


# Isabella's


## RESTAURANT AUTUMN SET MENU

2 COURSE \$55.00 / 3 COURSE \$65.00




### ENTREE

Smoked mackerel, avocado, pickled feijoa, caramelised currants & toasted pine nuts 


 Rochford Single Vineyard Isabella's Chardonnay 2018

Confit duck leg & mushroom strudel with pinot poached wild figs 

 Rochford Estate Pinot Noir 2019


Smoked pork terrine, blistered grapes & autumn fruit mostarda   

 Rochford Estate Pinot Rosé 2020



Roasted pumpkin & whipped feta tart, candied walnuts & pickled shallot 

 Rochford Estate Sauvignon Blanc 2020



### MAIN COURSE

16hr beef cheek, aligot, pickled radish, cashew crumb & roasted quince glaze 



 Rochford Estate 'la Droite' Merlot Cabernet Franc 2019

Slow cooked pork belly, caramelised apple, cauliflower & cider  

 Rochford Estate Pinot Gris 2020


Pan seared Salmon, roasted heirloom carrot & quinoa salad with smoked chilli harissa  

 Rochford Estate Chardonnay 2019

Casarecce pasta, wild mushroom & truffle ragu with 18month aged pecorino  

 Rochford Single Vineyard Isabella's Pinot Noir 2019

### Main Indulgent (\$25 Upgrade)

200g 4+ Wagyu Scotch Fillet truffled rosti, radicchio & orange salad 

 Rochford Single Vineyard 'Garrigue' Heathcote Syrah 2018



### SIDES (\$10 PER SERVE)

Rocket, roasted pear & parmesan salad 


Grain salad, caramelised onions, dill & smoked almonds

Thick cut chips

### DESSERT

Poached pear, salted caramel crème, yoghurt parfait & cinnamon tuille  

 Rochford Single Vineyard 'Dans les Bois' Pinot Noir 2018

Roasted fig & vanilla custard tart, toasted almond brittle & mascarpone 

 Rochford Estate Blanc de Blanc 2018

Maffra Black Wax Cheddar, pear paste, walnut & lavosh

 Rochford Estate 'la Gauche' Cabernet Sauvignon 2019


Rochford  
R

 Our Sommelier's Wine Recommendation

 - Vegetarian

 - Gluten Free

 - Dairy Free

 - Nut Free

15% Surcharge will apply on Public Holidays