



If you've saved yourself all day for the full Isabel's experience and can't wait for your food to arrive, be sure to order a "While you wait". Perfect for the centre of the table and with you in a flash.

Mediterranean Olives VG DF GF A selection of marinated Green Olives.

Isabel's Dipping Tray

A selection of authentic homemade dips. Including Tzatziki, Aioli & Spiced Whipped Feta.

Isabel's Baby Bruschetta VG DF Toasted local Breads topped with chopped Cherry Tomatoes, **Bread Selection** V A selection of freshly made Breads served with Whipped Butter.

Smashed Avocado & Tortilla Chips VG DF Chunky Avocado topped with Homemade Salsa and Red Chilli served with warm Tortilla Chips.

15

10

Isabels Ultimate Sharer

A combination of our while you wait dishes. Olives, Bread Selection & Isabel's dipping tray.

# SMALL PLATES

Edamame Basket VG DF GF

Steamed pods of Edamame topped with Nori and served with our Signature Soy dipping sauce.

Crispy Chilli Beef DF Thin strips of Sirloin Beef, tossed in Asian Flour and fried

until crispy. Drizzled in Sweet and Spicy Asian style sauce, topped with Red Chilli and Green Onion.

Belly Pork Skewers DF GF 10 Sticky pieces of Belly Pork served on a Citrus Red Cabbage Slaw, topped with Crackling and Toasted Sesame.

**Beef Sliders** Mini Beef Burgers grilled to perfection with American Cheese, pickle and Homemade Burger Sauce.

Burrata V Italian Mozzarella with a soft curd centre, garnished with Slow Roasted Cherry Tomatoes, Pesto dressing, Rocket and Truffle Crumb.

JD Chicken Skewers DF Succulent strips of Chicken tossed in a BBQ glaze, topped with toasted Sesame Seeds.

**Beef Carpaccio** GF Thinly sliced pieces of Beef Fillet, served on a Peppercorn Mayonnaise, Rocket, Parmesan & Truffle Soy dressing.

Halloumi Bites V Bitesized pieces of Authentic Halloumi covered in an Italian Herb Crumb, fried to perfection, served on a bed of homemade Marinara Sauce, topped with Basil.

Fried Calamari Rings of Fried Calamari served with Aioli and

Halloumi Sliders V

Thick slices of grilled Halloumi served on a bed of Shredded Lettuce, topped with Lime and Chive Mayonnaise.

**Baby Lamb Koftas** Grilled mini Lamb Koftas, served on a bed of Tomato infused Giant Cous Cous, homemade Tzatziki. Sprinkled with Pomegranate & Mint.

Grilled Tiger Prawns GF Marinated Tiger Prawns grilled to perfection, tossed in a Chimmichurri Dressing served on a bed of Red Pepper Puree with Charred Lemon.

# GREEK CLASSICS

Chicken Souvlaki

Potatoes, Onions, Tomatoes.

16 Marinated Chicken Breast skewered and grilled to perfection, served on a Toasted Pitta Bread with Tzatziki, Tomato & Red Onion.

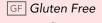
Beef Short-Rib Stifado DF A traditional Greek classic done the Isabel's way. Beef Short Rib braised with authentic selection of Herbs, Lamb Kleftiko

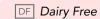
Charred Lemon.

Succulent Lamb Shank marinated and slow braised for 8 hours in traditional Greek herbs and spices. Served with oven baked Baby Potatoes.

Moussaka Our signature Greek classic, layers of aubergine, potato &

ground beef seasoned and baked to perfection with a rich cheese sauce to finish. Served with a side of Greek Salad.









Some courses can be adapted for a gluten or dairy free option upon request. Please ask your server for vegan alternatives or for more information.





# LUNCH

All Lunch plates served with House Fries or Greek Salad

16

13.5

12

16

Isabel's Signature Steak Sandwich

Succulent slices of Steak served in a Ciabatta Roll with Rocket and Peppercorn Mayonnaise.

