

## WHILE YOU WAIT

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.

5

**Isabel's Dipping Tray** V  
A selection of authentic homemade dips.  
Including Tzatziki, Aioli & Spiced Whipped Feta.

8

**Isabel's Baby Bruschetta** VG DF  
Toasted local Breads topped with chopped Cherry Tomatoes,  
Chive & Basil.

5

**Bread Selection** V  
A selection of freshly made Breads served with Whipped Butter.

5

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

8

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

15

## SMALL PLATES

**Edamame Basket** VG DF GF  
Steamed pods of Edamame topped with Nori and served  
with our Signature Soy dipping sauce.

10

**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.

12

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

10

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

10

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

11

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

9

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

12

**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.

9

**Fried Calamari**  
Rings of Fried Calamari served with Aioli and  
Charred Lemon.

9

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

9

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

10

**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.

10

## GREEK CLASSICS

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

16

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

26

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

23

**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.

19

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

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

### Isabel's Signature Steak Sandwich

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

16

### Mushroom Taco VG DF

Soft Tortilla topped with Garlic and Herb Mushrooms, Avocado, Red Pepper Sauce, Pickled Onions and Raddish.

14.5

### Avocado on Toast V

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

13.5

### Steak Taco

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

16

### Halloumi Pitta V

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

12

### Salmon & Cream Cheese Bagel

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

14.5

### 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.

16

### Asian Fried Chicken Burger

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

16

## SALADS

### Isabel's Caesar Salad

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

13

### Greek Salad V

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.

14

### Mediterranean Salad VG

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

13

### Mexican Salad V

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

13

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

## Raw Bar

### POKE BOWL VG 15

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 Skewer

18

### Grilled Salmon

19

### Yakiniku Pork

19

### MAKI ROLLS

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

### Beef Tataki Roll

22

Asparagus, Avocado, Crispy Onion, Truffle.

### Scorched Salmon Roll

20

Avocado, Cucumber, Sesame, Chive.

### Spicy YellowFin Tuna Roll

20

Avocado, Cucumber, Sriracha, Chive.

### Tempura Prawn Roll

22

Avocado, Cucumber, Togarashi, Sesame.

### Avocado Dragon Roll VG

20

Asparagus, Carrot, Crispy Onion.

### Rainbow Roll

22

Carrot, Cucumber, Sesame, Chive.

### Chicken Katsu Roll

20

Lettuce, Avocado, Chive, Sesame.

### 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

15

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

### Large Nigiri Selection

27

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

12

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## LARGE PLATES

**Sticky BBQ Belly Pork** DF GF 18  
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 24  
Tiger Prawns Grilled and tossed in a Chimmichurri Dressing served with Fries & Salad.

**Soy & Maple Glazed Salmon** DF 20  
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 19  
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** 35  
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** 21  
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** 20  
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 19  
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** 25  
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 4

**Truffle & Parmesan Fries** V GF 6

**Roasted New Potatoes** V 4

**Grilled Asparagus** V 5

**Grilled Mediterranean Vegetables** VG DF GF 5

**Creamed Spinach** V GF 5

**Triple Cheese Mac & Cheese** V 7.5

**Baby Caesar** V 5

## DESSERTS

**Baklava Cheesecake** 10  
Our Signature dessert consisting of American Style Cheesecake, Sweet Baked Filo Pastry topped with a nutty Pistachio Crumb.

**Fruit Platter** VG DF GF 9  
An assortment of exotic Fresh Fruits including Wild Berries, Grapes, Watermelon, Mango and Passionfruit.

**Baileys Tiramisu** 10  
Layers of velvety mascarpone, Bailey's Espresso soaked Savoured Biscuits and Vanilla Whipped Cream topped with Chocolate Shavings & Powdered Sugar.

**Bougatsa Sharer** 14  
A Traditional Greek dessert, made with a rich creamy Custard, topped with Icing Sugar and Cinnamon.

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isabel's  
— BEACH CLUB & RESTAURANT —