

# ISOLETTA

BAR + RISTORANTE

## Antipasti

<b>Alessio's house baked bread</b> ..... 5pp	<b>House salsiccia, jus, spinach</b> ..... 24
<b>Freshly shucked oysters</b> <i>mignonette or baked prosciutto wrapped</i> ..... 6ea	<b>Tasmanian salmon crudo</b> <i>cucumber, bottarga, baby herbs</i> ..... 28
<b>House marinated Australian olives</b> ..... 10	<b>½ shell Abrolhos Island scallops (3)</b> <i>lemon, breadcrumbs</i> ..... 36
<b>Pumpkin &amp; sage arancini (3)</b> ..... 18	<b>Vongole, chilli, garlic, parsley</b> ..... 29
<b>San Daniele prosciutto</b> ..... 25	<b>Baked fontina, thyme, garlic, gnocco fritto</b> ..... 25
<b>Veal fillet tonnato, pine nut, toast</b> ..... 28	<b>Eggplant parmigiana</b> <i>tomato sugo, basil, buffalo mozzarella</i> ..... 24
<b>Grilled WA prawns, preserved lemon</b> ..... 32	

## Secondi

<b>Seafood grill</b> <i>½ Geraldton cray, ½ shell scallops (2), prawns (2), squid</i> ..... 89	<b>Cauliflower</b> <i>rocket, ajo blanco, herb oil, almond, grape</i> ..... 36
<b>Seared WA lamb cutlet</b> <i>mushroom, slow cooked leek</i> ..... 49	<b>Whole roasted zucchini</b> <i>herbed ricotta, lemon, pinenut, herbs</i> ..... 32
<b>Margaret River beef eye fillet</b> <i>Jerusalem artichoke, jus</i> ..... 59	<b>Slow cooked duck breast</b> <i>grilled fig, vincotto</i> ..... 41
<b>Today's line caught fish, sweet corn puree</b> ..... 49	

## Pasta

<b>Ricotta gnocchi</b> <i>pumpkin, roasted garlic, chilli flakes</i> ..... 32	<b>Casarecce</b> <i>house made eye fillet beef &amp; prosciutto polpetta, stracciatella</i> ..... 38
<b>Angel hair</b> <i>Shark Bay crab, shellfish reduction, salmon roe, herbs</i> ..... 42	<b>Risotto</b> <i>local mushrooms, buttered chestnut</i> ..... 38
<b>Pappardelle</b> <i>slow cooked pork, fennel, spinach</i> ..... 37	<b>Squid ink linguini</b> <i>char grilled squid, cherry tomato, salsa verde</i> ..... 39

## Insalata

<b>Stone fruit</b> <i>cos, cucumber, tomato, pomegranate, herbs</i> ..... 28	<b>Add:</b>
<b>Avocado</b> <i>citrus, fennel, mint, stracciatella</i> ..... 29	<b>House smoked salmon</b> ..... 12
<b>Beetroot</b> <i>apple, rocket, pistachio, goat's fetta</i> ..... 28	<b>Poached free range chicken breast</b> ..... 12
<b>Ox heart tomato</b> <i>buffalo mozzarella, basil, white balsamic, scorched almond</i> ..... 30	<b>Chilled WA prawn tails</b> ..... 17
	<b>½ Grilled crayfish</b> ..... 35

## Sides

<b>House cut chips</b> ..... 15	<b>Roasted brussels sprouts, fig, crisp prosciutto</b> ..... 18
<b>Mixed leaves, pickled shallot, soft herbs</b> ..... 15	<b>Chilled broccolini, cannellini beans, goats fetta, lemon</b> ..... 18

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## Wood Oven Pizza

### Pizza Rosse tomato base made from Italian San Marzano tomatoes

<b>Queen Margherita</b>	
<i>buffalo mozzarella, fresh basil</i> .....	26
<b>Prosciutto</b>	
<i>stracciatella, fresh tomatoes, basil</i> .....	29
<b>Parmigiana</b>	
<i>eggplant, smoked provola, grated parmesan, basil</i> .....	28
<b>Capricciosa</b>	
<i>mushroom, ham, artichokes, olives</i> .....	29
<b>Bresaola</b>	
<i>wagyu bresaola, rocket pesto, lemon</i> .....	30
<b>Campidanese</b>	
<i>sausage ragu, pecorino, saffron oil</i> .....	29
<b>Sarda</b>	
<i>sardinian salame, pecorino, eucalyptus honey, thyme</i> .....	29
<b>Mare</b>	
<i>king prawns, calamari, bottarga, parsley</i> .....	30

### Pizza Bianche classic white, cheese base

<b>Formaggi</b>	
<i>fior di latte, gorgonzola, pecorino, maple syrup, macadamia</i> .....	29
<b>Salmon</b>	
<i>pea puree, caper berries, semi dried tomatoes, chives</i> .....	29
<b>Rustica</b>	
<i>smoked provola, roasted potatoes, pancetta, rosemary</i> .....	28
<b>Broccolini</b>	
<i>anchovies, pecorino, garlic, chilli</i> .....	27
<b>Limone</b>	
<i>ricotta, preserved lemon, prickly ash, pinenuts, watercress</i> .....	28
<b>Alessio's</b>	
<i>local mushrooms, macadamia, eucalyptus honey, lemon myrtle</i> .....	29

### Pizza Extras

<b>gluten free base (not suitable for allergens)</b> .....	5	<b>ham</b> .....	5
<b>sardinian salame</b> .....	9	<b>artichokes</b> .....	4
<b>king prawns</b> .....	9	<b>prosciutto</b> .....	9
<b>mushrooms</b> .....	5	<b>olives</b> .....	4
<b>anchovies</b> .....	4	<b>fresh rocket</b> .....	4

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## Dessert

<b>Tiramisu</b> • <i>whipped mascarpone, disaronno amaretto, chocolate dust</i> .....	18
<b>Lemon caprese torte</b> • <i>lemon, pistacho brittle gelato</i> .....	18
<b>Vanilla ricotta</b> • <i>balsamic strawberries, savoiardi crumble</i> .....	18
<b>Bombolini</b> • <i>nutella, cinnamon sugar</i> .....	18
<b>Gelato</b> • <i>by Pietro Gelateria, your waiter will advise of today's selection</i> .....	8
<b>Affogato</b> • <i>espresso over vanilla bean gelato</i> .....	14
<b>Frangelico Affogato</b> • <i>frangelico, espresso over vanilla bean gelato</i> .....	18

## Cheese

<b>Cave-Ripened Manchego DOP</b> , <i>ewe's milk, Spain</i> .....	18
<b>Gorgonzola Dolce DOP</b> , <i>cow's milk, Italy</i> .....	18
<b>Saint Angel triple cream</b> , <i>cow's milk, France</i> .....	18
<b>Testun di Barolo</b> , <i>cow's &amp; ewe's milk, Italy</i> .....	18

## Dessert Wines & Night Caps

			gl	bt
2021	Mount Horrocks 'Cordon Cut' Riesling 375ml	Clare Valley, SA		95
2006	Château d'Yquem Premier Cru Supérieur 375ml	Sauternes, Gironde		1285
2007	Château Coutet Premier Cru 375ml	Sauternes-Barsac		155
2019	Antinori Muffato Della Sala 500ml	Umbria, Italy	18	180
1981	Talijancich Solero Shiraz blend 350ml	Swan Valley, WA	17	130

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