

## ISLAND MARKET BREAKFAST



### Bakery Cabinet...

Orange & cinnamon morning bun	5
Croissant	5
Escargot	5
	
Walt's sourdough, paleo toast or toasted pita with I/M preserves <i>Red fruits &amp; roses, apricot &amp; orange blossom, three citrus marmalade</i>	7
I/M nuts, fruits & grains, honey yoghurt	12
Mango, lime, saffron, pistachio, honey labneh <b>GF</b>	14
Blended strawberry & banana bowl, chia coconut pudding, granola <b>GFO</b>	16
Israeli smashed avocado, labneh, hummus, man'ouche	14
Persian omelette, zucchini, goat's curd, herbs	16
Shakshuka – 2 free range eggs, tomato sauce, labne, pita <b>GFO</b>	17
Latkes, hot smoked salmon, sour cream, dill, capers	18.5
CharCol springs pastured eggs, maple cured belly bacon, sourdough toast	17
Swiss brown mushrooms, kefalotyri, hummus, pita, rocket	17.5
Breakfast pide – Turkish sausage, eggs, peppers, haloumi	17

### Extras

Bacon 7, mushrooms 5 , avocado 5

### A Produce Driven Kitchen

**CharCol Springs** is a small, sustainable family owned farm nestled in the heart of the Southern Forests Region.

Spread across fresh green pastures, Charcol Springs produces premium pastured eggs of the highest nutritional quality and taste.

**Breakfast dishes are designed as complete dishes and cannot be altered.**

Please note: as a large venue we cannot accommodate split billing.

Our staff will process all bill payments including eftpos at your table.

## BUBBLES

La Prova NV Prosecco, King Valley VIC	11	55
Veuve Ambal NV Rosé, Beaunne FR	14	65
Lois Roederer NV Brut, Montagne de Reims, Champagne FR	19	135

## CHEEKY BELLINI 14

Elderflower, prosecco, sparkling orange. Non-alcoholic also available.

## SUN-DAY SOCIAL 15

Rose, orange & a hint of saffron, mixed with lemon juice topped with sparkling. Perfect for anytime of the day!

## MAPLE BACON BM 17

Maple bacon washed bourbon presents a slightly sweeter Bloody Mary, but also brings a richer, more smokey flavour. Served with candied bacon.

## ROAST TOMATO BLACK PEPPER BM 16

Roast tomato medley & cracked black peppercorn infused gin gives this Bloody Mary beauty the kick-start you need right now.

## 100% COLD PRESSED JUICE BY PRESSED DAILY 9.5

### RESTORE

Carrot, apple, beetroot, ginger

### BOOST

Cucumber, celery, kale, lime

### HYDRATE

Watermelon, apple, mint, lime

### IMMUNITY

Carrot, orange, lemon, turmeric

## TEA BY CHAMELLIA

French Earl Grey	English Breakfast	China Sencha
Peppermint Tea	Chamomile	Lemongrass & Ginger

## COFFEE BY FIVE SENSES - 'CROMPTON BLEND'

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### Island Pita

With...

Hummus **GF DF NF**

Taramasalata **DF NF**

Baba ghanoush **GF DF NF**

Israeli smashed avocado **GF DF NF**

Feta labneh **GF NF**

Dukkah & olive oil **GF DF**

Greek dried olives & pickles **GF DF NF**



Fresh shucked oysters - Island Market hot sauce **GF DF NF**

Fried cauliflower, hummus, pomegranate molasses **GF DF**

Eggplant fritters, garlic sauce **DF**

Shredded cos, cucumber, radish & walnut salad, yoghurt dressing **GF**

Grilled asparagus, romesco, soft egg, migas **DF**

Fire roasted peppers, buffalo pecorino, oregano, Ortiz anchovies, sherry vinegar **GF NF**

