

Isabella's

RESTAURANT

MENU

GRAZING

- Charcuterie Board** - Four cured meats, cornichons, caperberries, olives, house sourdough 35
(GFA, DF, NF)
- Cheese Board** - Three cheeses, candied walnuts, fruit paste, muscatels, lavosh 35
(V, GFA, NFA)
- Mediterranean Vegetable Plate** - Pickled zucchini, pumpkin, eggplant, semi-dried tomatoes, artichokes, olives, cornichons, caperberries, tomato relish, house sourdough 25
(V, VG, GFA, DF, NF)
- Isabella's Grazing Board (for two)** - Hot salami, beef pastrami, venison red wine & pistachio terrine, gorgonzola, double brie, mushroom arancini, stuffed peppers, pickled vegetables, olives, cornichons, caperberries, artichokes, fruit paste, relish, house sourdough, lavosh 80

ENTRÉE

- Marinated Rainbow Olives** - house sourdough 15
(V, VG, GFA, DF, NF)
- Beetroot Hummus** - pomegranate, crisp bread 16
(V, VG, GFA, DF, NF)
- Vegetable Samosa** - chutney (2 pieces) 12
(V, VGA, DFA)
- Mushroom & Pecorino Arancini** - truffle aioli (3 pieces) 17
(V, NF)
- Fried Haloumi** - Za'atar crumb, white almond gazpacho, cucumber salad 22
(V)
- Smoked Salmon** - Cucumber ribbon salad, avocado mousse, crème fraîche, fried capers 22
(GF, NF)
- Flash-Fried Spiced Calamari** - Herb & chilli salad, beer-pickled jalapeño mayonnaise 26
(GFA, DF, NF)
- Slow-Cooked Pork Belly** - Za'atar, apple & fennel slaw, quince & juniper sauce 22
(GF, DF, NF)
- Pressed Lamb Shoulder** - Fennel & mint salad, chimichurri, red wine jus butter 22
(GF, DF, NF)
- Baked Camembert** - house sourdough, blackberry compote 22
(V, NF)

MAINS

Potato & Ricotta Gnocchi - Napoli sauce, whipped ricotta, parmesan, toasted pine nuts (NFA)	34
Seasonal Vegetable Tagine - Du Puy lentil salad, chilli (V, VG, GF, DF, NF)	32
Chicken Maryland - smoked paprika & garlic, sweet potato couscous, lemon crème fraîche (DFA, NF)	38
Pan-Seared Barramundi - roasted carrot, harissa chickpeas, cauliflower, crispy capers (GF, DFA, NF)	45
Rigatoni Ortolana - seasonal vegetables, rich tomato sugo, fried basil, olives, parmesan (V, VGA, GFA, DF, NFA)	30
16-Hour Braised Beef Oyster Blade - farro & freekeh grains, roasted pumpkin, basil pesto, golden raisins, almonds, smoked yoghurt (GFA, DFA, NFA)	45
Duck Confit - potato dauphinois, slow-roasted parsnip, lavender & rhubarb, red wine jus (GF, DFA, NF)	45
Moroccan Spice Lamb Shank - Moghrabieh pearl couscous, braised tomato, peas, herb jus (DF, NF)	45
250g Wagyu Porterhouse (MB9) - Rosemary potato rösti, asparagus, horseradish butter, radicchio, shaved fennel & orange salad, jus (GF, NF)	80

TO SHARE *Large format dishes designed for two or more*

Sous Vide Lamb Shoulder (700g) - Seasonal roasted vegetables, crushed chilli, green goddess tzatziki, red wine jus (GF, DFA, NF)	85
16-Hour Braised Beef Shoulder (700g) - Seasonal roasted vegetables, crushed chilli, green goddess tzatziki, red wine jus (GF, DFA, NF)	85

SIDES

Roasted Potatos - truffled cream, goat's cheese, rocket (GF, NF)	13
Heirloom Tomato Salad - basil, bocconcini, melba toast (V, VGA, GFA, DFA, NF)	13
Rocket Salad - parmesan, toasted hazelnuts (V, VGA, GF, DFA, NFA)	13
Beer Battered Fries - Rosemary salt, aioli (V, VGA, DF, NF)	13
Loaf of House Sourdough Bread (V, VG, GFA, DF, NF)	8

DESSERT

Chocolate cake - salted caramel, whipped cream, glazed cherry, freeze-dried raspberries (V, NF)	17
Pistachio & Almond Cake - Cardamon mascarpone (V, GF)	17
Pistachio & Dark Chocolate Dome - pistachio crumb, white chocolate feather (V, VG, GF, DF)	17
Mango & Vanilla Tart - shredded coconut, meringue (V, NF)	17
White Chocolate & Raspberry Dome - poached berries, chocolate crumb (V)	17
Sorbet with freeze dried fruits (ask for daily variety) (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 | A: Available

15% surcharge applies on public holidays