

DINNER MENU

ISOBEL'S
RESTAURANT

SOMETHING TO SHARE

CRISPY MIXED SEAFOOD PLATTER 32

A popular seaside dish of lightly fried fresh seafood, served with lemon wedges. Perfect for sharing. Serves two. (GF, DF)

BREAD WITH DIPS 28

Freshly baked bread served with house-made dips and extra virgin olive oil. Serves two. (GF, DF available on request)

ENTREES

GARLIC & HERB SAUTÉED MUSHROOMS 16

Mushrooms sautéed with garlic and parsley, finished with a lemon and brandy glaze, served with Parmesan crostini. (V, GF, DF)

GARLIC PRAWNS WITH BASIL PESTO 24

Prawn cutlets sautéed in olive oil and garlic, finished with a basil pesto glaze and served on fresh garden greens. (GF)

GRILLED BEEF FILLET SKEWERS 24

Beef fillet skewers grilled with olive oil, garlic and rosemary, finished with a splash of white wine and served with tzatziki. (GF, DF available on request)

OUR MAINS

ROASTED CHICKEN WITH PAPRIKA CREAM 36

A comforting roasted chicken dish, inspired by a traditional family recipe. Chicken Maryland gently cooked in onion-infused butter, finished with a paprika, mascarpone and parsley glaze. Served with seasonal vegetables and roasted potatoes (GF, DF available on request)

SIRLOIN STEAK (CHOICE OF SAUCE) 45

Grilled sirloin steak cooked to your liking, served with your choice of:

- Creamy mushroom sauce with roasted mushrooms and herb velouté.
- Garlic & pepper glaze finished with house-made garlic butter.

Served with seasonal vegetables and roasted potatoes (GF, DF available on request)

FISH OF THE DAY MP

Please ask your host for today's creation. Served with seasonal vegetables and roasted potatoes

OUR MAINS CONT....

OVEN-BAKED VEGETABLE CREPE (V) 38

A medley of vegetables wrapped in a house-made crepe, sautéed with garlic and capsicum, finished with Italian herbs, Napoletana sauce and a touch of cream. Oven-baked with melted mozzarella and served with roasted potatoes. (V)

HOUSE-MADE BEEF LASAGNA 34

Layers of pasta with rich beef Bolognese, béchamel, Parmesan and tomato, oven-baked and topped with melted mozzarella. (Vegan option on Request).

SLOW-BRAISED BEEF & LAMB RAGU 35

Beef and lamb slow-braised for 11 hours in a rich red wine and tomato sauce with garlic, onion, Parmesan and Italian herbs.

SEAFOOD RISOTTO 36

A dish for seafood lovers: Italian Arborio rice with lemon and herbs, finished with a selection of fresh seafood including fish fillet, prawns, calamari and mussels.

(GF, DF available on request)

SEAFOOD PASTA WITH CHILLI & HERBS 37

Handmade pasta sautéed with prawns, mussels, calamari, clams and fish, finished with cherry tomatoes, kalamata olives, capers, white wine, fresh basil and a touch of chilli.

SIDES

GARDEN SALAD 12

Mesclun greens with tomato and cucumber, dressed with balsamic and extra virgin olive oil.

ROASTED SEASONAL VEGETABLES 14

Vegetables of the day roasted with garlic and Italian herbs, finished with grilled Parmesan.

BEER BATTERED FRIES 13

Our signature crispy fries in a light beer batter, served with aioli and ketchup.

DESSERTS 18

STRAWBERRY TIRAMISU

Savoardi biscuits soaked in strawberry and Pedro Ximénez sherry, layered with mascarpone cream.

CHEF'S SELECTION OF GELATO

A selection of three house-made gelato. Please ask your host for today's flavours.

PANNACOTTA

Belgian chocolate panna cotta with Kahlúa, malted biscuit crumble and blueberry coulis.