Avocado on Toast 🔻

Toasted Sourdough Bread topped with Chunky Avocado, Crumbled Feta & Pomegranate.

Halloumi Pitta V

Grilled Halloumi on a freshly baked Pitta Bread, accompanied by Fresh Lettuce, Tomato, Tzatziki & Red Onion.

Isabel's Signature Burger

Toasted bun filled with 6oz Burger Patties, served on a bed of Lettuce, topped with our signature Burger Sauce, Pickles, Red Onion and Tomato.

Mushroom Taco VG DF

Soft Tortilla topped with Garlic and Herb Mushrooms,

Avocado, Red Pepper Sauce, Pickled Onions and Raddish.

Steak Taco

16

Soft Tortilla layered with grilled Steak, Avocado, Crumbled Feta, Corn Salsa and a rich Peppercorn Mayo.

Salmon & Cream Cheese Bagel

14.5

Freshly baked and toasted Bagels spread with a thick layer of Cream Cheese topped with Smoked Salmon, Chive, Lemon Zest and Pickled Cucumber.

Asian Fried Chicken Burger

16

Toasted Sesame bun filled with Citrus slaw, BBQ glazed Crispy Chicken and drizzled in Lime & Chive Mayo.

### SALADS

Isabel's Caesar Salad

Crispy Baby Gem Lettuce tossed in a rich Caesar dressing, with shaved Parmesan, Italian Croutons & Bacon Pieces.

Mediterranean Salad VG

13 A vibrant bowl of Mediterranean flavours including Tomato infused Giant Couscous, Hummus, Pomegranate, Pickled Onions, Charred Cherry Tomatoes, Rocket, Feta, Toasted Pitta. Greek Salad V

14 A rustic medley of the islands' freshest ingredients. Vine Tomato, Cucumber, Red Onion & Olives. Tossed in our signature house dressing and finished the Isabel's way.

Mexican Salad V

Red Pepper Rice, Charred Corn Calsa, Avocado, Pico De Dallo, Tostada Crouton, Sour Cream, chopped Baby Gem and Charred Lime.

Salad Upgrade: Grilled Halloumi, Herby Chicken Skewers or Garlic Prawns +3

# Raw Bar

POKE BOWL VG

Our Asian inspired salad consisting of Steamed Sushi Rice, Pickled Carrot, Pickled Ginger, Nori, Steamed Edamame Isabel's Soy dipping sauce, Cucumber & Sesame.

Soy Sriracha Chicken

18

**Grilled Salmon** 

19

Yakiniku Pork

19

Skewer

**MAKI ROLLS** 

Nori covered in Sushi rice with a selection of fillings. All rolls are served with Soy Sauce & Wasabi.

**Beef Tataki Roll** 

Asparagus, Avocado, Crispy Onion, Truffle.

Tempura Prawn Roll

Avocado, Cucumber, Togarashi, Sesame.

**Scorched Salmon Roll** 

20 Avocado, Cucumber, Sesame, Chive.

Avocado Dragon Roll VG

Asparagus, Carrot, Crispy Onion. Chicken Katsu Roll Lettuce, Avocado, Chive, Sesame. Spicy YellowFin Tuna Roll Avocado, Cucumber, Sriracha, Chive.

Rainbow Roll

Carrot, Cucumber, Sesame, Chive.

#### **NIGIRI**

A selection of bitesized Sushi Rice pieces topped with freshly sliced Meats and Fish. Served with Soy Sauce, Pickled Ginger & Wasabi.

Small Nigiri Selection

6 pieces of Nigiri topped with Chefs selection of Tuna, Salmon, Beef Tataki or Seabass.

Large Nigiri Selection

12 pieces of Nigiri topped with Chefs selection of Tuna, Salmon, Beef Tataki or Seabass.

### **SASHIMI**

Thin slices of freshly caught fish, served with Soy Sauce, Wasabi & Pickled Ginger.

