



BISTRO + COCKTAIL LOUNGE

## APPETISERS

Oysters, mignonette	39/78
Marinated mixed olives	14
Rosemary focaccia, Iso butter	18
Vodka beetroot cured salmon, citrus cream, dark rye bread	36
Jalapeño & cheese arancini, sesame mayo	22
Chargrilled lemon chicken skewers, tzatziki	24

## PASTA

Tuscan ravioli, goats cheese, sundried tomatoes, sage butter	32
Mixed mushroom ragu, parpadelle, parmesan	32

## BURGERS

Iso beef burger, smoked cheddar, peach relish	24
Moroccan-spiced lentil & bean burger	22

## MAIN PLATES

Crispy skin snapper, celeriac puree, peas, pancetta, pickled onion	46
Steak Frites, hand cut fries, green pepper sauce	
- Beef Eye Fillet	52
- Sirloin	42
Slow-braised lamb shoulder, glazed baby carrots, parsnip puree (Sharing or two)	88
Special dish of the week (waiter will advise)	

## SIDE DISHES

Seasonal vegetables	16
Cesar salad	
Creamy potato mash	
Crispy rice salad, cucumber, avocado	
Fries, truffle mayo	

Our chef can cater to your dietary requirements