

LUNCH & DINNER

ISLES LANE
BAR & KITCHEN

SMALL PLATES

Marinated Olives , house bread V/DF	\$12
Grilled Focaccia & your choice of whipped or tomato butter V	\$14
Beer Battered Fries , aioli V/ DF	\$15
Cauliflower Bites , harrisa yoghurt V	\$18
Arancini - ask for today's flavour	\$19
Haloumi Bites , calabrian hot honey & lemon V/GF	\$19
Pork Meatballs , sugo, provolone GF	\$20
Fetta Filo , mint & honey drizzle, V	\$20
Whiting Skewers , sauce verge, preserved lemon DF/GF	\$22
Herb & Garlic Prawns , charred crostini	\$22
Antipasti Plate , charcuterie, cheese, dips, bread & olives	\$39

MAINS

Textures of Cauliflower , deep fried cauliflower, burnt cauliflower cream, pickled cauliflower, steamed cauliflower GF	\$32
Chicken Souvlaki , Greek salad, tzatziki, pita bread	\$35
Mediterranean Wagyu Skewer , freekeh salad of tomato, parsley, almonds, onion, herbed yoghurt	\$37
Flank Steak 250gm, beer batter fries, Italian green salad & choice of sauce GF	\$38
<i>*Best served medium, per chef's recommendation</i>	
Harrisa Chicken , pearl cous cous salad, Arabic spice yoghurt	\$38
Baked Barramundi , celeriac rémoulade, sauce framboise, snow pea tendrils DF/GF	\$40
Crispy Salmon , tabbouleh, crisp bread, lemon, tahini DF	\$45
Market Cut , ask for today's cut	MP

Your selection of sauce (complimentary)
whipped truffle butter, red wine jus, mustard, pepper
Additional sauces available for + \$4 each

SIDES TO SHARE

Steamed Seasonal Greens , hummus & almonds GF/DF	\$15
Crushed Garlic Chat Potatoes GF/V	\$15
Italian Green Salad , radicchio, mixed leaves, red onion, lemon & Dijon dressing GF/DF	\$14

SALADS

Greek Salad , cherry tomatoes, olives, feta, cucumber, cos lettuce leaves, lemon & oregano dressing GF/V	\$22
Roasted Sweet Potato & Carrots Salad , black barley, pomegranate, hummus, mint yoghurt V	\$22
Kangaroo Salad , Kangaroo, mixed leaves, quinoa, spiced pumpkin, macadamias & raspberry dressing GF/DF	\$25
Lamb Salad , Garlic Potato, Barley, Cherry Tomato, Onion, Mixed Leaves, Green Goddess Dressing	\$28
<i>ADD halloumi \$12 chicken \$14 salmon \$16</i>	

PASTA

Linguine , caramelised onion & calabrian chilli V	\$29
Pappardelle , Sicilian homemade pesto, fennel sausage	\$30
Lasagna Bolognese , Italian salad	\$32
King Prawn Spaghetti , barramundi, chilli, fennel, parsley	\$39
Risotto of the day - ask for today's flavour	MP

HOUSE MADE PIZZA

Margherita , cherry tomato & basil V	\$25
Pepperoni , kalamata olives & chilli oil	\$27
Funghi e Tartufo , truffled mushroom & parmesan V	\$27
Prosciutto , provolone dolce & hot honey	\$27
Prawn , garlic cream, rocket, lemon oil	\$28
Lamb Merguez , caramelised onion, pesto, rapini & fior di latte	\$28
<i>Pizzas can be gluten-free (GF) upon request</i>	

DESSERT

Cinnamon Zeppole , pistachio, gelato, chocolate hazelnut sauce	\$15
Babousa , rosewater syrup semolina cake, lemon sorbet GF	\$15
Chocolate Marquis , mascarpone, berry coulis GF	\$15
Cheeseboard , house bread, quince paste	\$14
<i>Choice of one</i>	\$24
<i>Choice of two</i>	\$24

V / VG/ GF / DF options by request

Lunch 11:30am-2:30pm Mon-Fri | Small Plates & Pizzas 2:30pm - 4pm | Dinner 4:00pm-Late Mon-Fri

PAYING BY CARD? SURCHARGES APPLY - VISA, MC DEBIT & EFTOPS 1.8%, AMEX 2%