


## ISLAND MARKET BREAKFAST



### Bakery Cabinet...

Orange & cinnamon morning bun	5
Croissant	5
Escargot	5
	
CharCol Springs pastured eggs your way on toast	13
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, sourdough toast, labne	15.5
Persian omelette, zucchini, goat's curd, herbs	16
Shakshuka – 2 free range eggs, tomato sauce, labneh, pita <b>GFO</b>	17
Latkes, hot smoked salmon, sour cream, dill, capers	18.5
Swiss brown mushrooms, kefalotyri, hummus, pita, rocket	17.5
Breakfast pide – Turkish sausage, egg, peppers, haloumi	17
Island breakfast - bacon, eggs your way, mushroom, avocado, sourdough toast	23.5

### Extras

Bacon 7, mushrooms 5 , avocado 5, poached eggs 4

### 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

NV I/M Fizz	Great Southern, WA	8/48
17 La Prova 'Prosecco'	King Valley, VIC	10/60
NV Veuve Ambal 'Cremant de Bourgogne Rosé'	Burgundy, FRA	12/72
NV Duval-Leroy 'Brut Reserve'	Vertus, Champagne, FRA	19/115

## CHEEKY BELLINI

9/15

Elderflower, prosecco, sparkling orange. 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!

## MAPLE BACON BM

18

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

18

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'

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

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## 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 10/15

Rosehip, mandarin & hibiscus tea; lemon, strawberry & booze. Non-alcoholic also available.

### SUN-DAY SOCIAL 16

Rosé, 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.

### CLASSICS ON REQUEST

### 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.

### 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 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.

## 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

### 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	

## TOKEN BLURB

The I/M list brings you a lick of Levantine wine to match the cuisine, along with island wines from around the world, including our own big chunk o' land abundant in coastline & girt by sea, Tassie included. Think NZ, Sicily, Corsica, Santorini, Mallorca... & by golly we're open to suggestion. There are exceptions, of course; 'cos who'd want to be on an island without Champagne.

## WHITE BY THE GLASS

17	Harewood Estate 'Mt Barker' <i>Riesling</i>	Great Southern, WA	9.5	48
16	Reichsgraf Von Kesselstatt 'RK' <i>Riesling</i>	Mosel, GER	11	55
17	Picardy <i>Sem+Sauv</i>	Pemberton, WA	10	50
15	Esporão 'Pe Branco' <i>Antao Vaz+Perrum</i>	Alentejo, PRT	9	45
16	La Mura <i>Grillo</i>	Sicily, ITA	8	40
15	te Pā <i>Pinot Gris</i>	Marlborough, NZ	10	50
15	Papagiannakos 'Kalogeri' <i>Malagousia</i>	Attica, GRC	13	65
16	Lenton Brae 'Southside' <i>Chardonnay</i>	Margaret River, WA	10	50

## BUBBLES

NV	I/M Fizz	Great Southern, WA	8	48
NV	Babo	Prosecco (Friuli) ITA	10	60
NV	Veuve Ambal 'Crémant de Bourgogne Rosé'	Burgundy, FRA	12	72
NV	Duval-Leroy 'Brut Reserve'	Vertus, Champagne, FRA	19	115
17	Heavy Pétting 'Pet Nat'	Riverland, SA		75
NV	Bress 'Blanc'	King Valley, VIC		55
NV	Rising Star 'Rosé'	Great Southern, WA		95
14	Stefano Lubiana 'Brut Rosé'	Tasmania, TAS		95
NV	Domaine Karanika 'Brut Speciale'	Florina, GRC		98
14	Raventós i 'Blanc Cava'	Cava (Penedes) ESP		85
NV	Château Brissac 'Crémant de Loire'	Loire Valley, FRA		80
NV	Gosset 'Brut Excellence'	Aÿ, Champagne, FRA		145
NV	Jacquesson 'Cuvée 739'	Dizy, Champagne, FRA		165
NV	Laurent Perrier 'Cuvée Rosé'	Reims, Champagne, FRA		235

## ROSÉ

17	Voyager Estate 'Project Rosé'	Margaret River	9	45
16	Domaine Alzitella 'Ile de Beaute'	Corsica, FRA	11	55
17	Ochota Barrels 'Surfer Rosa'	Mclaren Vale, SA		70
16	Farr Rising 'Saignee'	Yarra Valley, VIC		65

