

ISOBEL'S RESTAURANT

E a s t e r F e a s t i n g P l a t t e r s

SAGANAKI \$65

medley of seafood with mussels, prawns, queen scallops & fish fillet, flamed in Ouzo and glazed in a rich feta tomato sauce. (A traditional Greek recipe)

MIX GRILL \$68

sirloin steak, pork medallions, chicken fillet, & sausages, all grilled to perfection with garlic, red onions, capsicums, and fresh herbs, finished with a rich garlic butter drizzle.

ISOBEL'S GARDEN \$62

for vegetarians: risotto stuffed mushrooms, fennel grilled brassicas, curried cauliflower florets, & tzatziki dip.

All platters are served with today's vegetables and roasted potatoes

EASTER INDULGENCE PLATTER \$34

a delicious duo of handcrafted desserts, specially selected by our head chefs. Served with Chantilly cream and a festive garnish of chocolate Easter eggs.

