

isla & co.

WTF IS AUSTRALIAN
FOOD ANYWAY?

EVENT PACKAGES

islaandco.com

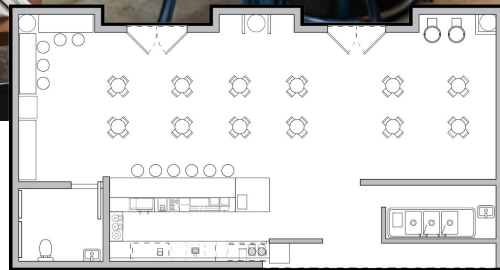


WELCOME TO ISLA & CO

Isla & Co. was born from the culture of the Australian hospitality industry creating an approachable dining destination in an elevated environment. Serving specialty coffee and brunch dishes inspired by Australian coastal towns by day and a cocktail-driven dinner destination by night, Isla & Co. also draws influences from Europe and Southeast Asia. The menu encapsulates Australian style cooking - excellent cuts of meat paired with bright flavors alongside vegetable focussed dishes and is designed to fit the bill for your morning coffee, a mid-week lunch walk-in, an intimate dinner date, or a local social gathering spot, providing a convivial eatery boasting healthy, always-fresh, seasonal, high-quality ingredients and dishes, alongside an always engaging service



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Williamsburg

107 N 12th St,
Brooklyn, NY 11249

Main Dining Room
Seated Capacity 60 | Standing Capacity 90

FAMILY STYLE BRUNCH

\$60 PER PERSON

Available to parties of 8 or more

All items on the menu are served at the center of the table for sharing

ALL PRICING SUBJECT TO A ROOM RENTAL FEE, 5% ADMINISTRATIVE FEE, AND SALES TAX

BRUNCH

- Brekkie Roll
- Seasonal Smashed Avocado (V)
- Mushroom Toast (V)
- Brioche French Toast (V)
- Seasonal Fruit (V)
- Fries & Aioli (V)

BEVERAGES

NON-ALCOHOLIC BEVERAGES (INCLUDED)

Includes coffee, assorted teas, orange juice & grapefruit juice

MIMOSA PACKAGE

\$200 PER ORDER

4 Bottles of Prosecco + Carafes of orange juice



FAMILY STYLE PACKAGE #1

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\$65 PER PERSON

All items on the menu are served at the center of the table for sharing

CHOOSE 2 (sides)

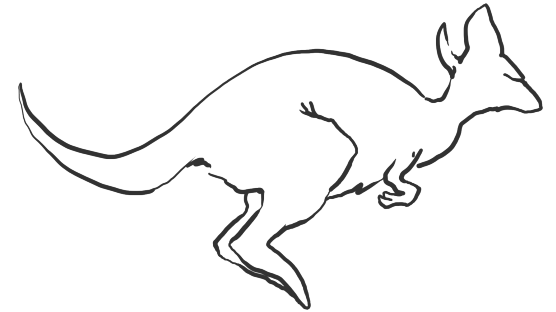
- Summer Salad, mixed greens, husk cherries, sliced golden beets, pickled onions, sunflower seeds, feta, jalapeño citrus vinaigrette
- Homemade Hummus, salsa verde, feta, seasonal vegetables, toast sourdough
- Black Garlic Caesar, gem lettuce, radish, croutons, parmesan
- Blistered Brussels Sprouts, chili sauce, and herbs
- Crispy Halloumi with almond romesco, honey, spanish dukkah
- Pork Sausage Rolls with sweet chili sauce

CHOOSE 2 (entrees)

- Fish and Chips, atlantic cod, yuzu koshō, tartar sauce
- Spicy Shrimp Vodka Rigatoni
*vegetarian upon request
- Green Thai Curry, chefs choice of roasted vegetable mix, basmati rice, lime cheeks (vg)
- Lamb Ragu, braised lamb, pomodoro, rosemary, parmesan, campanelle
- Braised Lamb Shoulder, swiss chard, crispy fingerlings, labneh, zhoug

DESSERT (ADDITIONAL \$15 PP)

- Sticky Date Pudding, bourbon caramel, whipped mascarpone



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Did you know: 98% of Aussies live with-in an hour of the ocean so seafood and long days at the beach are quintessential

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FAMILY STYLE PACKAGE #2

ALL PRICING SUBJECT TO A ROOM RENTAL FEE, 5% ADMINISTRATIVE FEE, AND SALES TAX

\$85 PER PERSON

All items on the menu are served at the center of the table for sharing

CHOOSE 3 (appetizers)

