

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 & roses, apricot & orange blossom, three citrus marmalade</i>	7
I/M nuts, fruits & grains, honey yoghurt	12
Mango, lime, saffron, pistachio, honey labneh GF	14
Blended strawberry & banana bowl, chia coconut pudding, granola GFO	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 GFO	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** 4.5ea
- Fried cauliflower, hummus, pomegranate molasses **GF DF** 17.5
- Eggplant fritters, garlic sauce **DF** 16.5
- Shredded cos, cucumber, radish & walnut salad, yoghurt dressing **GF** 13.5
- Grilled asparagus, romesco, soft egg, migas **DF** 18.5
- Fire roasted peppers, buffalo pecorino, oregano, Ortiz anchovies, sherry **GF NF** 17.5
- Bookara goat's curd, broad beans, zucchini, basil, crisp pita **GFO NF** 22.5
- Geraldton Kingfish crudo, tomato, peppers, olive, sherry vinaigrette **GF DF NF** 24.5
- Fried calamari, Arabic spice, preserved lemon aioli **GF DF NF** 21.5
- BBQ octopus, prueba del chorizo, artichoke, piquillo, verde **GF DF** 24.5
- Black rice, cuttlefish, aioli **GF DF NF** 29.5
- Fried market fish, Manjimup chips **DF NF** 31.5
- BBQ tiger prawns, eggplant matbucha, coriander relish **GF DF NF** 35
- Mussels, giant cous cous, Aleppo pepper, dried lime, tomato **DF NF** 26
- Wood roasted chicken wings, adobo, Island Market pickles **GF DF NF** 23
- BBQ Wagin quail, sumac, jewelled rice, saffron labneh **GF** 26.5
- Wood roasted half duck, kohlrabi, pear **GF DF NF** 42
- Wood roasted pork belly, muhammara, baby carrots **DF** 35.5
- Grilled Rangers Valley skirt steak, beetroot, walnut, horseradish **GF** 36
- Wood roasted lamb shoulder, shawarma, caramelised pumpkin, harissa (3-4 persons) **GF DF NF** 99

OUR MENU IS DESIGNED TO SHARE

- 6 Filled Pita - with chopped salad**
- Lamb merquez, baba ghanoush **DF** 16
- 5 Chicken shawarma, hummus **DF NF**** 16
- 7 Pork belly, muhammara **DF**** 16
- 5 Felafel, Tzatziki **NF**** 15
- 8 11.30am - 5pm only**



Dessert

- Island pav, Manjimup passionfruit, strawberries, yoghurt cream **GF NF** 15
- Cinnamon doughnuts, pedro ximinéz ice cream **NF** 16
- Wood roasted pineapple, ouzo caramel, mastika ice cream (2 persons, 20 min) **DFO GF NF** 24

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

GIN TONICA

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

ISLAND COCKTAILS

ISLAND COBBLER	14
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.	
APOLLO COOLER	10/15
Rosehip, mandarin & hibiscus tea; lemon, strawberry & booze. Non-alcoholic also available.	
SUN-DAY SOCIAL	16
Rose, orange & a hint of saffron, mixed with lemon juice topped with sparkling. Perfect for anytime of the day!	
CHEEKY BELLINI	9/15
Elderflower, prosecco, sparkling orange. Non-alcoholic also available.	
ISLAND MARKET SPRITZ	13
Enjoy our twist on this classic with the addition of; agave, pomegranate, pineapple, passionfruit, egg white.	
THYME OUT	17
Fresh, light and perfectly balanced; rum, passionfruit, bitter orange & white grapefruit shaken with fresh thyme served in a tall wine glass.	
TROPICAL COLLINS	16
Tom's eccentric cousin; juniper, lemon, bitter orange, Spanish citrus, Mediterranean spices, soda.	
BEACH RYE TAI	17
Combat a scorcher with just a little more; rye, spiced rum, falernum, orgeat, lime, pineapple, rosemary topped with soda.	
PERFECT PALOMA	15
A unique twist on this tequila classic using blood orange, Muscat grapes, orange blossom & served with a chilli black salt rim.	
TRADE ROUTE	17
All the usual suspects of a Cosmo with addition of yellow Chartreuse, kaffir lime & a hint of grapefruit. Served long.	
SUNSHINE & BOOZE	16
Spiced rum, peach, lemongrass, mint, lemon and amaretto. What more can you want?	
MAPLE BACON BM	18
Maple bacon washed bourbon presents a slightly sweeter Bloody Mary, but also brings a richer, more smoky flavour. Served with candied bacon.	
ROAST TOMATO BLACK PEPPER BM	18
Roast tomato medley & cracked black peppercorn infused gin gives this Bloody Mary beauty the kick-start you need right now.	
CLASSICS ON REQUEST	

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 & 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 '17	Pinot Noir	Yarra Valley, VIC	12	60
Pittnauer 'Pitti' 15	Blaufrankisch	Burgenland AUSTRIA	10	50
Blind Corner Rouge '16	Cabernet Merlot	Margaret River, WA	9	45
Express <i>The Deep South</i> '16	Syrah	Great Southern, WA	11	55
Babo <i>DOCG</i> '15	Sangiovese	Tuscany, ITALY	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

EXTENDED LIST AVAILABLE ON REQUEST

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