

# Isabella's

## R E S T A U R A N T

### CASUAL MENU

Available 11:30am - 4:00pm Mon-Fri  
3:00pm - 4:30pm (Sat, Sun & Public Holidays)

#### SMALL PLATES

<b>Pumpkin and Potato Terrine</b> , ginger and apple purée, sage leaf oil (NF, DF, VG, V, GF)	20
<b>Lamb Tenderloin</b> , Mediterranean grilled vegetables, mint chimichurri (NF, GF, DF)	22
<b>Slow Cooked Pork Belly</b> , saffron fennel, fried garlic, black pepper jus (GF, DF, NF)	22
<b>Baby Octopus</b> , charred corn, heirloom tomatoes, smoked jalapeño salsa (GF, DF, NF)	22
<b>Smoked Salmon</b> , compressed melon, fresh ginger, lime gel (NF, DF, GF)	20
<b>Wagyu Beef Bresaola Carpaccio</b> , black garlic mayonnaise, witlof, olive dust (NF,DF,GF)	25
<b>Lamb Neck Croquettes</b> with chipotle aioli - 3 pieces (NF)	16
<b>Mushroom Arancini</b> with black garlic aioli - 3 pieces (NF, V)	12
<b>24 Hour Buttermilk-Soaked Calamari</b> , hot Asian salad (NF, EF, GF)	22
<b>Beetroot Dip</b> , pistachio dukkah, crisp bread (NFA, GFA, V)	12
<b>Miso Baked Eggplant</b> , fior di latte, parmesan, garlic labneh, du puy lentil chilli salad (V, NF)	20

#### GRAZING

<b>Charcuterie Board</b> - four cured meats, cornichons, caperberries, olives (DF,EF,NF, GFA)	35
<b>Cheese Board</b> - three cheeses, walnuts, house made fruit paste, muscatels, homemade lavosh (EF, V, GFA, NFA)	35
<b>Rochford Grazing Board for Two</b> - two cured meats, two cheeses, two mushroom arancini, pickled vegetables, olives, cornichons, caperberries, dip, tomato chutney, bread and homemade lavosh (NF)	72

#### MAIN PLATES

<b>16 Hour Slow Cooked Beef Oysterblade (MB3+)</b> , braised red cabbage, dauphinoise potatoes, herb butter (GF, NF)	45
<b>Thyme Marinated Chicken Maryland</b> , roasted mushroom, chestnut and mushroom bisque, fried shallots (GF, NFA, DFA)	38
<b>Pan Seared Barramundi</b> , cauliflower purée, chilli chickpeas, cauliflower florets, fried capers (NF, GF)	45
<b>Beetroot Risotto</b> , Yarra Valley fetta, asparagus, fried kale (NF, GF, DFA, V)	32
<b>Confit Duck Leg</b> , celeriac purée, pickled quince, roasted hazelnut (GF, NFA)	45
<b>BBQ Braised Beef Short Ribs</b> , cauliflower two ways, sauerkraut, jalapeño butter (NF, GF, DFA)	45
<b>Wagyu 250gm (M9+)</b> , truffle potato rosti, asparagus and rocket salad, horseradish emulsion, café de paris butter, jus (GF, NF)	88

#### MAIN SHARING (Large serving for 2 people)

<b>16 Hour Slow Cooked Lamb Shoulder</b> , fried eggplant, ginger chilli jam, Yarra Valley fetta cheese, pomegranate molasses, red harissa, jus (NF, GF, DFA)	86
<b>16 Hour Slow Cooked Beef Oysterblade (MB3+)</b> , mixed grain salad with semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisins, Yarra Valley fetta, red harissa, jus (DFA)	86

#### SIDES

<b>Rocket, Pear and Parmesan</b> , balsamic dressing (V, GF, NF, EF, VGA)	13
<b>Mixed Grain Salad</b> , semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisin, Yarra Valley fetta (DFA)	13
<b>Persimmon Salad</b> , red grapes, roasted hazelnut, honey dressing (GF, DF, V, NFA)	13
<b>Chips with Aioli</b> (DF, NF, V, EFA, VGA)	13
<b>Bread</b> (V, VG, DF, NF, EF, GFA)	8

#### DESSERT

<b>Nutmeg Custard Tart</b> , pumpkin ganache, oatmeal granola (V)	17
<b>Vanilla Crème Patisserie</b> , chocolate mille feuille, fig, mascarpone cream, cocoa nibs (NF, V, GF)	17
<b>Coconut Tapioca</b> , roasted coconut, lime gel glazed cherry (NF, GF, DF, VG, V)	14
<b>Lemon Poppy Seed Cake</b> , whipped ricotta cream, honeycomb, poached berries (NF, V)	17
<b>Poached Quince</b> , apple gel, ginger beer granita, toasted hazelnut (NFA, DF, GF, V, VG)	17

### VEGAN CASUAL MENU

Available 11:30am - 4:00pm Mon-Fri  
3:00pm - 4:30pm Sat, Sun & PH

#### ENTREE

<b>Pumpkin and Potato Terrine</b> , ginger and apple purée, sage leaf oil (NF, DF, VG, V, GF)	20
<b>Vegetarian Mediterranean Plate</b> - Grilled vegetables, artichokes, olives, cornichons, caperberries, house made dip (GFA, DF, V, NF, VG)	22

#### MAIN COURSE

<b>Red Harissa Baked Eggplant</b> , du puy lentils, ginger chilli jam, rocket and pommegranate salad (DF, GF, NF, VG, V)	32
<b>Aubergine and Pumpkin Tagine</b> , caramelised onion, couscous, smoked almond and raisin salad (DF, NFA, VG, V)	32

#### SIDES

<b>Rocket, Pear and Roasted Walnut</b> , balsamic dressing (V, VG, DF, EF)	13
<b>Mixed Grain Salad</b> , semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisins (DF, VG, V, EF)	13
<b>Persimmon Salad</b> , red grapes, roasted hazelnut, balsamic dressing (GF, DF, V, VG, EF, NFA)	13
<b>Chips with Tomato Sauce</b> (DF, NF, V, EF, VG)	13
<b>Bread</b> (V, VG, DF, NF, EF, GFA)	8

#### DESSERT

<b>Poached Quince</b> , apple gel, ginger beer granita, toasted hazelnut (NFA, DF, GF, V, VG)	15
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Modifications can be made to some dishes to cater for your dietary requirements. Just ask our friendly staff!

V : Vegetarian | VG : Vegan | GF : Gluten Free | DF : Dairy Free | NF : Nut Free  
15% surcharge applies on Public Holidays