

ISOLETTA

BAR + RISTORANTE

Antipasti

Alessio's house baked bread 5pp	Beef carpaccio <i>house smoked eye fillet, confit grape tomato, pine nut (gf)</i>29
Freshly shucked oysters <i>mignonette or baked prosciutto wrapped (gf, df)</i> 6ea	Salmon & crab <i>poached blue swimmer crab & salmon, crostini (gfo)</i>29
House marinated Australian olives, (gf, df) 10	½ shell Abrolhos Island scallops (3) <i>lemon, breadcrumbs (gfo, dfo)</i>36
Pumpkin & sage arancini (3) 18	Snapper croquettes (3), aioli, salmon roe, baby herbs24
San Daniele prosciutto (gf, df)25	Local burrata, pickled stone fruit (gf)28
Slow braised beef cheek <i>cauliflower, soft herbs, crisp shallot (gfo)</i>25	Eggplant parmigiana <i>tomato sugo, basil, buffalo mozzarella (gf, dfo v, vgo)</i>24
Grilled WA prawns, preserved lemon (gf, dfo)32	

Secondi

Roasted free range chicken breast <i>sweet corn, crisp pancetta (gf)</i>40	Cauliflower <i>rocket, ajo blanco, herb oil, almond, pomegranate (gfo, df, vg)</i>36
South West lamb loin <i>potato, roasted olive, poached tomato (gf)</i>49	Crumbed pork cotoletta <i>celeriac, potato, apple, salsa verde</i>40
Beef eye fillet medallions <i>sweet potato, local mushrooms (gf)</i>62	Slow roasted duck breast <i>sardinian salame, grape, quince jus (gf)</i>46
West Australian 8/9 score wagyu sirloin, jus (gf)150	Today's line caught fish <i>acqua pazza, fennel, tomato, herbs (gf)</i>52

Pasta

Campanelle <i>house made salciccia, fennel, courgette, chilli flakes (dfo)</i>38	Pumpkin ravioli <i>local mushroom, macadamia, crisp sage</i>38
Creste di gallo <i>slow cooked duck, cavolo nero, porcini</i>40	Saffron spaghetti <i>Shark Bay crab, chilli, garlic, parsley (dfo)</i>42
Penne <i>Shark Bay prawn, shellfish reduction, fennel, courgette</i>42	Tagliatelle <i>lamb ragu, slow roasted shallot, spinach</i>40
	Gluten free pasta (not suitable for allergens)5

Insalata

Roasted pumpkin <i>rocket, balsamic, onion, pine nut, pecorino (dfo, v, gf)</i>28	Add:
Baby spinach <i>cucumber, grape, candied walnut, ricotta (gf, v, dfo)</i>28	House smoked salmon 12
Local stonefruit <i>tomato, cucumber, soft herbs, pomegranate (gf, v, df)</i>28	Poached free range chicken breast 12
Ox heart tomato <i>buffalo mozzarella, basil, white balsamic, scorched almond (dfo, v)</i> ...30	Chilled WA prawn tails17

Sides

House cut chips (gf- not suitable for allergens)15	Roasted brussels sprouts, agrodolce, currant, pinenut (v)18
Mixed leaves, pickled shallot, soft herbs15	Chilled broccolini, cannellini beans, goats fetta, lemon (dfo,v, gf) ..18

Please advise your waiter of any allergies and or dietary requirements.

Public holiday surcharge 15 %

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Wood Oven Pizza (available from 4pm)

Pizza Rosse tomato base made from Italian San Marzano tomatoes

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

Pizza Bianche classic white, cheese base

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

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