- Homemade Hummus, salsa verde, feta, seasonal vegetables, toast sourdough
- Crispy Halloumi with almond romesco, honey, spanish dukkah
- Pork Sausage Rolls with sweet chili sauce
- Spicy Chicken Wings drowned in Isla's famous chilli sauce
- Summer Salad, mixed greens, husk cherries, sliced golden beets, pickled onions, sunflower seeds, feta, jalapeño citrus vinaigrette

CHOOSE 2 (entrees)

- Fish and Chips, atlantic cod, yuzu koshō, tartar sauce
- Spicy Shrimp Vodka Rigatoni
*vegetarian upon request
- Green Thai Curry, chefs choice of roasted vegetable mix, basmati rice, lime cheeks (vg)
- Lamb Ragu, braised lamb, pomodoro, rosemary, parmesan, campanelle
- Braised Lamb Shoulder, swiss chard, crispy fingerlings, labneh, zhoug

CHOOSE 2 (sides)

- French Fries, black garlic aioli
- Black Garlic Caesar, gem lettuce, radish, croutons, parmesan
- Blistered Brussels Sprouts, chili sauce, and herbs

DESSERT (ADDITIONAL \$15 PP)

- Sticky date pudding, bourbon caramel, whipped mascarpone

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A party without alcohol is just a meeting.
Don't make it a meeting

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PRE-FIXED MENU

ALL PRICING SUBJECT TO A ROOM RENTAL FEE, 5% ADMINISTRATIVE FEE, AND SALES TAX

\$125 PER PERSON

Guests choose one appetizer and entree on the night (maximum of 12 guests)

Appetizers

- Homemade Hummus, salsa verde, feta, seasonal vegetables, toast sourdough
- Crispy Halloumi with almond romesco, honey, spanish dukkah
- Pork Sausage Rolls with sweet chili sauce
- Spicy Chicken Wings drowned in Isla's famous chilli sauce
- Summer Salad, mixed greens, husk cherries, sliced golden beets, pickled onions, sunflower seeds, feta, jalapeño citrus vinaigrette

Entrees

- Fish and Chips, atlantic cod, yuzu koshō, tartar sauce
- Spicy Shrimp Vodka Rigatoni
*vegetarian upon request
- Green Thai Curry, chefs choice of roasted vegetable mix, basmati rice, lime cheeks (vg)
- Isla & Co. Burger, grass fed beef, cheddar, grilled onion, pickles, tomato, ketchup with fries or salad
- Aussie Chicken Parma, fried chicken parmesan served with mixed green salad or fries

Sides (family-style)

- French Fries, black garlic aioli
- Black Garlic Caesar, gem lettuce, radish, croutons, parmesan

Dessert

- Sticky date pudding, bourbon caramel, whipped mascarpone

PASSED HORS D'OEUVRES

- Crispy Halloumi with almond romesco, honey, spanish dukkah (v)
- Tomato and basil bruschetta on toasted baguette (v)
- Pork Sausage Rolls with sweet chili sauce
- Roasted Stuffed Mushrooms with ricotta cheese (v)
- Whipped feta, roasted tomatoes, chives & sunflower seed crumble with charred sourdough (v)
- Char siu chicken skewers, cucumber and mint salsa (gf)
- Cocktail shrimp with summer tomato aioli (gf)
- Mini cheeseburger sliders
- French Fries, black garlic aioli (v)

\$30 PP FOR CHOICE OF 4 FOR 1 HOUR
\$35 PP FOR CHOICE OF 5 FOR 1 HOUR
\$40 PP FOR CHOICE OF 6 FOR 1 HOUR
\$15 pp for each additional hour



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BEVERAGE PACKAGES

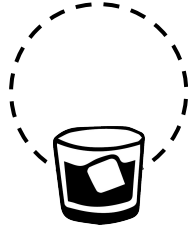
No shots or neat pours



DELUXE TOP SHELF BAR

*(Liquor, wine, sparkling, beer
& two specialty cocktails)*

\$75 PP TWO HOURS
\$30 PP EACH
ADDITIONAL HOUR



LIMITED BAR

(Wine, sparkling, beer)

\$55 PP FIRST HOUR
\$10 PP EACH
ADDITIONAL HOUR

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GALLERY

