

ISOLEI
RESTAURANT & BAR

The SOFT DRINKS LIST

Coca Cola	\$4.50
Coke Zero	\$4.50
Diet Coke	\$4.50
Lemonade	\$4.50
Solo	\$4.50
Soda Water	\$4.50
Tonic Water	\$4.50
Ginger Ale	\$4.50

Apple Juice	\$4.50
Orange Juice	\$4.50
Pineapple Juice	\$4.50
Cranberry Juice	\$4.50

Lemon Lime bitter	\$5.00
Soda Lime Bitter	\$5.00
Raspberry Lemonade	\$5.00

Red Bull	\$7.00
Ginger Beer	\$7.00

Sparkling Water 750ml	\$9.50
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DINNER & DRINKS MENU

• VEGAN	: V
• VEGAN OPTION	: VO
• VEGETARIAN	: VG
• VEGETARIAN OPTION	: VGO
• GLUTEN FREE	: GF
• GLUTEN FREE OPTION	: GFO
• DAIRY FREE	: DF
• DAIRY FREE OPTION	: DFO



SOLERESTAURANTANDBAR

CLUBTROPICAL RESORT DARWIN

ISOLEI
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DINNER MENU

ANTIPASTI

Small plates designed to be shared

Focaccia bread **\$8**

*house-made italian bread infused
with extra virgin olive oil*

Large size +\$3

Garlic Focaccia bread **\$10**

*House-made italian bread infused
with extra virgin olive oil & garlic
butter*

Large size +\$3

Mushroom Arancini Balls (5pcs) **\$19**

*served with chili garlic sauce and
parmesan cheese*

Marinated Olives **\$8**

*cold mixed olives marinated in garlic,
cracked pepper, lemon & capers*

Bruschetta (2pcs) **\$16**

*Diced Spanish onion, tomato and
basil, topped with parmesan,
finished with a balsamic glaze*

ENTREE

Salt & Pepper Calamari (8pcs) **\$18**

*served with tartare sauce and
lemon wedges*

Chicken Wings (4pcs) **\$16**

served with coleslaw

Creamy Garlic Prawns (6pcs) **\$20**

*pan-fried prawns with butter, cream, confit
garlic and parsley served with bread*

SALAD

House Salad **\$14**

*crisp lettuce, julienne of vegetables
and italian dressing*

Caesar Salad **\$18**

*crisp lettuce, with croutons, crispy
bacon, parmesan cheese, boiled
egg & caesar dressing*

Roast Pumpkin Spinach & Fetta **\$18**

*pumpkin, baby spinach, onion,
capsicum, fetta cheese, pine nuts,
with balsamic Glaze*

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RED WINE

Svelte Shiraz **\$35**

*South Eastern, Australia
Notes of dark plum and black cherry
flavours*

By The Glass **\$9**

Audacious Barossa Merlot **\$39**

*South, Australia
Juicy black cherries and plum with delicate
lifted floral tones make this merlot light*

By The Glass **\$10**

Shores Reach Pinot Noir **\$42**

*Victoria, Australia
Balanced bouquet of juicy black cherries
and dark plum characteristics*

By The Glass **\$11**

Caldora Sangiovese **\$46**

*San Salvo, Abruzzo, Italy
Plump, juicy dark berry characteristics (black cherry,
raspberry) with slight spicy undertones*

Caldora Montepulciano **\$49**

*San Salvo, Abruzzo, Italy
Red fruit, wild berries, plum, and subtle vanilla*

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The DRINKS
LIST

WHITE WINE

Svelte Sauvignon Blanc \$35
South East Australia
Note of lemon and lime, white peach, and
gentle hints of wildflowers By The Glass \$9

Shores Reach Chardonnay \$39
Victoria, Australia
Vibrant acidity, apple and pear notes
By The Glass \$10

Caldora Pinot Grigio \$42
Sicily, Italy
Fruity with dominant citrus, peach, and
herbal notes with moderate acidity By The Glass \$11

H By Haselgrove Moscato \$42
South Australia
Fresh stone fruit blossom, bright
lemon/lime citrus, and juicy white peach.

Wynns, Riesling \$46
Coonawarra, Australia
Dry, high acidity, green apple, white
florals, and citrus pith

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DINNER MENU

MAINS

Chicken Parmigiana \$32
chicken schnitzel topped with
napoli sauce, ham and cheese,
served with chips & salad

Grilled Chicken Breast \$29
grilled chicken breast (200-220g)
with mushroom gravy and steamed
vegetables

400g Smoked Pork Ribs \$42
tender pork ribs smeared with
carolina sauce, chips & salad

300g Scotch Fillet Steak \$49
served with mashed potatoes & steamed
vegetables or chips & salad and choice of
mushroom, pepper or plain gravy

Local Wild Barramundi \$39
pan-fried to perfection with zesty
lemon butter, mashed potatoes &
steamed vegetables or chips and salad

Beer Battered Barramundi \$30
served with lemon, tartar sauce,
chips & salad

BURGERS

Wagyu Beef Burger \$28
juicy wagyu beef patty with onion ring,
lettuce, tomato, pickles, American
cheese, Sole's secret sauce and served
with chips on the side

Steak Sandwich \$28
tender steak with pickles, bacon, American
cheese, Sole's secret sauce and served with
chips on the side

Southern Fried Chicken Burger \$27
crispy fried chicken, coleslaw, pickles, chilli sauce
and american cheese

