



ISLA CANTINA
MODERN AUSTRALIAN

ENTREES

CORN CHIPS & GUACAMOLE GF, V, DF	16
FAMOUS JALAPEÑO POPPERS V	18
Cheddar, citrus, coriander mayo (3)	
BREADS & DIPS V	16
Trio of house made dips served with baked Turkish bread	
SMALL BATCH BYRON BAY BURRATA VGF	26
with prune & fig marmalade	
CROQUETTES	18
Mushroom, leek, Swiss cheese (3)	
NONNA'S MEATBALLS	21
Tomato sugo, parmesan served w/Turkish bread (3)	
BBQ STREET CORN	16
Chipotle, lime & Sesame oil	

SEASONAL SALADS

SANTA BARBARA RANCH SALAD GF, V, DF	16
Baby gem lettuce, avocado, charred corn, sprouts, ranch dressing	
GREEK SALAD GF, DFA	16
Olives, fetta, cucumber, vine ripened tomatoes	
ADDITIONS:	
Grilled Chicken +8 Beef Brisket +12	
Market Fish +12 King Prawn +9	

SEAFOOD

OYSTERS GF, DF	
Lime & burnt chilli dressing	28 54
Natural	25 50
Eschalots & black pepper	28 54
CALAMARI GF, DFA	22
Crispy fried, fragrant spices, spicy mayo	
YELLOWFIN TUNA CEVICHE GF, DF	26
Pomegranate, ponzu, sesame seeds & eschallots	
LOBSTER & MISO MILK BUN	25
With Salmon Caviar	
GRILLED KING PRAWNS GF	28
Chorizo & Guindillas (3)	

One bill per table. All prices include GST. 10% surcharge on Sundays. 15% surcharge on public holidays. 1.1% surcharge on all card transactions. Please ask our team if you have any questions to meet your dietary needs!

MAIN PLATES

MARKET FISH & CHIPS DF	34
Crispy catch of the day served with shoestring fries	
CRISPY WILD BARRAMUNDI GF	40
Mixed South American spices, escabeche beans & citrus oil	
SEAFOOD RISOTTO GF	44
Local fisherman's seafood mix, tomato, peppers & seafood bisque	
MAFALDINI AL FUNGHI V	36
Artisan made, seasonal mushrooms, porcini sauce, salted ricotta	
ORICCHIETTE AL RAGU DF	34
Artisan made, 8 hour braised beef brisket, tomato sugo, green peas	
ISLA'S CLASSIC WAGYU BEEF BURGER	29
Aged cheddar, lettuce, tomato, chipotle & French fries	

FROM THE GRILL

All served w/side of chips
Surf and Turf it! add king grilled prawns \$9 each

QLD GRAIN FED SIRLOIN 300gm GF, DFA	48
Grilled onion jam, cafe de Paris butter	
PARRILLA STYLE FLANK STEAK 350gm	45
Pico De Gallo, smoked salt & Jus GF, DF	
CHARRED CHICKEN BREAST GF, DF	35
Crispy pancetta, infused olive oil, pecorino pesto	
LAMB CUTLETS GF, DF	38
Tomato & citrus puree, rocket mustard & blue cheese condiment (3)	

SIDES

TRUFFLE MAC & CHEESE	15
CHERRY TOMATO, ONION & CUCUMBER SALAD	12
FRENCH FRIES	12
SEASONAL CHARRED GREENS, PONZU DRESSING	15

DESSERTS

VANILLA CREME BRULLE	16
with Vanilla Ice cream & red berry compote	
CHURROS GF, DF	15
Served with Nutella for dipping! (vanilla ice cream +\$3)	
APPLE DONUTS GF, DF	18
with Chocolate Ice Cream	
COCONUT SORBET	10
Toasted coconut	

v - vegetarian | va - vegetarian available | vg - vegan | vga - vegan option available
gf - gluten free (if coeliac, please discuss with staff) gfa - gluten free option available
df - dairy free | dfa - dairy free option available

“Please note that bookings of 12 guests or more are required to dine on our set course menus”.



ISLA FEAST MENU

\$59pp - 2 course menu
\$69pp - 3 course menu
(min 2 people)

TO SHARE

BREADS & DIPS

Trio of house made dips with roasted freshly baked Turkish bread

FAMOUS JALAPEÑO POPPERS

Cheddar, citrus, and coriander mayo

CALAMARI

Crispy fried, fragrant spices, spicy mayo

MAINS

(Choice per person)

CRISPY WILD BARRAMUNDI

Mixed South American spices, escabeche beans

MAFALDINI AL FUNGHI

Artisan made, seasonal mushrooms, porcini sauce, salted ricotta

CHARRED CHICKEN BREAST

Crispy pancetta, infused olive oil, pecorino pesto

DESSERTS

(Choice per person)

CHURROS

Served with Nutella for dipping!

VANILLA CREME BRULEE

with Vanilla Ice cream & red berry compote

All adults at the table must enjoy on the set menu (min 2 guests).

Menu can cater with guests with all dietary requirements. Please ask our team if you have any questions!

BOTTOMLESS DRINKS PACKAGE

\$65pp for 90min

Tap Beers
Classic Margarita
Frozen margarita
La Luna Pinot Gris
Luna Rose
La Luna Shiraz

Valid with a purchase of any main meal. Terms and conditions apply, please ask our team for more details! Please drink responsibly.

Book
Now!



OPENING HOURS

Wednesday to Saturday - All day dining from 11:30am
Sunday - Lunch from 11:30am to 4pm

CONTACT US!

Shop 3, G7 - Capri on Via Roma, Surfers Paradise QLD 4217
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ISLA
CANTINA