

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



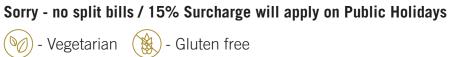
SMALL & CHARCUTERIE

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	60
Truffle & mozzarella croquettes	15	60
Baba ghanoush, pistachio dukkah & crisp bread	15	60
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 antinasto hoard (for 2)	30	(00)



ROCHFORD FREE WIFI







MEDIUM

MEDIOW		
Sardine escabeche, spiced almond puree, heirloom carrot & champagne vinaigrette Estate Sauvignon Blanc 2019 / Estate Pinot Rosé 2019	21	
Duck breast, za'atar crumbed polenta, rhubarb & lavender labne Single Vineyard 'Dans les Bois' Pinot Noir 2018 / Rochford Pinot Gamay 2018	22	
Pickled baby octopus, taramasalta, kipfler, harissa oil & dill Rochford Savagnin 2018 / Estate Pinot Rosé 2019	24	
Pork belly, roasted beets, sorrel, blood orange crème fraiche & crackling crumb Estate Cabernet Franc 2018 / Single Vineyard Isabella's Chardonnay 2018	21	
Mozzarella, romesco, heritage summer tomato, basil & seeded crispbread Estate Blanc de Blanc 2018 / Single Vineyard Sparkling Rosé 2017	20	60
LARGE		
Stuffed rabbit loin, fuilles de brick, apricot & candied bacon Estate Pinot Rosé 2019 / Single Vineyard 'Dans les Bois' Pinot Noir 2018	42	
Fillet of baby barramundi, fennel ala greque, parsnip & charred spring onion butter Single Vineyard 'Dans les Bois' Chardonnay 2018 / Estate Pinot Noir 2019	39	
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		(8)
Double baked goats cheese soufflé, cauliflower, young kale, cracked wheat & golden raisins	32	
Estate Pinot Gris 2019 / Estate Sauvignon Blanc 2019	JZ	V
Corn fed chicken, barigoule of summer beans, basil & fromage blanc Estate Chardonnay 2018 / Single Vineyard 'Terre' Chardonnay 2018	35	



Our Sommelier's Wine Recommendation

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







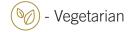
ENORMOUS

16 hour roasted lamb shoulder, garlic, olives, peppers, goats cheese croquettes & persillade Estate 'la Gauche' Cabernet Sauvignon 2018 / Estate 'La Droite' Merlot 2018	80	
Slow roasted beef brisket, pepita seed purée, pumpkin, roasted almond, grains & smoked yoghurt Single Vineyard 'Terre' Pinot Noir 2018 / Toolangi Estate Pauls Lane Shiraz 2018	80	
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	60
Roasted parsnip slow cooked garlic, hummus & dukkah	10	60
Wild rocket leaves, roasted pear, hazelnuts & feta	10	
Bread (gluten free also available)	6	



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SWEET

Rum baba with variations of raspberry & rose Rochford Autumn Riesling 2018	16
Young coconut tapioca, guava custard Pinot gin granita Rochford Moscato 2019	16
Peach semifreddo, macadamia sable & blood orange curd Rochford Moscato 2019	16
Selection of Yarra Valley dairy cheese, quince, muscatels and house made lavosh (For Two)	32
Single Vinevard Isabella's Blanc de Blanc / Estate Pinot Noir 2018	