SIDES

Sweet Potato Fries \$12
served with aioli

Steamed Vegetables \$10
served with aioli

Fries \$10
served with choice of aioli, gravy
or tomato sauce
Cheesy Loaded Fries +3\$

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DINNER MENU

PIZZA

Margherita tomato base, fresh mozzarella , fresh basil & tomato	\$22	Diavola rich tomato sauce, fior di latte mozzarella spicy salami, parmesan cheese	\$26
Zucca pumpkin puree, mozzarella, pine nuts, buffalo cheese, caramelised onion, honey	\$25	BBQ Chicken tomato base with chicken, onion, capsicum & topped with bbq sauce	\$26
Sole Special tomato base with herbs, chorizo, prawns, capsicum, mushroom & onion	\$29	Hawaiian tomato base with diced ham, pineapple & mozzarella cheese	\$24
Arugula Prosciutto \$29 tomato base with buffalo mozzarella, prosciutto, fresh arugula & parmesan cheese			

PASTA

Creamy Carbonara pappardelle pasta with pancetta, confit garlic, cream, white wine, parmesan cheese, parsley	\$27	Pappardelle Beef Ragu \$29 slow-braised beef simmered with tomato, red wine, and shaved parmesan cheese	
Fettuccine Alfredo rich, creamy pasta with sauce of butter, parsley and freshly grated Parmesan cheese.	\$24	Linguine Chilli Prawn \$29 pan-fried prawns with extra virgin olive oil, white wine, confit garlic, chilli oil, lemon juice, cherry tomato	
Creamy Pesto Gnocchi \$24 potato gnocchi, pesto, heavy cream garlic, parmesan cheese, white wine			

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The DRINKS LIST

Mocktail Selection

VIRGIN MOJITO Apple juice, mint, lime sugar syrup, soda water	\$11	SWEETEA Homemade raspberry ice tea	\$9
VIRGIN TROPICAL \$11 Passion fruit purée, pineapple juice, mango juice, lime			

Sparkling & Rosé

Lumiere Victorian Prosecco \$43 King Valley, Australia	Bottega Prosecco DOC \$52 ITALY
Friend of Rufus Rosé \$34 Subtle hybrid of vivacious fruity flavours, combined with red berry fruits	Shores Reach Rosé \$39 Notes of delicate spring florals offset by creamy melon
By The Glass \$9	By The Glass \$10

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The COCKTAILS LIST

Spritz Selection

Aperol Spritz \$18
Apreol, Prosecco, soda water

Campari Spritz \$18
Campari, Prosecco, soda water

Limoncello Spritz \$18
Limoncello, Prosecco, soda water

Hugo Spritz \$18
*Elderflower liquor, Prosecco,
soda water, mint*

Midori Spritz \$18
Midori, Prosecco, soda water

Cocktail Selection

*On request, our bar team will be pleased to
prepare the classic of your choice.*

Mojito \$19
*rum, mint, lime sugar syrup,
soda water*

Espresso Martini \$19
*kahlua, vodka, espresso,
sugar syrup*

Cosmopolitan \$19
*vodka, cointrau, cramberry
juice, fresh lime juice*

Tequila Sunrise \$19
*tequila, orange juice,
raspberry cordial*

Margarita \$19
*blanco tequila, cointreau,
lime juice, sugar syrup*

Negroni \$19
campari, red vermouth, gin

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DINNER MENU

KIDS MEAL

Kids Chicken Nuggets \$12
*tempura battered chicken
breast nuggets served with
chips & tomato sauce*

Kids Fish & Chips \$12
*crumbed fish strips with
chips, lemon & tartar sauce*

Kids Chicken Alfredo Pasta \$14
*rich, creamy pasta with butter sauce, parsley,
chicken and freshly grated parmesan cheese*

DESSERT

Tiramisu \$10
*served with vanilla ice
cream*

Chocolate Brownie \$10
*served with vanilla ice
cream*

Mini Pavlova \$9
*served with berry coulis &
chantilly cream*

Kid's ice Cream \$6.50
*vanilla ice cream with
chocolate topping & sprinkles*

Affogato \$16
*Espresso, vanilla ice cream, choice of
Frangelico, tia maria, kahlua, or baileys*

The

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SELECTION OF BEERS

BEERS

Perroni 0%	\$8
XXXX Gold	\$9
Great Northern Super Crisp	\$9
Great Northern Original	\$10
Perroni	\$10
Morreti	\$10
Carlton Dry	\$10
Ashai	\$10
Coopers Pale Ale	\$10
Victoria Bitter	\$10

CIDERS

Strongbow Apple Cider	\$10
Strongbow Pear Cider	\$10
Matoz Ginger Beer	\$11

The

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SPIRITS LIST

Whiskey

Jack Daniel's	\$11	Jameson	\$12
Southern Comfort	\$11	Chivas Regal 12	\$12
Canadian Club	\$11		

Bourbon

Jim Beam	\$11
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Gin

Each gin will be served with a different mixer and tonic

Bottega Bacûr	\$14	Hendrick's	\$16
<i>Tonic + orange</i>		<i>Tonic + cucumber</i>	
Four Pillars Rare Dry	\$15		
<i>Tonic + lime & lemon</i>			

Vodka

Darwin Spirits & Co	\$11
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Tequila

Espolon	\$11
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Rum

Bacardi Bianco	\$11	Kraken Black Spiced	\$12
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Aperitifs & Liqueurs

Limoncello Giori Antica	\$10	Malibu	\$10
Baileys	\$10	Peach Schnapps	\$10