

lunch & dinner

ISLES LANE
BAR & KITCHEN

SMALL PLATES

Marinated Olives , house bread V/DF	\$13
Grilled Focaccia & your choice of whipped or tomato butter V	\$15
Arancini - ask for today's flavour	\$20
Haloumi Bites , Calabrian hot honey & lemon V/GF	\$19
Pork Meatballs , sugo, provolone GF	\$21
Fetta Filo , mint & honey drizzle, V	\$21
Herb & Garlic Prawns , charred crostini (I)	\$22
Barramundi & Preserved Lemon Noisettes , onion, parsley, potato w/ harissa aioli (A)	\$22
Harissa Pork Belly , sweet potato puree (GF)	\$21

MAINS

Pomegranate Glazed Eggplant , pistachio cous cous, mint labneh, herb salad	\$32
Chicken Souvlaki , Greek salad, tzatziki, pita bread	\$36
Mediterranean Wagyu Skewer , freekeh salad of tomato, parsley, almonds, onion, herbed yoghurt	\$38
Sirloin 250g , chips & salad (GF)	\$39
<i>*Best served medium, per chef's recommendation</i>	
Your selection of sauce (complimentary) <i>whipped truffle butter, red wine jus, mustard, pepper</i>	
Additional sauces available for + \$4 each	
Harissa Chicken , pearl cous cous salad, Arabic spice yoghurt	\$39
Barramundi , caponata, tumeric mash (A)	\$41
Crispy Salmon , sweet potato & ginger puree, broccoli fricasse with sultana, harissa, onion, almond (M)	\$48
Market Cut , ask for today's cut	MP

TO SHARE

Steamed Seasonal Greens , hummus & almonds GF/DF	\$15
Crushed Garlic Chat Potatoes GF/V	\$15
Italian Green Salad , mixed leaves, red onion, lemon & Dijon dressing GF/DF	\$14
Beer Battered Fries , aioli V/ DF	\$15
Antipasti Plate , charcuterie, cheese, dips, bread & olives	\$49

V | VG | GF | DF options by request

A - Australian | I - Imported | M - Mixed

SALADS

Fattoush Salad , cos, onion, radish, cherry tomato, mint, crisp pita, lemon sumac dressing, parsley	\$22
Roasted Sweet Potato & Carrots Salad , puffed wild rice, pomegranate, hummus, mint yoghurt V	\$23
Pork Belly Salad , rocket, spiced pork belly, onion, poached apple, roasted corn kernel, sweet potato, mulled wine dressing	\$29
Lamb Salad , garlic potato, barley, cherry tomato, onion, mixed leaves, green goddess dressing	\$29
ADD haloumi \$12 chicken \$14 salmon \$16	

PASTA

Linguine , caramelised onion & Calabrian chilli V	\$29
Pappardelle , Sicilian Housemade pesto, fennel sausage	\$32
Lasagna Bolognese , Italian salad	\$33
Crab Fettucine , crab meat, celery, chilli, garlic, kale, onion (A)	\$35
Risotto of the day - ask for today's flavour	MP

HOUSE MADE PIZZA

Margherita , cherry tomato & basil V	\$26
Pepperoni , olives & chilli oil	\$28
Funghi e Tartufo , truffled mushroom & parmesan V	\$28
Prosciutto , provolone dolce & hot honey	\$30
Prawn , garlic cream, rocket, lemon oil (I)	\$30
Moroccan Beef , pulled moroccan beef, spiced yoghurt, roasted capsicum, onion, fetta	\$28

Pizzas can be gluten-free (GF) upon request

DESSERT

Cinnamon Zeppole , pistachio, gelato, chocolate hazelnut sauce	\$16
Babousa , rosewater syrup semolina cake, lemon sorbet GF	\$16
Chocolate Marquis , mascarpone, berry coulis GF	\$16
Cheeseboard , house bread, quince paste	
Choice of one	\$15
Choice of two	\$25

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%