

Island Pita - it's our thing With...

Hummus	5
Baba ghanoush	5
Israeli smashed avocado	9
Feta labneh	5
Dukkah & olive oil	5
Local green olives & Island pickles	5



Shared Plates - its how we do it

Fresh shucked oysters - Island Market hot sauce	4.5ea
Oritz anchovies/sardines with toasted sourdough & hot sauce	19/16
Wood roasted chorizo, lemon	9
Fried cauliflower, hummus, pomegranate molasses	17.5
Eggplant fritters, garlic sauce 🍷	16.5
Shredded cos, cucumber, radish & walnut salad, yoghurt dressing	13.5
Watermelon, kumato, bookara goat's feta, radish, mint	18
Geraldton Kingfish crudo, jicama, avocado, cucumber, puffed wild rice	25
Fried calamari, Arabic spice, preserved lemon aioli	21.5
BBQ octopus, prueba del chorizo, artichoke, piquillo, verde	24.5
Black rice, cuttlefish, aioli	29.5
Grilled market fish, fennel & chickpea salad, Tunisian tomato relish	MP
BBQ tiger prawns, eggplant matbucha, coriander relish	35
Mussels, giant cous cous, Aleppo pepper, dried lime, tomato 🍷	26
Fried local market fish, Manjimup chips 🍷	29.5
Fried chicken wings, Island Market pickles, mojo picon	23
Wood roasted half chicken, freekeh, lentil & herb salad, tahini yoghurt 🍷	32
Wood roasted duck breast, nectarine, golden beetroot, ras el hanout	35
Wood roasted pork belly, muhammara, baby carrots 🍷	35.5
Chargrilled grass fed T-bone 400g, swiss brown mushrooms, chimichurri (1-2 persons)	42
Wood roasted lamb shoulder, shawarma, caramelised pumpkin, harissa (3-4 persons)	99

🍷 = CONTAINS GLUTEN

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

Filled Pita - with chopped salad

Lamb shawarma, baba ghanoush	16
Chicken shawarma, hummus	16
Pork belly, muhammara	16
Felafel, tahini yoghurt	15

11.30am - 5pm daily



Small sweet stuff

Portuguese tarts (served warm) 🍷	5.5
Orange and almond cake	5.5
Pistachio slice 🍷	5.5
Walnut baklava 🍷	4.5
Prune brownie 🍷	6.5



Dessert

Island pay, Manjimup passionfruit, strawberries, yoghurt cream	15
Cinnamon doughnuts, peach ice cream 🍷	16
Date & walnut semifreddo, orange caramel, pistachio 🍷	16



Cheese by Cambray, Nannup WA

Aged Feta // Farmhouse Gold // Blackwood Blue // Brie
All served with buckwheat crackers, trail mix, honeycomb
One cheese 10 // Three cheeses 28

Wine from an island

Domaine Alzitella

Ile de Beaute IGP, France

11/55

This regional rosé from the French (contencious) island of Corsica is made from the native variety *nieluccio* - Corsica's name for Sangiovese - with the balance coming from Grenache. Blushed pink in appearance, restrained fruit, & notably savoury; a smashable beachside tippie punching well above its price point.



ISLAND COCKTAILS

APOLLO COOLER	15
Rosehip, mandarin & hibiscus tea; lemon, strawberry & booze.	
SUN-DAY SOCIAL	16
Rosé, orange & a hint of saffron, mixed with lemon juice topped with wine. Perfect for anytime of the day!	
CHEEKY BELLINI	9/15/40
Elderflower, prosecco, sparkling orange. Zero proof option and share vessel also available	
ISLAND MARKET SPRITZ	13
A twist on the 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.	
TROPICAL COLLINS	16/40
Tom's eccentric cousin; juniper, lemon, bitter orange, Spanish citrus, Mediterranean spices, soda.	

WE MAKE ALL THE CLASSICS, TOO

BEACH RYE TAI	17
Rye, spiced rum, falernum, orgeat, lime, pineapple, rosemary. Topped with soda.	
PERFECT PALOMA	15/40
A tequila classic reworked using blood orange, Muscat grapes, orange blossom, chilli black salt rim.	
HARD COLA	17
A fancy take on bourbon & coke. Makers 46 Bourbon whiskey, vodka, pure cola syrup, Capi soda, lemon.	
SUNSHINE & BOOZE	16
Spiced rum, peach, lemongrass, mint, lemon & amaretto. What more can you want?	
MAPLE BACON BLOODY MARY	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.	

BEER

	MID	SCH
DRAUGHT		
Eagle Bay 'Kolsch'	7	10
Gage Roads 'Single Fin'	8	11
Nail 'Red'	8	11
Balter 'XPA'	9	12
Feral 'Hop Hog'	9	12
TINNY + I/M stubby holder 6		
Colonial 'Small Ale'	375ml	10
Colonial 'Bertie Cider'	375ml	10
Balter 'Pilsner'	375ml	10
Nail 'VPA'	375ml	12
Lick Pier 'Midnight Ginger Beer'	330ml	12
BOTTLE		
Feral 'White'	330ml	9.5
Eagle Bay 'Black IPA'	330ml	10
Estrella	330ml	10
Mountain Goat	330ml	11
Gage Roads 'Little Dove'	330ml	12

GIN TONICA

ISLAND TONICA	14
West Winds Sabre, finger lime, Capi tonic	
SEASIDE	14
Hendrick's Gin, East Imperial Tonic, cucumber, salt & pepper	
MATADOR	15
Gin 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	

AFTER DINNER sweet liquid & fortifieds

			GLS	BTL
Samos 'Phyllas'	Muscat FORTIFIED 750ml	Samos, Aegean Islands, GRC	10	75
Primitivo Quiles	Moscatel LATE HARVEST 375ml	Alicante, SPA	8	40
Fraser Gallop	Chardonnay ICED PRESSED 375ml	Margaret River, AUS	15	60
Rieslingfreak 'No.7'	Riesling FORTIFIED 375ml	Clare Valley, AUS		50
Markus Molitor 'Wehlener Klosterberg'	Riesling SPÄTLESE 750ml	Mosel, GER		115
Oremus 2002	Furmint 3 PUTTONYOS 500ml	Tokaji, HUN		165
Argyros 1991	Assyrtiko VIN SANTO 500ml	Santorini, GRC		220
Sevenhill 'Topaque' CLASSIC	Muscadelle	Clare Valley, AUS	10	
Galway Pipe TAWNY	Grenache	Barossa Valley, AUS	10	
Hennessy 'XO'	Ugni Blanc	Cognac, FRA	22	
Delord '1985'	Ugni Blanc/Colombard	Bas-Armagnac, FRA	18	
Keo 'St John'	Xynisteri/Mavro	Commanderie, CYP	14	
Chateau Musar 'L'arack de Musar'	Obaideh/Merwah DISTILLED	Bekaa Valley, LEB	10	