## RIESLING, SAUV BLANC + OTHER CURIOSITIES, GOOD FOR ISLAND FOOD

17	Express Winemakers <i>Riesling</i>	Great Southern, WA		55
17	Rieslingfreak No. 4 <i>Riesling</i>	Eden Valley, SA		55
13	Jim Barry 'Florita' <i>Riesling</i>	Clare Valley, SA		120
16	Frogmore Creek <i>Riesling</i>	Tasmania, TAS		60
16	Dr Loosen 'Dr L' <i>Riesling</i>	Mosel, GER		60
14	Donhoff Estate <i>Riesling</i>	Nahe, GER		80
12	Trimbach 'Reserve' <i>Riesling</i>	Alsace, FRA		80
NV	Papagiannakos <i>Savatino</i>	Retsina, GRC		40
14	Dal Zotto <i>Arneis</i>	King Valley, VIC		50
16	Pipers Brook <i>Gewürztraminer</i>	Tasmania, TAS		55
14	La Raia <i>Cortese</i>	Gavi, Piedmont, ITA		75
17	Grace Farm <i>Sauv Blanc</i>	Margaret River, WA		55
15	Château Vallagon <i>Sauv Blanc</i>	Touraine, FRA		65
16	Domaine Roblin 'Origine' <i>Sauv Blanc</i>	Sancerre, FRA		95

## CHARDONNAY

17	Blind Corner ( <i>+aligote</i> )	Margaret River, WA		55
17	Passel Estate	Margaret River, WA		75
16	Vasse Felix 'Heytesbury'	Margaret River, WA		140
16	The Pawn Wine Co. 'Jeu de Fin'	Adelaide Hills, SA		70
15	Giant Steps 'Sexton'	Yarra Valley, VIC		115
16	Mac Forbes	Yarra Valley, VIC		70
15	Warramate	Yarra Valley VIC		65
16	Domaine Zafeirakis	Thessalay, GRC		80
14	Tolpuddle	Tasmania, TAS		130
15	Denis Pommier	Petit Chablis, FRA		75
15	Christian Moreau 'Les Clos' GRAND CRU	Chablis, FRA		230
15	Jean Louis Chavy 'Les Perrieres' 1ER CRU	Puligny-Montrachet, FRA		265
15	Caroline Morey 'Les Chaumees' 1ER CRU	Chassagne-Montrachet, FRA		295

## RED BY THE GLASS

16	Howard Park 'Flint Rock' <i>Pinot Noir</i>	Great Southern, WA	11	55
17	Rising Star 'Nouveau' <i>Pinot Meunier</i>	Great Southern, WA	15	75
16	Blind Corner 'Rouge' <i>Cab+Mal+Mer</i>	Margaret River, WA	9	45
15	Chateau Musar <i>Cinsault+Shiraz+Cab</i>	Bekaa Valley, LEB	14	70
16	Three Dark Horses <i>Grenache</i>	McLaren Vale, SA	10	50
15	Artesa <i>Tempranillo</i>	Rioja, ESP	12	60
16	Gaia 'Notios' <i>Agiorgitiko+Syrah</i>	Nemea, GRC	11	55
17	Mon Tout <i>Shiraz</i>	Margaret River, WA	11	55

## PINOT NOIR + OTHER LIGHT BODIED, ETHEREAL DELIGHTS

16	Rockcliffe 'Single Site' <i>Pinot Noir</i>	Great Southern, WA	80
17	La Violetta 'Yé-Yé' <i>Spätburgunder+Syrah</i>	Great Southern, WA	70
16	Bress <i>Pinot Noir</i>	Yarra Valley, VIC	60
16	Mac Forbes <i>Pinot Noir</i>	Yarra Valley, VIC	70
17	Giant Steps 'Yarra Valley' <i>Pinot Noir</i>	Yarra Valley, VIC	60
16	Giant Steps 'Applejack' <i>Pinot Noir</i>	Yarra Valley, VIC	105
16	Wantirna Estate 'Lily' <i>Pinot Noir</i>	Yarra Valley, VIC	145
16	Felton Road 'Bannockburn' <i>Pinot Noir</i>	Central Otago, NZ	135
15	Akitu 'A2' <i>Pinot Noir</i>	Central Otago, NZ	115
15	Ata Rangī <i>Pinot Noir</i>	Martinborough, NZ	155
16	Domaine Philippe Collotte 'Vieille Vignes'	Chambolle-Musigny, FRA	195
15	Domaine Lignier-Michelot 'Vieille Vignes'	Morey-Saint-Denis, FRA	275
15	Dominique Piron <i>Gamay</i>	Beaujolais-Villages, FRA	60
14	Dominique Piron 'Côte du Py' <i>Gamay</i>	Morgon, Beaujolais, FRA	85
15	Domaine Chignard 'Beauvernay' <i>Gamay</i>	Juliéna, Beaujolais, FRA	95
16	Pitnauer 'Pitti' <i>Blafränkisch+Zweigelt</i>	Neusiedlersee, AUT	50

## LEVANTINE PLONK

2015 Chateau Musar *Cinsault/Shiraz/Cabernet* Bekaa Valley, Lebanon 14 / 70

Founded by Gaston Hochar in 1930, Chateau Musar lies in a 17th century Mzar castle overlooking the Mediterranean sea. Vigneron Serge Hochar was awarded Decanters first man of the year in 1984 with some serious credentials under his belt. He passed in 2016, however his legacy lives on with this wine reflecting the house style; earthy, generous, with profound fruit & a familiar sense of warmth for the Aussie palate.

