

Isabella's

RESTAURANT

MENU

SMALL PLATES

Organic rainbow olives in house marinade, sourdough bread (V, VG, GFA, DF, NF)	12
House made chickpea hummus dip and beetroot tzatziki , walnut dukkah, crisp bread (V, VGA, GFA, DFA, NFA)	15
Wild mushroom and parmesan arancini , truffled aioli (3 pieces) (V, NF)	12
Vegetable samosa with chutney (2 pieces) (V, VG, DF)	12
Chorizo and manchego croquettes with paprika aioli (3 pieces) (NF)	16
Nduja (soft spreadable salami), crisp bread (GFA, NF)	16
Fennel and garlic salami , crisp bread (GFA, NF)	16

GRAZING

Charcuterie board - House charcuterie selection: hot salami, beef pastrami, mild salami, venison red wine & pistachio terrine, cornichons, caperberries, olives (GFA, DF)	35
Cheese Board - Selection of three chesses: vintage cheddar, gorgonzola, double brie, walnut, apricots, roulade, fruit paste, muscatels, lavosh (V, GFA, NFA)	35
Vegetarian antipasto - Mediterranean plate, grilled vegetables, artichokes, olives, cornichons, caperberries, house made dip chickpea hummus, house made bread (V, VG, GFA, DF, NFA)	22
Isabella's grazing board for two - hot salami and beef pastrami, venison red wine & pistachio terrine, gorgonzola, double brie, two wild mushroom arancini, pickled vegetables, olives, cornichons, caperberries, beetroot tzatziki, relish, fried artichoke, homemade bread, lavosh	75

ENTRÉE

Chicken truffle terrine , rhubarb jam, mustard glazed pears, toasted pistachio (GF, DFA, NFA)	22
Pressed breast of lamb , vine leaves, Mediterranean grilled vegetables, pickled chilli (GF, DF, NF)	22
Pickled baby octopus , spicy corn salsa & eggplant romesco sauce (GF, DF, NFA)	22
Slow cooked pork belly , saffron glazed fennel, pickled mustard pear (GF, DF, NF)	22

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ENTRÉE (CONT.)

Asian style salad , yuzu dressing with your choice of grilled halloumi, beef pastrami or smoked salmon (VA, NFA)	22
Salt and pepper calamari , yuzu, hot Asian salad, lemon aioli (GF, NF)	22
Eggplant Bastilla , wild rice, pinenuts, orange segments, cheese, raisins (V)	22
Roasted pumpkin with pinenut (V, VG, GF, DF, NFA)	13

MAIN PLATES

16 Hour slow cooked beef shoulder , basil pesto, roasted almond, pepita seed, raisins, pumpkin and grain salad, smoked yoghurt, jus	45
Chermoula spiced chicken thigh , herbed cous cous, tahini yoghurt, walnut dukkha, jus (DFA, NFA)	37
Confit Aylesbury duck leg , roasted Sebago duck fat and rosemary potatoes, fennel salad with orange dressing, jus (GF, DF, NF)	45
Baked vegetable ratatouille , eggplant, zucchini, squash, capsicum, tomato, buffalo mozzarella, polenta (V, VGA, GF, DFA, NF)	32
Barramundi , saffron labneh, baked vegetables, fried capers (GF, DFA, NF)	45
Cos salad , cucumber, olives, onion, radish, heirloom tomatoes, capsicum, fresh chilli, pine nuts, yuzu dressing with fried tofu (V, VG, GF, DF, NFA)	22
Ortolana casarecce , tomato, capsicum, zucchini, red onion and fried basil (V, VG, DF, NF)	30
Porterhouse wagyu 250gm (M9+) caramelized onion, potato rosti, asparagus and fennel salad, café de Paris butter, pepperberry jus (GF, NF)	80

MAIN SHARING (Large serving for 2 people)

Sous vide lamb shoulder , mixed grain salad of semi sun dried tomatoes, olives, raisins, pearl barley, almonds, preserved lemon, mint labneh (DFA)	85
16 hour slow cooked beef shoulder (MB3+) , mixed grain salad of semi sun dried tomatoes, olives, raisins, pearl barley, almonds, preserved lemon, mint labneh (DFA)	85

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SIDES

Roast pumpkin , pinenut, honey glaze, tahini yoghurt (V, GF, NFA)	13
Ancient grain salad , mixed grains, semi sun dried tomatoes, olives, raisins, pearl barley, almonds, preserved lemon, fetta cheese (V, VGA, DFA)	13
Rocket, pear, parmesan , balsamic vinegar dressing (V, VGA, GF, DFA, NF)	13
Chips with aioli (V, VGA, DFA, NF)	13
Bread (V, VG, GFA, DF, NF)	8

DESSERT

Blood orange tart with vanilla mascarpone, freeze dried berries, oatmeal granola (V)	17
Strawberry and rose petal pannacotta , berry coulis, hazelnut praline, fairy floss (GF, NFA)	17
Chocolate cake , mascarpone, glazed cherry, coconut caramel sauce, honeycomb (V, NF)	17
Coconut tapioca , golden sultanas, slivered almonds, dried fruits, glazed cherry (V, VG, GF, DF)	12
Cherry sorbet with freeze dried fruits (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

15% surcharge applies on public holidays.