Salmon

12

Yellow Fin Tuna

14

**Seabass** 

GF Gluten Free

DF Dairy Free

∨ Vegetarian

VG Vegan

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# LARGE PLATES

18

### Sticky BBQ Belly Pork DF GF

A thick slice of Belly Pork slowly roasted in light Spices and covered in a rich BBQ sauce, topped with Crackling, Fresh Chive and served with a Citrus Red Cabbage Slaw.

### Garlic Butter Tiger Prawns DF GF

Tiger Prawns Grilled and tossed in a Chimmichurri Dressing served with Fries & Salad.

### Soy & Maple Glazed Salmon DF

Salmon Fillet oven baked in a Soy, Sriracha & Maple glaze served in a Bamboo Leaf with Sticky Rice, Citrus Slaw, Charred Lime.

### Katsu Fish Cake DF

A large Potato Cake filled with Seabream, Cod and Chive placed on a bed of Katsu Sauce, Hispi Cabbage Citrus Slaw and topped with toasted Sesame Seeds and Green Onion.

### Honey & Garlic Glazed Chicken GF

17.5 Oven roasted Chicken Breast lathered in a Honey and Garlic glaze, served on a bed of rich BBQ sauce, Crispy New Potato, Wilted Spinach and topped with a Parmesan Crisp.

#### **Mixed Meat Platter**

A selection of signature Meat dishes including BBQ Belly Pork, Honey Glazed Chicken, Lamb Chops & JD Chicken Strips. Served with Fries & Mediterranean Vegetables.

### Spiced Lamb Pappardelle

Our Greek-Italian fusion dish is a combination of thick ribbon Pasta and an authentic Greek Lamb classic topped with rich and vibrant flavours.

#### **Seafood Linguine**

22 An Italian classic of Linguine Pasta tossed in a White Wine Sauce and a fresh Seafood assortment.

#### Sizzling Steak Fajitas

A Cool Peppers original recipe. Sizzling Steak Fajitas served on a bed of Roasted Peppers and Onions. Accompanied by warm Soft Tortilla's, Avocado, Salsa & Cheddar Cheese.

### Pan Seared Seabass DF

Freshly caught Seabass Fillet, pan fried to perfection, served on a bed of Tomato infused Giant Couscous, Wilted Spinach, Pico de Gallo & Pomegranate Molasses.

#### **Lamb Chops**

Succulent grilled Lamb Chops on a bed of homemade Tzatziki, Tomato infused Giant Couscous, Mediterranean Vegetables and garnished with Pomegranate.

#### Mixed Fish Platter

32 A selection of freshly caught Seafood items including Soy & Maple Salmon, Fried Calamari, Grilled Prawns & Mussels. Served with Tomato infused Giant Couscous and Grilled Mediterranean Vegetables.

## STEAKS

Our prime Angus Beef Steaks are aged for a minimum of 28 days, seasoned and cooked to perfection.

Sirloin Steak 8oz 25

Rib-Eye 8oz 30

Filet Mignon 6oz 35

Choose 1 sauce:

Peppercorn | Chimichurri | Truffle Jus

Choose 2 sides\* from the list below:

## SIDES

House Fries VG DF GF

Grilled Mediterranean Vegetables VG DF GF



Truffle & Parmesan Fries V GF

Creamed Spinach V GF

21

19

25

Roasted New Potatoes V

Triple Cheese Mac & Cheese V

Chocolate Shavings & Powdered Sugar.

7.5

Grilled Asparagus V

Baby Caesar V

5

### DESSERTS

#### Baklava Cheesecake

Our Signature dessert consisting of American Style Cheesecake, Sweet Baked Filo Pastry topped with a nutty Pistachio Crumb.

Savoured Biscuits and Vanilla Whipped Cream topped with

10

Fruit Platter VG DF GF An assortment of exotic Fresh Fruits including Wild Berries, Grapes, Watermelon, Mango and Passionfruit.

### **Bougatsa Sharer**

**Baileys Tiramisu** 

A Traditional Greek dessert, made with a rich creamy Custard, topped with Icing Sugar and Cinnamon.

Layers of velvety mascarpone, Bailey's Espresso soaked

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