

Lunch & Dinner

small plates

beer battered fries, confit garlic aioli V	\$12	marinated olives w/ house bread V	\$12
fried halloumi chips, lemon, dill GF/V	\$12	nduja baked scallops on the shell (4) GF	\$18
arancini – ask for todays flavour	\$14	pork meatballs, sugo, parmesan GF	\$16
wild fermented black garlic bread V	\$13	antipasti plate, prosciutto, cheese, dips, bread & olives	\$30
house baked focaccia, roast tomato butter	\$11		

mains

lamb rump, potato, shoulder croquette, pea, beer fermented mustard seed jus DF	\$40
pan seared salmon, herbed crushed potatoes, roasted red pepper sauce, broccolini, puffed wild rice DF/GF	\$38
prosciutto wrapped chicken breast, potato terrine, asparagus, red wine jus GF	\$35
pork belly, celeriac puree, roasted celeriac, compressed apple, ver jus sauce GF	\$32
winter slow braise of the day – ask for todays dish	

pasta

Lasagne of the day – ask for todays recipe	\$26
mushroom & truffle potato gnocchi, crispy sourdough crumb, shaved truffle pecorino V	\$27
12 hour beef ragu potato gnocchi, gremolata, fontina cheese	\$29
squid ink spaghetti, prawns & spanner crab, capers & confit tomatoes	\$35
risotto of the day - ask for todays dish	

steaks

flank steak 250gm, beer batter fries, Italian green salad DF	\$28
black angus rib eye 350gm, beer battered fries, Italian green salad, grilled broccolini DF	\$52
condiments: red wine jus, whipped truffle butter, chimichurri, mustard	

salads

roasted beets, pickled beetroot, whipped goat cheese, candied pistachio V	\$24
Italian green salad, radicchio, romaine, rocket, red onion, lemon & Dijon dressing V/DF	\$14
honey roasted carrots, quinoa, almonds, fennel & caramelised yoghurt dressing V	\$20
warm niçoise; green bean, house smoked tuna, potato, pickled onion, slow cooked egg DF	\$26
add halloumi 8 chicken 9 salmon 12	

HOUSE MADE PIZZA

diavola – spicey salami, olives, nduja, prosciutto, mozzarella	\$24
margherita – tomato, basil, mozzarella V	\$22
giovanni – pork sausage, fennel, gorgonzola, pine nut	\$24
marinara – napoli, prawn, white anchovy, caper, rocket	\$26

VG/VGO vegan/vegan option by request
 GF/GFO gluten-free/gluten-free by request
 V vegetarian
 DF dairy free

Lunch 11:30am-2:30pm Mon-Fri
 Dinner 4pm-Late Mon-Fri

ISLES LANE
 BAR & KITCHEN