

Isola

salads

CHICKEN CAESAR SALAD G	260
well-dressed cos lettuce, classic anchovy dressing, poached egg, crispy anchovy fillet, garlic and herb tossed croutons	
MARINA RISE SALAD V	210
lemon and poppy seed dressed vegetables, baby gem lettuce, pickled daikon, sunflower and pumpkin seed crumble, fresh avocado	

mains

BEEF BRISKET WRAP G	330
tortilla wrap, colby cheese, onion marmalade, tempura bok choy, avocado and sumac crème fraîche, well-dressed leaves	
SMOKED CHICKEN & GRUYÈRE CHEESE SANDWICH G N	210
wholewheat bread, basil pesto, aioli, sundried tomato, homemade chips	
WAGYU BEEF BURGER G	360
homemade beef patty, brioche bun, caramelised onion, lettuce, pickles, tomato, colby cheese, aioli	
FISH & CHIPS G	260
tempura fried hake goujons, tartare sauce	
CHICKEN MISO PENNE G	310
sous vide chicken breast, spring onion, miso cream sauce, sautéed broad bean and mange tout	
SPAGHETTI ALLA PUTTANESCA G V	290
tomatoes, olives, capers, garlic, parsley	
MELENZANE V	270
layered grilled eggplant, tomato, mozzarella and basil served with well-dressed leaves	
FRAGRANT ROASTED PUMPKIN WEDGES VG	330
thandai masala, rose petal crust and red sorghum, tamarind drizzle salad	

sharing boards

CHEESE PLATTER G N V	410
selection of four local cheeses, lavash, preserves, candied nuts, fresh sliced fruit	
ANTIPASTI BOARD V	410
falafel, beetroot hummus, compressed yoghurt, pickled and preserved vegetables, feta stuffed peppadews, marinated olives, lavash	

A – Alcohol | **G** – Gluten | **N** – Nuts | **P** – Pork | **S** – Shellfish
V – Vegetarian | **VG** – Vegan

Our menus are prepared using local, seasonal ingredients.

All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance. Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

Menu prices are quoted in ZAR, inclusive of 15% VAT.