



COCKTAILS EARLY BIRD 5

Bloody Mary	\$13.00
vodka, our spectacular house-made bloody mary mix. here's to last night's mistakes, and mary to todays new ones	
Espresso Martini	\$15.00
vodka, Mr.Black Coffee Liqueur, fresh espresso. if you know, you know	
East Side Spritz	\$15.00
gin, aloe, lemon, cucumber, sparkling wine. a little spritz in your step	
Isla Mimosa	\$12.00
oj, orange liqueur, prosecco. name a better way to get your vitamins	
Basil Gimlet	\$15.00
spiced pineapple, lime, basil infused vodka. go ahead, you deserve it	

COCKTAILS NIGHT OWLS 5

Cheeky Negroni	\$13.00
gin, sweet vermouth, toasted coconut & cocoa nib campari. the name says it all	
Smoke Show	\$15.00
mezcal, passionfruit, lime, habanero, basil seeds. smoke & spice and everything nice	
Hello Brooklyn	\$13.00
rye, amaro, dry vermouth, maraschino	
Margot Robbie	\$15.00
tequila, pamplemousse, toasted sesame, lemon, honey	
Off To The Races	\$15.00
bourbon, amaro, raspberry, grapefruit, bay leaf	

BRUNCH 8

Smashed Avocado Toast (vg)	AVAILABLE OPTIONS
husk cherries, radish, pickled onion, feta, toasted sunflower seeds on sourdough	\$16.00
	Add bacon: \$4.00
	Add poached egg: \$3.00
	Add smoked salmon: \$8.00
	Add hash browns: \$5.00
	Add garlic mushies: \$6.00

Kimchi Sambal Scramble (vg, gf)	AVAILABLE OPTIONS
multigrain toast, soft scramble, kimchi, marinated feta, chili crunch, scallions	\$19.00
	Add bacon: \$4.00
	Add avocado: \$4.00
	Add smoked salmon: \$8.00
	Add hash browns: \$5.00

Mushroom Toast	AVAILABLE OPTIONS
whipped ricotta, spicy pomodoro, basil, poached egg, parmesan on sourdough	\$20.00
	Add bacon: \$4.00
	Add avocado: \$4.00
	Add smoked salmon: \$8.00
	Add hash browns: \$5.00

Breakfast Roll (gf)	AVAILABLE OPTIONS
toasted brioche bun, scrambled egg, smoked bacon, cheddar cheese, hash brown, special sauce, french fries	\$17.00
	Add avocado: \$4.00
	Add sambul (hot) sauce: \$0.50

Breakfast Burrito	\$18.00
flour tortilla, scrambled egg, smoked bacon, crunchy hashbrown, cheddar cheese, chimichurri, french fries	

Mini "Big" Brekkie (gf)	AVAILABLE OPTIONS
multigrain toast, smoked bacon, spiced beans, fried egg, hash brown	\$14.00
	Make it an actual "big breakkie" (two pcs of bacon, fried eggs and hash browns): \$4.00

Pulled Pork Hash (gf)	AVAILABLE OPTIONS
multigrain toast, sautéed potato hash, pulled pork, poached eggs, hollandaise, fried parsley, chili threads	\$20.00
	Add avocado: \$4.00
	Add bacon: \$4.00

Strawberry Cheesecake Waffles	\$18.00
toasted sugar waffle, spiced apple, strawberry cheesecake, cinnamon crumble, fresh strawberries	

SIDES 10

Toast / GF Toast	\$3.00
Seasonal Jam	\$3.00
Vegemite	\$3.00
Avocado	\$4.00
Poached/Fried Egg	\$4.00
Bacon (2 PC)	\$4.00
Chicken Salt Fries & Aioli	\$7.00

Salmon Lox	\$8.00
Garlic Mushies	\$6.00
Spiced Beans	\$4.00

FOR THE TABLE 7

Kangaroo Tucker (gf)	\$19.00
Traditional Australian rubbed Kangaroo skewered over herbed tahini, marinated cucumbers, pickled onions	
Kung Pao Fried Cauliflower	\$15.00
crispy sweet spicy battered cauliflower, chili, cilantro, fried shallots, chimichurri	
Thai Spiced Squid (gf)	\$19.00
crispy thai spiced squid, chili, lemon cheek, cilantro, miso ranch	
Spicy Chicken Wings (gf)	\$16.00
Drowned in Isla's famous chili sauce	
Truffle Fries (gf, vg)	\$9.00
french fries, truffle oil, green parmesan, fried parsley, aioli	
Hummus Plate (vg, gf)	\$15.00
toasted multigrain, marinated feta, pickled onions, green olives, chimichurri, toasted multigrain	
Sausage Rolls	\$16.00
Australian pork sausage rolls served with sweet chili sauce	

BOWLS & SANDOS 8

Isla's Power Bowl (gf)(vg)	AVAILABLE OPTIONS
quinoa, sauteed mushrooms, avocado roasted yams, grilled broccolini, marinated feta, cilantro, sambal emulsion, toasted seeds	\$18.00
	Add grilled chicken:
	\$6.00
	Add shrimp: \$8.00
Green Caesar Salad	AVAILABLE OPTIONS
baby gem lettuce, crispy parmesan wafer, caesar dressing, green parmesan, fried parsley, fried onions	\$17.00
	Add avocado: \$4.00
	Add bacon: \$4.00
	Add grilled chicken:
	\$6.00
Lemon Broccolini Orecchiette (vg)	\$17.00
lemon pesto, capers, garlic crumb, fried parsley	
Spicy Shrimp Vodka Rigatoni	\$23.00
pomodoro sauce, double cream, calabrian chilies, toasted garlic crumbs, fried herbs	