Bookara goat's curd, broad beans, zucchini, basil, crisp pita **GFO NF**

Hiramasa crudo, tomato, peppers, olive, sherry vinaigrette **GF DF NF**

Fried calamari, Arabic spice, preserved lemon aioli **GF DF NF**

BBQ octopus, prueba del chorizo, artichoke, piquillo, verde **GF DF**

Black rice, cuttlefish, aioli **GF DF NF**

Fried market fish, Manjimup chips 100grams / 200grams **DF NF**

BBQ tiger prawns, eggplant matbucha, coriander relish **GF DF NF**

Mussels, giant cous cous, Aleppo pepper, dried lime, tomato **DF NF**

Wood roasted chicken wings, adobo, Island Market pickles **GF DF NF**

BBQ Wagin quail, sumac, jewelled rice, saffron labneh **GF**

Wood roasted half duck, kohlrabi, pear **GF DF NF**

Wood roasted pork belly, muhammara, baby carrots **DF**

Grilled Rangers Valley skirt steak, beetroot, walnut, turnip, horseradish **GF**

Wood roasted lamb shoulder, shawarma, caramelised pumpkin, harissa (3-4 persons) **GF DF NF**

**OUR MENU IS DESIGNED TO SHARE**

5

5

7

5

7

5

5

5

### Filled Pita - with chopped salad

Lamb merquez, baba ghanoush **DF**

Chicken shawarma, hummus **DF NF**

Pork belly, muhammara **DF**

Felafel, Tzatziki **NF**

**11am - 5pm only**



### Dessert

Island pav, Manjimup passionfruit, strawberries, yoghurt cream **GF NF**

Cinnamon doughnuts, pedro ximinéz ice cream **NF**

Wood roasted pineapple, ouzo caramel, mastika ice cream (2 persons) **DFO GF NF**

### A produce driven kitchen

#### Cheese by Cambray, Nannup WA

A true family business, authentic farmyard flavours born from the natural environment of the south west. Handmade & traditional methods produce exceptional quality cheese.

Aged Feta 10 - Farmhouse Gold 10 - Blackwood Blue 10 - Petit Fromage 10

Three cheese 28 - All served with buckwheat crackers, trail mix, honeycomb

### Wine in focus

#### Warramate wines from the Yarra Valley, Victoria;

2016 Riesling | 2016 Chardonnay | 2013 Cabernet

12/60

By Sarah Crowe of YARRA YERING VINEYARDS - 2017 Australian Wine Maker of the Year.

Uncompromising quality, vineyard history & superlative winemaking.

**PLEASE NOTE: AS A LARGE VENUE WE CANNOT ACCOMMODATE SPLIT BILLING. OUR STAFF WILL PROCESS ALL BILL PAYMENTS INCLUDING EFTPOS AT YOUR TABLE.**

ISLAND MARKET REQUESTS THAT ALL PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITPERSON PRIOR TO ORDERING.

WE WILL ENDEAVOUR TO ACCOMMODATE YOUR DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.

## BEER

DRAUGHT	MID	SCH
Eagle Bay Kolsch	6	9
Gage Roads Single Fin	7	10
Nail Red	8	11
Balter XPA	8	11
Feral Hop Hog	9	12
<b>TINNYS + I/M stubby holder 6</b>		
Colonial Small Ale	375ml	9.5
Colonial Bertie Cider	375ml	9.5
Beerfarm Brown Ale	375ml	10
Nail VPA	375ml	12
Lick Pier Midnight Ginger Beer	330ml	12
<b>BOTTLES</b>		
Feral White	330ml	9.5
Eagle Bay Black IPA	330ml	10
Granada Alhambra Reserva 1925	330ml	10
Montain Goat	330ml	11
Gage Roads Little Dove	330ml	12

## GIN TONICA

<b>ISLAND TONICA</b>	<b>10</b>
West Winds Sabre, lime, Capi tonic	
<b>MED MALFY</b>	<b>13</b>
Malfy, East Imperial Old World Tonic, lemon thyme, lemon wedge	
<b>MATADOR</b>	<b>14</b>
Gine Mare, East Imperial Tonic, stuffed olive, rosemary	
<b>BAZAAR</b>	<b>15</b>
Applewood Gin, fevertree tonic, ginger, orange peel	
<b>HEDGEROW</b>	<b>15</b>
Ransom Gin, East Imperial Old World Tonic, grapefruit, mint	

