

Isabella's

RESTAURANT

MENU

GRAZING

Charcuterie Board - Four cured meats, cornichons, caperberries, olives, house sourdough (GFA, DF, NFA)	35
Cheese Board - Three cheeses, candied walnuts, fruit paste, muscatels, lavosh (V, GFA, NFA)	35
Mediterranean Vegetable Plate - Pickled zucchini, pumpkin, eggplant, semi-dried tomatoes, artichokes, olives, cornichons, caperberries, hummus, tomato relish, house sourdough (V, VG, GFA, DF, NF)	35
Isabella's Grazing Board (for two) - Hot salami, beef pastrami, venison red wine & pistachio terrine, gorgonzola, double brie, three-cheese arancini, stuffed peppers, pickled vegetables, olives, cornichons, caperberries, artichokes, fruit paste, relish, house sourdough, lavosh	80

ENTRÉE

Marinated Rainbow Olives - house sourdough (V, VG, GFA, DF, NF)	15
Dips Selection - Hummus, tzatziki, baba ganoush with warm pita bread (V, VGA, GFA, DFA, NF)	18
Vegetable Samosa - Harissa mint labneh, pomegranate molasses (2 pieces) (V, VGA, DFA, NF)	15
Three-Cheese Arancini - Mozzarella, feta & parmesan, oregano, basil, roasted tomato sugo, pesto (3 pieces) (V, NFA)	17
Smoked Salmon - Whipped feta, cucumber, capers, fresh dill, avocado, extra virgin olive oil (GF, DFA, NF)	22
Grilled Haloumi - Mediterranean salad - cos, tomato, cucumber, red onion, olives (V, GF, NF)	22
Crispy Salt & Pepper Calamari - Mediterranean slaw - cabbage, carrot, fresh herbs, garlic aioli (GF, DF, NF)	24
Pork Belly - Pickled pear, fennel, herbs, lemon & orange dressing, red wine jus (GF, DF, NF)	24
Cos & Chickpea Salad - Cucumber, cherry tomato, kalamata olives, feta, orange dressing with choice of Beef pastrami or Hot and mild salami (GF, DFA, NF)	22
Lamb Tenderloin - Eggplant romesco, crispy rosemary potatoes, crumbled feta, golden raisins, red wine jus (GF, DFA, NFA)	24

MAINS

Moroccan-Spiced Tofu & Quinoa Salad - Moroccan-spiced tofu, quinoa, chickpeas, cucumber, cherry tomatoes, kalamata olives, orange dressing (V, VG, GF, DF, NF)	26
Herb-Roasted Barramundi - Silky cauliflower purée, fennel & rocket salad, marinated artichokes, lemon-caper dressing, basil oil (GF, DFA, NF)	45
Vegan Mediterranean Pasta - Cassarecce, roasted eggplant, cherry tomato, zucchini, capsicum, kalamata olives, garlic, oregano, basil (V, VG, GFA, DF, NF)	32
Za'atar Marinated Chicken Maryland - Lemon & oregano couscous, charred eggplant & zucchini, mint labneh, kalamata olives, preserved lemon, rosemary red wine jus (GFA, DFA, NF)	39
Wild Mushroom Cassarecce - Mushroom & tomato ragù, garlic, oregano, roasted capsicum, olives, fresh basil, parmesan (V, GFA, NF)	32
Vegan Chickpea & Eggplant Tagine - Slow-braised chickpeas, charred eggplant, roasted capsicum, kalamata olives, preserved lemon, aromatic spices, with warm pita (V, VG, GFA, DF, NF)	32
Crispy Duck Leg - Sweet potato purée, saffron-braised fennel, charred broccolini, toasted almonds, red wine jus (GF, DFA, NFA)	45
Rosemary & Garlic Slow-Cooked Beef Oyster Blade - Silky roasted pumpkin purée, herbed pearl barley, roasted capsicum, semi-sundried tomato, caramelised onion, red wine jus (GF, DFA, NFA)	45
Braised Lamb Shank - Creamy polenta, roasted vegetables, fresh herbs, red wine jus (GF, DFA, NF)	45
250g Wagyu Porterhouse (MB9) - Charred broccolini, crispy rosemary potatoes, wild mushrooms, roasted garlic butter, red wine jus (GF, DFA, NF)	95

TO SHARE *Large format dishes designed for two or more*

Sous Vide Lamb Shoulder (700g) - Herbed pearl barley, roasted capsicum, semi-sundried tomato, caramelized onion, red wine jus (GFA, DF, NF)	90
16-Hour Slow-Cooked Beef Shoulder (700g) - Creamy garlic & parmesan polenta, roasted capsicum, semi-sundried tomato, rosemary, pomegranate molasses, red wine jus (GF, DFA, NF)	90

SIDES

Mediterranean Chickpea Salad - Mixed greens, chickpeas, parmesan, orange dressing (V, VGA, GF, DFA, NF)	15
Rocket Salad - Pear, walnut, parmesan, balsamic (V, VGA, GF, DFA, NFA)	15
Beer-Battered Chips - Roasted garlic aioli (V, VGA, DFA, NF)	15
Loaf of Sourdough Bread - Served with butter (V, VGA, GFA, DF, NF)	10

DESSERT

Strawberry & Orange Blossom Mousse - Pistachio crumb (GF, NFA)	18
Rose & Raspberry Tart - Rose cream, raspberry compote, white chocolate crumble (NF)	18
Pistachio & Dark Chocolate Dome - Pistachio crumb, chocolate syrup (V, VG, GF, DF)	18
Chocolate Cake - Whipped vanilla cream, glazed cherry, coconut caramel sauce (V, NF)	18
Sorbet with seasonal fruit confit (ask for daily variety) (V, VG, GF, DF, NF)	12

Modifications can be made to some dishes to cater for your dietary requirements. Just ask our staff!

V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free | NF: Nut Free | A: Available

All our seafood is imported.

15% surcharge applies on public holidays