

ISOLETTA

BAR + RISTORANTE

Antipasti

Alessio's house baked bread5pp	Beef carpaccio <i>house smoked eye fillet, confit grape tomato, pine nut</i> 29
Freshly shucked oysters <i>mignonette or baked prosciutto wrapped</i> 6ea	Tasmanian salmon crudo <i>cucumber, bottarga, baby herbs</i> 28
House marinated Australian olives10	½ shell Abrolhos Island scallops (3) <i>lemon, breadcrumbs</i> 36
Pumpkin & sage arancini (3)18	Snapper croquettes (3), aioli, salmon roe, baby herbs24
San Daniele prosciutto 25	Baked fontina, thyme, garlic, gnocco fritto 25
House made beef and prosciutto polpetta (3) <i>stracciatella</i>18	Eggplant parmigiana <i>tomato sugo, basil, buffalo mozzarella</i>24
Grilled WA prawns, preserved lemon32	

Secondi

Free range chicken breast <i>lemon, capers, green beans</i> 40	Cauliflower <i>rocket, ajo blanco, herb oil, almond, pomegranate</i> 36
Slow cooked WA lamb shank <i>soft white polenta</i>45	Whole roasted zucchini <i>herbed ricotta, lemon, pinenut, herbs</i> 32
Beef eye fillet medallions <i>Jerusalem artichoke, jus</i> 59	Confit duck <i>borlotti bean, tomato, Sardinian salami</i>42
Crumbed pork cotoletta <i>celeriac, potato, apple, salsa verde</i> 40	Today's line caught fish <i>acqua pazza, fennel, tomato, herbs</i> 52

Pasta

Campanelle <i>house made salciccia, fennel, courgette, chilli flakes</i>38	Pan fried gnocchi <i>guanciale, peas, Tuscan cabbage</i> 39
Risotto <i>local mushrooms, buttered chestnut</i>38	Saffron spaghetti <i>Shark Bay crab, chilli, garlic, parsley</i>42
Squid ink linguini <i>char grilled squid, cherry tomato, salsa verde</i> 39	Rigatoni <i>slow braised beef, spinach, shallot, ricotta</i> 39
	Gluten free pasta (not suitable for allergens)5

Insalata

Roasted pumpkin <i>rocket, balsamic, onion, pine nut, pecorino</i>28	Add:
Avocado <i>citrus, fennel, mint, stracciatella</i> 29	House smoked salmon12
Beetroot <i>apple, rocket, pistachio, goat's feta</i>28	Poached free range chicken breast12
Ox heart tomato <i>buffalo mozzarella, basil, white balsamic, scorched almond</i> ..30	Chilled WA prawn tails17

Sides

House cut chips15	Roasted brussels sprouts, agrodolce, currant, pinenut18
Mixed leaves, pickled shallot, soft herbs15	Chilled broccolini, cannellini beans, goat's feta, lemon18

ISOLETTA

BAR + RISTORANTE

Wood Oven Pizza

Pizza Rosse tomato base made from Italian San Marzano tomatoes

Queen margherita <i>buffalo mozzarella, fresh basil</i>	26
Prosciutto <i>stracciatella, fresh tomatoes, basil</i>	29
Piccante <i>hot salami, shallot, parsley</i>	29
Capricciosa <i>mushroom, ham, artichokes, olives</i>	29
Bresaola <i>wagyu bresaola, rocket pesto, lemon</i>	30
Campidanese <i>sausage ragu, pecorino, saffron oil</i>	29
Sarda <i>Sardinian salame, pecorino, eucalyptus honey, thyme</i>	29
Mare <i>prawns, calamari, bottarga, parsley</i>	30

Pizza Bianche classic white, cheese base

Formaggi <i>fior di latte, gorgonzola, pecorino, maple syrup, macadamia</i>	29
Gamberi <i>prawn, zucchini, ricotta, lemon, chilli</i>	32
Rustica <i>smoked provola, roasted potatoes, pancetta, rosemary</i>	28
Affumicata <i>smoked eggplant, provola, pine nuts, tomato, paprika, basil</i>	28
Broccolini <i>anchovies, pecorino, garlic, chilli</i>	27
Finocchio <i>fennel, gorgonzola, grape, nduja</i>	29
Alessio's <i>local mushrooms, macadamia, eucalyptus honey, lemon myrtle</i>	29
Focaccia <i>traditional hand stretched focaccia, garlic, rosemary, sea salt flakes (no cheese)</i>	19

Pizza Extras

gluten free base (not suitable for allergens)	5	ham	5
Sardinian salame	9	artichokes	4
prawns	9	prosciutto	9
mushrooms	5	olives	4
anchovies	4	fresh rocket	4