

Isabella's

ENTREE

MEDITERRANEAN SHARING PLATTER

Beef Pastrami, Hot Salami, Grilled Mediterranean Vegetables,
Marinated Olives, Pickled Vegetables, Hummus & bread
(GFA, DF, NF)

MAIN COURSE

ZA'ATAR-MARINATED CHICKEN MARYLAND

Lemon & Oregano Couscous, Charred Eggplant & Zucchini, Mint Labneh,
Kalamata Olives, Preserved Lemon & Rosemary Jus
(GFA, DFA, NF)

ROSEMARY & GARLIC SLOW-COOKED BEEF OYSTER BLADE

Silky Roasted Pumpkin Purée, Herbed Pearl Barley, Roasted Capsicum & Tomato,
Caramelised Onion & Red Wine Jus (GFA, DFA, NF)

HERB-ROASTED BARRAMUNDI

Silky Cauliflower Purée, Fennel & Rocket Salad, Marinated Artichokes,
Caper-Lemon Dressing & Basil Oil (GF, DFA, NF)

WILD MUSHROOM CASARECCE

Wild Mushroom & Tomato Ragù, Garlic, Oregano, Roasted Capsicum,
Olives, Fresh Basil & Parmesan (V, GFA, NF)

ADD SIDES (\$13 PER PERSON)

Chips with aioli (V, VG, DFA, NF)
Rocket, pear, parmesan, aged balsamic dressing (V, VGA, GF, DFA, NF)

ADD DESSERT

Please ask our team for a menu

V : VEGETARIAN | VG : VEGAN
GF : GLUTEN FREE | DF : DAIRY FREE
NF : NUT FREE | A : AVAILABLE