

Isabella's

R E S T A U R A N T

Isabella's Restaurant, formerly known as Rochford Restaurant, aiming to provide a memorable and exceptional dining experience in a unique, relaxed atmosphere. Celebrating seasonal fare and using only the best quality ingredients, the methods used by our skilled Isabella's team combine French techniques with Mediterranean flavours, creating a sensation for the palate. Each dish is carefully created by Executive Chef Raki Andriana to maximise fresh and local produce; with spices that will highlight selected ingredients, and to beautifully complement Rochford's globally renowned and awarded wines.

Celebrating simplicity yet versatility along with some modern day twists, Isabella's menu encourages sharing meals together – with a favourite being the Slow Roasted Beef Brisket – as well as plenty of delectable choices to enjoy as an individual.

Set amongst the expansive acres of Rochford's stunning vineyards, locals and visitors to the Yarra Valley will enjoy Isabella's views, alfresco areas and private dining spaces. Offering the perfect place to bring family and friends, work colleagues or that special someone, Isabella's allows for a variety of dining and event experiences.

Helmut Konecsny

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SMALL & CHARCUTERIE

Bread (gluten free also available)	6	
Mushrooms ala greque - chardonnay & olive oil pickle	12	 
Yarra valley dairy Persian feta	12	 
Organic Toolunka creek olives	12	 
Goats cheese stuffed japelenos & lemon verbena aioli	16	
Truffle & mozzarella croquettes	15	
Baba ghanoush, pistachio dukkah & crisp bread	15	
Pickled mussels, chilli & rye toast	16	
Pork belly & gruyere toasted croissant w preserved lemon mayo	9	
Nduja (soft spreadable salami)	16	
Fennel & garlic salami	16	
House charcuterie selection (for 2)	32	
Vegetarian antipasto board (for 2)	30	

Sorry - no split bills / 15% Surcharge will apply on Public Holidays



- Vegetarian



- Gluten free



中文菜单

ROCHFORD
FREE WIFI

MEDIUM

- Sardine escabeche, spiced almond puree, heirloom carrot & champagne vinaigrette** 21 
 Estate Sauvignon Blanc 2019 / Estate Pinot Rosé 2019
- Duck breast, za'atar crumbed polenta, rhubarb & lavender labne** 22
 Single Vineyard 'Dans les Bois' Pinot Noir 2018 / Rochford Pinot Gamay 2018
- Pickled baby octopus, taramasalta, kipfler, harissa oil & dill** 24 
 Rochford Savagnin 2018 / Estate Pinot Rosé 2019
- Pork belly, roasted beets, sorrel, blood orange crème fraiche & crackling crumb** 21
 Estate Cabernet Franc 2018 / Single Vineyard Isabella's Chardonnay 2018
- Mozzarella, romesco, heritage summer tomato, basil & seeded crispbread** 20 
 Estate Blanc de Blanc 2018 / Single Vineyard Sparkling Rosé 2017

LARGE

- Stuffed rabbit loin, feuilles de brick, apricot & candied bacon** 42
 Estate Pinot Rosé 2019 / Single Vineyard 'Dans les Bois' Pinot Noir 2018
- Fillet of baby barramundi, fennel ala greque, parsnip & charred spring onion butter** 39 
 Single Vineyard 'Dans les Bois' Chardonnay 2018 / Estate Pinot Noir 2019
- 6+ wagyu scotch fillet, rosemary rosti, shaved asparagus salad & café de Paris butter** 60 
 Single Vineyard Isabella's Cabernet Sauvignon 2018 / Heathcote 'Garrigue' Syrah 2018
- Double baked goats cheese soufflé, cauliflower, young kale, cracked wheat & golden raisins** 32 
 Estate Pinot Gris 2019 / Estate Sauvignon Blanc 2019
- Corn fed chicken, barigoule of summer beans, basil & fromage blanc** 35 
 Estate Chardonnay 2018 / Single Vineyard 'Terre' Chardonnay 2018

 **Our Sommelier's Wine Recommendation**

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RESTAURANT

ENORMOUS

16 hour roasted lamb shoulder, garlic, olives, peppers, goats cheese croquettes & persillade 80

 Estate 'la Gauche' Cabernet Sauvignon 2018 / Estate 'La Droite' Merlot 2018

Slow roasted beef brisket, pepita seed purée, pumpkin, roasted almond, grains & smoked yoghurt 80

 Single Vineyard 'Terre' Pinot Noir 2018 / Toolangi Estate Pauls Lane Shiraz 2018

FLAT BREAD

Roasted mushroom, truffle & goats cheese 24

Cured pork neck, rocket pesto, artichoke & ricotta 25

Prawn, bechamel, roasted tomato & chilli 26

SIDES

Thick fries & aioli 10 

Roasted parsnip slow cooked garlic, hummus & dukkah 10 

Wild rocket leaves, roasted pear, hazelnuts & feta 10  

Bread (gluten free also available) 6

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ROCHFORD
FREE WIFI

SWEET

Rum baba with variations of raspberry & rose

16

 Rochford Autumn Riesling 2018

Young coconut tapioca, guava custard Pinot gin granita

16

 Rochford Moscato 2019



Peach semifreddo, macadamia sable & blood orange curd

16

 Rochford Moscato 2019

**Selection of Yarra Valley dairy cheese, quince, muscatels and house made lavosh
(For Two)**

32

 Single Vineyard Isabella's Blanc de Blanc / Estate Pinot Noir 2018

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