## THE ITALIANS & IBERIANS + THEIR GRAPES

16	Artesa <i>Tempranillo</i> JOVEN	Rioja, ESP	60
15	Bodega las Cepas 'Costalarbol' <i>Graciano Blend</i>	Rioja, ESP	65
14	Descendientes de J. Palacios 'Petalos' <i>Mencia</i>	Bierzo, ESP	95
15	Quinta do Crasto 'Flor de Crasto' <i>Touriga(s)</i>	Douro Valley, PRT	60
15	Attilio Ghisolfi 'Bricco Visette' <i>Nebbiolo</i>	Barolo, ITA	175
15	Babo <i>Sangiovese</i>	Chianti Classico, ITA	55
14	Principe Corsini 'Camporsino' <i>Sangiovese</i>	Chianti Classico, ITA	60
13	Marchesi Mazzei 'Zisola' <i>Nero d'Avola</i>	Sicily, ITA	90

## SHIRAZ + GRAPES THAT GO WITH IT

16	Castelli 'Empirica' <i>Syrah</i>	Great Southern, WA	80
15	S.C. Pannell <i>Syrah</i>	Adelaide Hills, SA	75
16	Tomfoolery 'Black & Blue' <i>Syrah</i>	Barossa Valley, SA	75
15	Charles Melton 'Grains of Paradise' <i>Shiraz</i>	Barossa Valley, SA	140
16	Schwarz Wine Co. 'Meta' <i>Grenache</i>	Barossa Valley, SA	70
15	Shaw + Smith <i>Shiraz</i>	Barossa Valley, SA	95
14	Ochota Barrels 'Green Room' <i>Shiraz+Grenache</i>	McLaren Vale, SA	75
13	Domaine Bernard Grippa St Joseph <i>Syrah</i>	St Joseph, FRA	145

## CABERNET SAUVIGNON + THE RELATIONS

16	Cullen 'Cullen Vineyard' <i>Cab Sauv+Merlot</i>	Margaret River, WA	95
12	Voyager Estate <i>Cab Sauv+Merlot</i>	Margaret River, WA	130
14	Rising Star <i>Cabernet Sauvignon</i>	Great Southern, WA	85
13	Forest Hill <i>Cabernet Sauvignon</i>	Great Southern, WA	65
12	Finisterre <i>Cabernet Sauvignon</i>	Great Southern, WA	75
14	Majella <i>Cabernet Sauvignon</i>	Coonawarra, SA	80
14	Warramate <i>Cabernets</i>	Yarra Valley, VIC	65
15	Yarra Yering 'Dry Red No. 1' <i>Cab Sauv+Merlot</i>	Yarra Valley, VIC	120
09	Château Maucamps <i>Cab Sauv+Merlot</i>	Haut Medoc, FRA	110
12	Château St Georges <i>Merlot+Cab Sauv</i>	St Emilion, FRA	145
14	Château du Cèdre Heritage <i>Malbec</i>	Cahors, FRA	60

# Island feasts

Five dishes  
40 per person



Island Pita  
Served with hummus



Eggplant fritters, garlic sauce

Fried calamari, Arabic spice, preserved lemon aoli



Wood roasted lamb shoulder, shawarma,  
caramelised pumpkin, harissa

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



# Island feasts

Seven dishes  
50 per person



Island Pita  
Served with hummus , feta labneh  
and local green olives & pickles



Fried calamari, Arabic spice, preserved lemon aoli



Fried chicken wings, adobo, Island Market pickles



Watermelon, kumato, bookara goat's feta, radish, mint

Wood roasted pork belly, muhammara. baby carrots



Black rice, cuttlefish, aoli

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





# Island feasts

Eight dishes  
60 per person



## Island Pita

Served with Baba Ghanoush, feta labneh  
and local green olives & pickles



Fried cauliflower, hummus, pomegranate molasses

Fried chicken wings, adobo, Island Market pickles



Wood roasted pork belly, muhammara, baby carrots

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



Watermelon, kumato, bookara goat's feta, radish, mint

Chargilled grass fed T-bone, swiss brown mushrooms, chimichurri



Cinnamon doughnuts, peach icecream

