



isabel's
— BEACH CLUB & RESTAURANT —

WHILE YOU WAIT

Mediterranean Olives [VG] [DF] [GF] 5
A selection of marinated Green Olives.

5

Bread Selection & Dipping Tray [V] 9
A selection of freshly made Breads served with Whipped Butter and authentic homemade dips.

9

Isabels Ultimate Sharer 13
A combination of our while you wait dishes.
Olives, Bread Selection & Isabel's dipping tray.

13

SMALL PLATES

Crispy Chilli Beef [DF] 13
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.

13

Beef Carpaccio [GF] 14
Thinly sliced pieces of Beef Fillet, served on a Peppercorn Mayonnaise, Rocket, Parmesan & Truffle Soy dressing.

14

Belly Pork Skewers [DF] [GF] 12
Sticky pieces of Belly Pork served on a Citrus Red Cabbage Slaw, topped with Crackling and Toasted Sesame.

12

Halloumi Bites [V] 10
Bitesized pieces of Authentic Halloumi covered in an Italian Herb Crumb, served on a bed of homemade Marinara Sauce, topped with Basil.

10

Beef Sliders 12
Mini Beef Burgers grilled to perfection with American Cheese, pickle and Homemade Burger Sauce.

12

Fried Calamari 12
Rings of Fried Calamari served with Aioli and Charred Lemon.

12

Burrata [V] 12
Italian Mozzarella with a soft curd centre, garnished with Slow Roasted Cherry Tomatoes, Pesto dressing, Rocket and Truffle Crumb.

12

Jack Daniel's Chicken Skewers [DF] 10
Succulent strips of Chicken tossed in a Jack Daniel's BBQ glaze, topped with toasted Sesame Seeds.

10

SUSHI

MAKI ROLLS

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

Tempura Prawn Roll 22
Avocado, Cucumber, Togarashi, Sesame.

22

Spicy YellowFin Tuna Roll 24
Avocado, Cucumber, Sriracha, Chive.

24

Scorched Salmon Roll 22
Avocado, Cucumber, Sesame, Chive.

22

Chicken Katsu Roll 20
Lettuce, Avocado, Chive, Sesame.

20

Beef Tataki Roll 22
Asparagus, Avocado, Crispy Onion, Truffle.

22

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 20
6 pieces of Nigiri topped with Chefs selection of Tuna, Salmon, Beef Tataki or Seabass.

20

Large Nigiri Selection 37
12 pieces of Nigiri topped with Chefs selection of Tuna, Salmon, Beef Tataki or Seabass.

37

[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.

LARGE PLATES

Chicken Souvlaki 20

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

Honey & Garlic Glazed Chicken GF 20

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.

Sticky BBQ Belly Pork DF GF 21

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.

Soy & Maple Glazed Salmon DF 24

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

Sizzling Steak Fajitas 22

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.

Ask your server today about our weekly House Special

SALADS

Isabel's Chicken Caesar Salad 16

Crispy Baby Gem Lettuce tossed in a rich Caesar Dressing, with Herby Chicken pieces shaved Parmesan, Italian Croutons & Bacon Pieces.

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.

Teriyaki Salmon Poke Bowl 22

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

Mexican Chicken Salad 16

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

Adapt dish to V or VG Swap out and add Halloumi.

STEAK

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

Sirloin Steak 8oz 25

Filet Mignon 6oz 30

Choose 1 sauce:

Pink Peppercorn | Chimichurri | Truffle Jus

SIDES

House Fries VG DF GF 5

Upgrade: Truffle & Parmesan Fries +2 V GF

Grilled Asparagus VG DF 5

Triple Cheese Mac & Cheese V 9

Baby Caesar Salad V 6

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

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BREAKFAST

<p>Isabel's English Breakfast 13 A traditional British breakfast made up of Eggs, Sausage, Bacon, Hash Brown, Beans and Sourdough Toast.</p> <p>Breakfast Burrito 10 A grilled Tortilla Wrap filled with Egg, Sausage, Bacon, Hash Brown, Cheddar Cheese and a choice of Ketchup or Brown Sauce.</p> <p>Avocado Sourdough Toast <input type="checkbox"/> V 10 Toasted Sourdough topped with Whipped Avocado, Crumbled Feta, Pomegranate and Edible Flowers.</p>	<p>Isabel's Royal 12 Our oven-baked Buttery Muffin is topped with Smashed Avocado, Oak-Smoked Salmon, Lemon Yoghurt.</p> <p>Fruit Platter <input type="checkbox"/> VG <input type="checkbox"/> DF <input type="checkbox"/> GF 10 An assortment of exotic Fresh Fruits including Wild Berries, Grapes, Watermelon, Mango and Passionfruit.</p> <p>Granola Bowl <input type="checkbox"/> V 9 Authentic Greek Yoghurt topped with Caramelised Banana, Homemade Granola, Fresh Berries and Local Honey.</p>
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AMERICAN PANCAKES

A stack of 4 fluffy American Pancakes finished with an option of luxury toppings, choose from:

Wild Berries & White Chocolate
13

Smoked Bacon, Whipped Butter & Maple Syrup
13

Caramelised Banana & Biscoff Crumb
13

LUNCH

All Lunch plates served with House Fries or Greek Salad

<p>Isabel's Signature Steak Sandwich 18 Succulent slices of Steak served in a Ciabatta Roll with Rocket and Peppercorn Mayonnaise.</p> <p>Salmon & Cream Cheese Bagel 15 Freshly baked and toasted Bagels spread with a thick layer of Cream Cheese topped with Smoked Salmon, Chive, Lemon Zest and Pickled Cucumber.</p>	<p>Beef Sliders 12 Mini Beef Burgers grilled to perfection with American Cheese, pickle and Homemade Burger Sauce.</p> <p>Halloumi Pitta <input type="checkbox"/> V 13 Grilled Halloumi on a freshly baked Pitta Bread, accompanied by Fresh Lettuce, Tomato, Tzatziki & Red Onion.</p>
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SALAD

<p>Mexican Chicken Salad 16 Red Pepper Rice, Charred Corn Calsa, Avocado, Pico De Dallo, Tostada Crouton, Sour Cream, chopped Baby Gem and Charred Lime.</p>	<p>Greek Salad <input type="checkbox"/> V 14 A rustic medley of the islands' freshest ingredients. Vine Tomato, Cucumber, Red Onion & Olives. Tossed in our signature house dressing.</p>
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Adapt dish to V or VG Swap out and add Halloumi.

SIDES

<p>House Fries <input type="checkbox"/> VG <input type="checkbox"/> DF <input type="checkbox"/> GF 5 Upgrade: Truffle & Parmesan Fries +2 <input type="checkbox"/> V <input type="checkbox"/> GF</p> <p>Grilled Asparagus <input type="checkbox"/> VG <input type="checkbox"/> DF 5</p>	<p>Triple Cheese Mac & Cheese <input type="checkbox"/> V 9</p> <p>Baby Caesar Salad <input type="checkbox"/> V 6</p>
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