

# Isobel's Dinner Menu

## SHARING PLATTERS

Something to start with. Serves two.

### BREAD AND DIPS | \$28.00 (V)

Today's specialty bread, freshly baked, served with garlic butter, dips and olive oil.

### ANTIPASTO | \$34.00

A selection of cured meats, pickles, olives and Parmesan crostini. (Vegetarian version available).



## ENTRÉE

### RISOTTO AI FUNGHI | \$28.00 (V)

Arborio rice completed with a medley of button and wild mushrooms, topped up with imported Italian Parmesan cheese.

### BEEF KEBABS | \$24.00

Marinated in olive oil and rosemary, grilled on the hot plate and served with tzatziki on salad greens.

### GARLIC PRAWNS | \$24.00

Prawn cutlets, sautéed in homemade garlic butter, presented on lemon Israeli cous cous.



## STEAK MAINS

Served with today's vegetables and roasted potatoes, cooked to your liking with a choice of garlic butter, peppercorn or creamy mushroom sauce.

### RIBEYE STEAK 300G | \$42.00

### EYE FILLET 200GR | \$48.00

## MAIN COURSES

Served with today's vegetables and roasted potatoes, unless specified.

### CHICKEN BREAST | \$37.00

Tender and juicy sous vide fillet served with a mascarpone and creamy pesto sauce.

### LAMB SHANK | \$36.00

Slow braised, served with roasting jus on potatoes and vegetables.

### PORCHETTA | \$32.00

Slow roasted pork belly with fennel, lemon, garlic and a touch of chilli.

### AOTEAROA SALMON | \$38.00

Crispy skin, grilled and served with salsa verde.

### FISH AND CHIPS | \$32.00

Tempura battered fish of the day, coleslaw, chips, tartare sauce and aioli.

### VEGETARIAN CREPE | \$37.00

Seasonal roasted vegetables with spices, tomato and a touch of cream. Wrapped in a delicate crepe and oven-baked with mozzarella. Served with roasted potatoes.

### EXTRA'S

Bread \$8

Mashed potatoes \$8

Mushroom or Green peppercorn sauce \$5



## SIDES

Freshly prepared to complement your meal

### GREEK SALAD | \$17

Cucumber, tomato, Kalamata olives, red onions, feta cheese, oregano and olive oil.

### GARDEN SALAD | \$14

Greens, tomatoes, cucumber, carrots.

### BEER BATTERED FRIES | \$15

Served with aioli and ketchup.

### DUCK FAT ROASTED POTATOES | \$17

Crispy and fluffy, rosemary infused.

### TODAY'S VEGETABLES | \$17

Medley of fresh season roasted vegetables.

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## OUR BURGERS

### BEEF BACON BURGER | \$28

Beef patty, Crispy Bacon, Sliced cheese, Tomato, grilled onion, gherkins, lettuce and cocktail sauce spread, served with fries.

### CRISPY CHICKEN BURGER | \$26

Crispy chicken patty, sliced cheese, lettuce, tomato, grilled onion, gherkins and aioli spread, served with fries.

### FALAFEL BURGER (V) | \$26

Falafel sliced cheese, lettuce, tomato, grilled onion, gherkins and aioli spread, served with fries.



## PIZZA

### DON VITO | \$32.00

Capers, olives, anchovies, mozzarella, oregano, Napoletana and the Chef's own chilli infused extra virgin olive oil. (Vegetarian available).

### MARGHERITA (V) | \$32.00

Mozzarella, Parmigiano, fresh basil, Marlborough sea salt, Napoletana & extra virgin olive oil. (Vegetarian).

### ALL PRAWN | \$34.00

Napoletana, mozzarella, prawns, ricotta and Tarragon.

### ISOBELS MEAT LOVER | \$34.00

Napoletana, mozzarella, chicken, manuka smoked bacon, homemade sausage and Cajun spices.

## DESSERTS

### GELATO | \$18.00

Today's selection.

### TIRAMISÙ | \$18.00

Layers of Savoiardi biscuits with coffee and mascarpone cream.

### PANNACOTTA | \$18.00

Gently set classic Italian dessert served with fruit of the forest couli and in house made tuile.

### AFFOGATO

Vanilla Ice Cream with:

- Hot Espresso | \$14.00
- Hot Espresso and liquor from our selection | \$20.00
  - Frangelico
  - Kahlua
  - Baileys
  - Cointreau
  - Brandy
  - Sambuca