

# Isabella's

## RESTAURANT

### SEMI-SET MENU


Available 11:30am - 4:00pm Mon-Fri

11:30am - 3:00pm Sat, Sun & PH

2 COURSE \$65.00 / 3 COURSE \$75.00

#### ENTREE


**Pumpkin and Potato Terrine**, ginger and apple purée, sage leaf oil  
(NF, DF, VG, V, GF)

 Rochford Estate Chardonnay 2022


**Lamb Tenderloin**, Mediterranean grilled vegetables, mint chimichurri  
(NF, GF, DF)

 Rochford Estate 'la Gauche' Cabernet Sauvignon 2021

**Slow Cooked Pork Belly**, saffron fennel, fried garlic, black pepper jus  
(GF, DF, NF)

 Rochford Estate Pinot Noir 2022

**Baby Octopus**, charred corn, heirloom tomatoes, smoked jalapeño salsa  
(GF, DF, NF)


 Rochford Estate Pinot Gris 2023

#### MAIN PLATES


**16 Hour Slow Cooked Beef Oysterblade (MB3+)**, braised red cabbage, dauphinoise potatoes, herb butter  
(GF, NF)

 Rochford Single Vineyard Isabella's Cabernet Sauvignon 2019


**Thyme Marinated Chicken Maryland**, roasted mushroom, chestnut and mushroom bisque, fried shallots  
(GF, NFA, DFA)

 Rochford Single Vineyard 'Terre' Pinot Noir 2020


**Pan Seared Barramundi**, cauliflower purée, chilli chickpeas, cauliflower florets, fried capers  
(NF, GF)

 Rochford Single Vineyard 'Terre' Chardonnay 2019


**Beetroot Risotto**, Yarra Valley fetta, asparagus, fried kale  
(NF, GF, DFA, V)

 Rochford Estate Pinot Noir 2022

**Confit Duck Leg**, celeriac purée, pickled quince, roasted hazelnut  
(GF, NFA)


 Rochford Single Vineyard 'Dans les Bois' Pinot Noir 2021

**BBQ Braised Beef Short Ribs**, cauliflower two ways, sauerkraut, jalapeño butter  
(NF, GF, DFA)


 Rochford Estate 'la Gauche' Syrah 2022

#### MAIN SHARING (Large serving for 2)

**16 Hour Slow Cooked Lamb Shoulder**, fried eggplant, ginger chilli jam, Yarra Valley fetta cheese, pomegranate molasses, red harissa, jus  
(NF, GF, DFA)

 Rochford Single Vineyard Hill Road Syrah 2022

**16 Hour Slow Cooked Beef Oysterblade (MB3+)**, mixed grain salad with semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisins, Yarra Valley fetta, red harissa, jus  
(DFA)

 Rochford Estate Syrah 2022

#### INDULGENT UPGRADES

(ADDITIONAL \$30 PER PERSON)

**Wagyu 250gm (M9+)**, truffle potato rosti, asparagus and rocket salad, horseradish emulsion, café de paris butter, jus  
(GF, NF)

 Rochford Single Vineyard Isabella's Cabernet Sauvignon 2019

#### ADD SIDES (\$13 PER SERVE)

#### A SHARED COMPLIMENTARY SALAD WITH EVERY SET MENU

**Rocket, Pear and Parmesan**, balsamic dressing  
(V, GF, NF, EF, VGA)

**Mixed Grain Salad**, semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisin, Yarra Valley fetta  
(DFA)

**Persimmon Salad**, red grapes, roasted hazelnut, honey dressing  
(GF, DF, V, NFA)

**Chips with Aioli**

(DF, NF, V, EFA, VGA)

**Bread (\$8 PER SERVE)**

(V, VG, DF, NF, EF, GFA)

#### DESSERT


**Nutmeg Custard Tart**, pumpkin ganache, oatmeal granola  
(V)

 Rochford Estate Chardonnay 2022


**Vanilla Crème Patisserie**, chocolate mille feuille, fig, mascarpone cream, cocoa nibs  
(NF, V, GF)

 Rochford Estate Cuvée 2017

**Coconut Tapioca**, roasted coconut, lime gel glazed cherry  
(NF, GF, DF, VG, V)

 Rochford Moscato

**Lemon Poppy Seed Cake**, whipped ricotta cream, honeycomb, poached berries  
(NF, V)

 Rochford Moscato

### CHILDRENS MENU

12 years and under

#### MAIN MEALS

\$15.00

**Pasta with napoli sauce**

(V, NF, GFA, DFA)

**Chicken Tenderloin Burger**, rocket and chips

(NF)

**Fish and Chips with salad**

(NF, DF)

#### DESSERT

\$10.00

**Churros**, vanilla ice cream, chocolate sauce

(NF, VG)

\$8.00

**Vanilla Ice Cream - 2 scoops**

(GF, V, NF)

**Mango Sorbert - 2 scoops**

(V, VG, GF, DF)

### VEGAN SET MENU


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
2 COURSE \$55.00 / 3 COURSE \$65.00

#### ENTREE

**Pumpkin and Potato Terrine**, ginger and apple purée, sage leaf oil  
(NF, DF, VG, V, GF)

 Rochford Estate Chardonnay 2022

**Vegetarian Mediterranean Plate** - Grilled vegetables, artichokes, olives, cornichons, caperberries, house made dip  
(GFA, DF, V, NF, VG)


 Rochford Estate Cuvée 2017

#### MAIN COURSE

**Red Harissa Baked Eggplant**, du puy lentils, ginger chilli jam, rocket and pomegranate salad  
(DF, GF, NF, VG, V)

 Rochford Estate Sauvignon Blanc 2023

**Aubergine and Pumpkin Tagine**, caramelised onion, couscous, smoked almond and raisin salad  
(DF, NFA, VG)

 Rochford Estate Chardonnay 2022

#### ADD SIDES (\$13 per serve)

#### A SHARED COMPLIMENTARY SALAD WITH EVERY SET MENU

**Rocket, Pear and Roasted Walnut**, balsamic dressing  
(V, VG, DF, EF)

**Mixed Grain Salad**, semi sun dried tomatoes, roasted pumpkin, pearl barley, smoked almond, raisins  
(DF, VG, V, EF)

**Persimmon Salad**, red grapes, roasted hazelnut, balsamic dressing  
(GF, DF, V, VG, EF, NFA)

**Chips with Aioli**

(DF, NF, V, EF, VG)

**Bread (\$8 PER SERVE)**

(V, VG, DF, NF, EF, GFA)

#### DESSERT

**Poached Quince**, apple gel, ginger beer granita, toasted hazelnut  
(NFA, DF, GF, V, VG)

 Rochford Estate Rosé 2023

V : Vegetarian | VG : Vegan | GF : Gluten Free | DF : Dairy Free | NF : Nut Free | 15% surcharge applies on Public Holidays

Rochford

 Our Sommelier's Wine Recommendation

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