

# isla & co.

WTF IS AUSTRALIAN  
FOOD ANYWAY?

EVENT PACKAGES

[islaandco.com](http://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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## MIDTOWN

25 W 38th ST,  
New York, Ny 10018

Main Dining Room  
Seated Capacity 50 | Standing Capacity 80

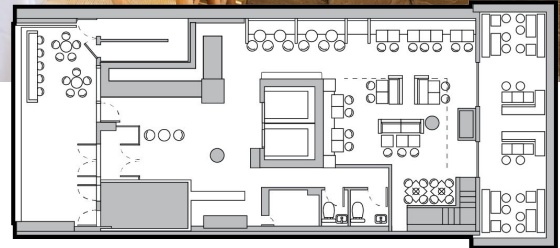




## MIDTOWN

25 W 38th ST,  
New York, Ny 10018

Garden Lounge  
Seated Capacity 28 | Standing Capacity 45



# 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)
- Quinoa Grain Bowl with Chicken (GF)
- 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





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

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# FAMILY STYLE PACKAGE #1

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

\$65 PER PERSON

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

## CHOOSE 2 (sides)

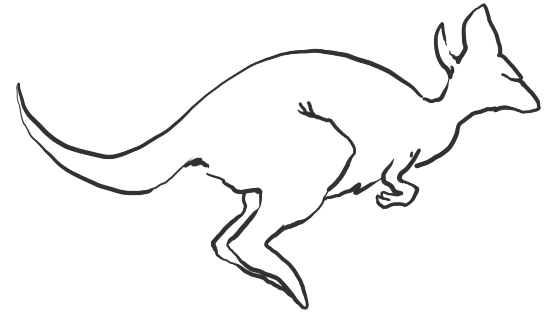
- Summer Salad, mixed greens, husk cherries, sliced golden beets, pickled onions, sunflower seeds, feta, jalapeño citrus vinaigrette
- Homemade Hummus, salsa verde, feta, seasonal vegetables, toast sourdough
- Black Garlic Caesar, gem lettuce, radish, croutons, parmesan
- Blistered Brussels Sprouts, 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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# 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 15 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

- Endive, gorgonzola dolce, hazelnuts, and honey (*ve, gf*)
- Crispy halloumi, almond romesco (*ve, gf*)
- Spicy tuna, avocado and citrus spread, togarashi rice cracker (*gf*)
- Lamb meatball, spiced tomato sauce
- Harissa beef tartare, herbed focaccia crostini
- Whipped Feta Stuffed Peppadew (*ve, gf*)
- Fried chicken slider, gochujang mayo, napa cabbage
- Chargrilled oyster mushroom slider with gochujang mayo and napa cabbage (*ve*)
- Poached prawns with ravigote (*gf*)
- Mini strawberry cheesecake (*ve*)
- Assorted mini macarons (*ve*)
- Mini chocolate brownie (*gf*)

\$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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# Food Station

## ***Cold (Feeds 20 people)***

Little Gem Lettuce and Radish, Herbed Buttermilk Dressing \$60 (VE, GF)

Vegetable Crudit  with Hummus \$75 (VG, GF)

Cannellini Bean Dip, Lemon, Roasted Red Pepper, Parmesan, Herbed Focaccia Crostini \$75 (VE)

Assorted Meats and Cheeses, Herbed Focaccia Crostini \$120

Assorted dessert platter (mini strawberry cheesecake, mini macarons, mini chocolate brownie) \$120

## ***Warm (Feeds 20 people)***

Roasted Broccoli, Calabrian Chili, Lemon, Pangrattato \$75 (VG)

Crispy Fingerling Potatoes, Hawaii \$75 (VG, GF)

Blistered Brussels Sprouts, Chili sauce & herbs \$75 (VG, GF)

Grilled Asparagus, Pickled Shallot, Olive Oil \$75 (VG, GF)

Spicy Rigatoni alla Vodka; Choice of Shrimp \$120 or Mushroom \$100 (Mushroom VE)

Roasted Chicken, Salsa Verde \$120 (GF)

Chargrilled NY Strip Steak, Tzatziki Sauce \$200 (GF)



# BEVERAGE PACKAGES

No shots or neat pours

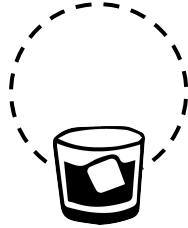


## DELUXE TOP SHELF BAR

*(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

