

## 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)

### **BEER BATTERED FRIES 13**

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

## 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 MAIN COURSES

Served with seasonal vegetables and roasted potatoes

### **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. (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.

(GF, DF available on request)

### **FISH OF THE DAY 34**

Please ask your host for today's creation.

### **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.

## **DESSERTS 18**

### **STRAWBERRY TIRAMISU**

Savoirdi 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.

# LITTLE LEGENDS MENU

## (U12 EAT FREE)

ISOBEL'S  
RESTAURANT

### MAINS

#### **PASTA & MEATBALLS**

Pasta with house-made meatballs (pork, chicken and beef) in a rich tomato sauce.

16

#### **CRUMBED CHICKEN TENDERS**

Breadcrumbs chicken tenderloins served with fries and salad.

16

#### **HOKI FISH BITES & CHIPS**

Crispy hoki fish bites served with chips, salad and tartare sauce.

14

#### **BEEF LASAGNA**

Layers of pasta with rich beef Bolognese, béchamel, Parmesan and tomato, oven-baked and topped with melted mozzarella. A true classic.

16

#### **BEEF FILLET SKEWERS**

Grilled beef fillet skewers served with fries, salad and tzatziki.

24

### DESSERTS 12

• **CHOCOLATE CAKE**

• **LEMON SORBET**

• **ICE CREAM SUNDAE**

• **FRESH FRUIT SALAD AND CREAM**

T&Cs: Under 12 eat free during NZ school holidays & weekends. Little legends menu mains only. 1 free child meal per paying adult main.