The "OG" Burger (gf)	\$21.00
toasted brioche bun, beef patty, double cheese, miso onions, smoked bacon, pickles, special sauce, french fries	
Isla's Cheeseburger (gf)	\$18.00
toasted brioche bun, beef patty, double cheese, pickled onions, deli pickles, ketchup, mustard, french fries	
Crispy Chicken Sando	\$19.00
toasted brioche bun, crunchy breaded chicken breast, sticky chili glaze, gem lettuce, pickles, miso ranch, french fries	
Fried Fish Sando (gf)	\$22.00
toasted brioche bun, battered atlantic cod, tartar sauce, gem lettuce, pickles, french fries	

BOWLS & SANDOS (AFTER 5PM) 4

Green Thai Curry (v)(gf)	AVAILABLE OPTIONS
chefs choice of roasted vegetable mix, basmati rice, lime cheeks	
	\$24.00
	Add grilled chicken: \$6.00
Fish and Chips (gf)	\$26.00
atlantic cod, citrus tartar sauce	
Aussie Chicken Parma	\$25.00
fried chicken parmesan served with mixed green salad or fries. Best-selling meal at every single pub in Australia	
Steak Frites (gf)	\$26.00
marinated steak, french fries, mixed greens, béarnaise sauce, chimichurri	

SWEETS 4

Sticky Date Pudding	\$14.00
salted caramel sauce, whipped chantilly cream, salted pretzel praline	
Biscoff Tiramisu	\$14.00
biscoff tiramisu, tim-tam crumble, raspberries, petals	
Affogato	AVAILABLE OPTIONS
Vanilla ice cream, house espresso, salted pretzel praline	
	\$12.00
	add a Tim Tam: \$2.00
Strawberry Cheesecake	\$14.00
strawberry mousse, whipped cream, cinnamon crumble, berry puree, gold leaf (deconstructed)	

SPARKLING WINE 2

Torresella Prosecco Glera Veneto Italy	AVAILABLE OPTIONS
bright & lively, fresh citrus & green pear, balanced & dry	
	Glass: \$12.00
	Bottle: \$48.00
Filipa Pato 3B Método Tradicional Brut Rosé NV Beiras, Portugal	AVAILABLE OPTIONS
fresh cherry, crisp acidity, dry finish with lingering minerality	
	Glass: \$14.00
	Bottle: \$56.00

WHITE WINE 3

Ovum, Big Salt, White Blend Southern Oregon, USA	AVAILABLE OPTIONS
a beautiful blend of pineapple & almost beach-like texture, flowers on the nose, great with oysters	Glass: \$12.00
	Bottle: \$48.00
Gabrielskloof, Sauvignon Blanc Western Cape, South Africa	AVAILABLE OPTIONS
multi layered with zesty citrus, toasted almond, & a hint of tropical fruit	Glass: \$16.00
	Bottle: \$64.00
Marc Pesnot, La Boheme Melon de Bourgogne Loire Valley, France	AVAILABLE OPTIONS
a broad palette with elegant white fruit, crisp minerality fresh and easy drinking	Glass: \$14.00
	Bottle: \$56.00

ROSE WINE 1

La Patience, Nemausa, Grenache Rhone Valley, France	AVAILABLE OPTIONS
aromas of strawberry, mouth watering acidity with a touch of watermelon & a dry finish	Glass: \$12.00
	Bottle: \$48.00

ORANGE WINE 1

Field Recordings, Skins, Chenin Blanc Blend Central Coast, California	AVAILABLE OPTIONS
full of fruity flavors without being sweet, nice minerality adding depth and brightness	Glass: \$14.00
	Bottle: \$56.00

RED WINE 3

Gaspard, Cabernet Franc Loire Valley, France	AVAILABLE OPTIONS
lively, peppery, a black cherry fruit bomb	Glass: \$12.00
	Bottle: \$48.00
Celler 9+ Negre 2N, Cabernet Sauvignon, Garnacha Catalonia, Spain	AVAILABLE OPTIONS
low end tannins with dark fruits, crisp rhubarb, & a velvety finish	Glass: \$16.00
	Bottle: \$64.00
Coujan La Pinot Noir Loire Valley, France	AVAILABLE OPTIONS
juicy & light, a real thirst quencher	Glass: \$14.00
	Bottle: \$56.00

BEERS 5

Coopers Pale Ale	\$9.00
Adelaide Australia. We’ve tried almost every beer in Australia, and Coopers Pale Ale is the best	
Narragansett Lager	\$7.00
Providence, Rhode Island	
Riesseldorf KOlsch	\$9.00
Cologne, Germany	

5 Boroughs IPA	\$9.00
Brooklyn, New York	
Graft Field Day Rhubarb Cider	\$9.00
New Burgh, New York	

COFFEE 11

Batch (12 OZ)	\$3.50
Espresso / Americano	\$4.00
Iced Coffee	\$4.00
Macchiato	\$3.75
Cortado	\$4.50
Flat White / Cappucino	\$4.75
Latte	\$5.25
Mocha	\$5.50
Nutella Mocha	\$6.00
Hot Chocolate	\$5.00
Aussie Iced Coffee	\$7.50

ADD ONS 4

Iced	\$0.50
Almond or Oat Milk	\$0.75
Extra Shot	\$2.00
Tim Tam	\$2.00

TEA 7

English Breakfast	\$4.00
Sencha Green	\$4.00
Chamomile	\$4.00
Earl Grey	\$4.00
Lemongrass	\$4.00
Peppermint	\$4.00

Iced Black, Iced Berry

\$4.00

WELLNESS 3

Matcha Latte

\$5.50

Turmeric Latte

\$5.50

Chai Latte

\$5.50