## ISLAND COCKTAILS

<b>ISLAND COBBLER</b>	<b>12</b>
A classic dating back to the early 19th century, delightful nuttiness, & a hint of salt from Manzanilla dry sherry muddled with fresh orange & seasonal berries.	
<b>APOLLO COOLER</b>	<b>9/14</b>
Rosehip, mandarin & hibiscus tea; lemon, strawberry & booze. Non-alcoholic also available.	
<b>SUN-DAY SOCIAL</b>	<b>15</b>
Rose, orange & a hint of saffron, mixed with lemon juice topped with sparkling. Perfect for anytime of the day!	
<b>CHEEKY BELLINI</b>	<b>8/14</b>
Elderflower, prosecco, sparkling orange. Non-alcoholic also available.	
<b>ISLAND MARKET SPRITZ</b>	<b>14</b>
Enjoy our twist on this classic with the addition of; agave, pomegranate, pineapple, passionfruit, egg white.	
<b>THYME OUT</b>	<b>16</b>
Fresh, light and perfectly balanced; rum, passionfruit, bitter orange & white grapefruit shaken with fresh thyme served in a tall wine glass.	
<b>CAFFÉ AMERICANO</b>	<b>14</b>
Single origin coffee infused negroni topped with soda. The best way to enjoy this aperitif in the sunshine.	
<b>TROPICAL COLLINS</b>	<b>15</b>
Tom's eccentric cousin; juniper, lemon, bitter orange, Spanish citrus, Mediterranean spices, soda.	
<b>BEACH RYE TAI</b>	<b>16</b>
Combat a scorcher with just a little more; rye, spiced rum, falernum, orgeat, lime, pineapple, rosemary topped with soda.	
<b>PERFECT PALOMA</b>	<b>14</b>
A unique twist on this tequila classic using blood orange, Muscat grapes, orange blossom & served with a chilli black salt rim.	
<b>TRADE ROUTE</b>	<b>16</b>
All the usual suspects of a Cosmo with addition of yellow Chartreuse, kaffir lime & a hint of grapefruit. Served long.	
<b>SUNSHINE &amp; BOOZE</b>	<b>15</b>
Spiced rum, peach, lemongrass, mint, lemon and amaretto. What more can you want?	
<b>MAPLE BACON BM</b>	<b>18</b>
Maple bacon washed bourbon presents a slightly sweeter Bloody Mary, but also brings a richer, more smoky flavour. Served with candied bacon.	
<b>ROAST TOMATO BLACK PEPPER BM</b>	<b>18</b>
Roast tomato medley & cracked black peppercorn infused gin gives this Bloody Mary beauty the kick-start you need right now.	
<b>CLASSICS ON REQUEST</b>	

## WINE

### BUBBLES

La Prova '16	Prosecco	King Valley, VIC	11	55
Veuve Ambal NV Rosé	Pinot Noir/Gamay	Beaune, FR	14	65
Louis Roederer NV Brut	Pinot Noir/Chardonnay	Champagne, FR	19	135

### WHITE

Clare Wine Co. '17	Riesling	Clare Valley, SA	8	40
Blind Corner <i>Blanc</i> '17	Sauvignon/Semillon/Chenin	Margaret River, WA	9	45
Copia '17	Pinot Grigio	Pemberton, WA	8	40
Catalina Sounds '16	Sauvignon Blanc	Marlborough, NZ	11	55
Range Life '15	Garganega	King Valley, VIC	11	55
Unico Zelo <i>Jade &amp; Jasper</i> '17	Fiano	Riverland, SA	10	50
Voyager Estate <i>Girt by Sea</i> '16	Chardonnay	Margaret River, WA	12	60

### ROSÉ

Jim Barry <i>Annabelle's</i> '17	Grenache/Cinsault	Clare Valley, SA	9	45
Rameau D'Or Rosé '15	Grenache Blend	Provence, FR	11	55

### RED

Giant Steps '16	Pinot Noir	Yarra Valley, VIC	12	60
La Violetta <i>Yé Yé Rouge</i> '17	Pinot Nero/Syrah/Meunier	Great Southern, WA	12	60
Blind Corner Rouge '16	Cabernet Merlot	Margaret River, WA	8	40
Express <i>The Deep South</i> '16	Syrah	Great Southern, WA	11	55
Babo <i>DOCG</i> '15	Sangiovese	Tuscany, ITA	11	55
Cherubino <i>Laissez Faire</i> IV '16	Shiraz/Counoise/Mourvèdre	Frankland River, WA	10	50
Flowstone '13	Cabernet Sauv/Touriga	Margaret River, WA	13	65

### SWEET

Primitivo Quiles NV	Moscatel	Alicante, SPA	8	40
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