







Isabella's

RESTAURANT

SMALL PLATES

Marinated Tollunka Creek Organic Olives	12	   
Mushroom Arancini with Truffle Aioli	17	 
Smoked Pork Terrine, Blistered Grapes & Autumn Fruit Mostarda	21	  
Roasted Pumpkin & Whipped Feta Tart, Candied Walnuts & Pickled Shallot	20	
Charcuterie Board with Traditional Accompaniments	32	
Cheese Selection with Pear Paste & House Lavosh	30	


PIZZA

Margherita - san marzano tomato, fior di latte, basil & extra virgin olive oil	21	 
Capricciosa - san marzano tomato, fior di latte, artichokes, olives, prosciutto cotto & mushroom	25	
Diavola - san marzano tomato, fior di latte, hot salami & rocket	24	
Ortolana - pizza in bianco, fior di latte, zucchini, capsicum, eggplant & onions	22	 




MAIN PLATES




16 hr Beef Cheek, Aligot, Pickled Radish, Cashew Crumb & Roasted Quince Glaze	38	
Slow Cooked Pork Belly, Caramelised Apple, Cauliflower & Cider	37	 
Pan seared Salmon, Roasted Heirloom Carrot & Quinoa Salad with Smoked Chilli Harissa	39	 
Casarecce Pasta, Wild Mushroom & Truffle Ragu with 18month aged Pecorino	28	 
200g 4+ Wagyu Scotch Fillet, Truffled Rosti, Radicchio & Orange Salad	62	

SIDES

Rocket, Roasted Pear & Parmesan Salad	10	
Grain Salad, Caramelised Onions, Dill & Smoked Almonds	10	
Thick Cut Chips	10	

DESSERT

Poached Pear, Salted Caramel Crème, Yoghurt Parfait & Cinnamon Tuille	15	 
Roasted Fig & Vanilla Custard Tart, Toasted Almond Brittle & Mascarpone	15	
Maffra Black Wax Cheddar, Pear Paste, Walnut & Lavosh	15	

 - Vegetarian  - Gluten Free  - Dairy Free  - Nut Free

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

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