

## ISLAND PITA - IT'S OUR THING 6

Hummus	5
Baba ghanoush	5
Israeli smashed avocado	9
Feta labneh	5
Dukkah & olive oil	5
Local green olives & Island pickles	5
Wood roasted chorizo, lemon	9.5



## SHARED PLATES - IT'S HOW WE DO IT

Fresh shucked oysters - Island Market hot sauce	4.5 ea
Ortiz anchovies/sardines with toasted sourdough & I/M hot sauce 🌿	19/16
Pepus razor clams in brine with toasted sourdough & I/M hot sauce	19
Fried cauliflower, hummus, pomegranate molasses	18
Shredded cos, cucumber, radish & walnut salad, yoghurt dressing	14
Tajine spiced pumpkin, lentils, nuts & seeds, green chilli yoghurt	17
Wood roasted brussel sprouts, jamón, manchego / add black truffle	15/29
Wood roasted beetroot, kale, Bookara goat's feta, pomegranate, pistachio	16.5
Geraldton Kingfish crudo, jicama, avocado, cucumber, puffed wild rice	26
Fried calamari, Arabic spice, preserved lemon aioli	22
BBQ octopus, prueba del chorizo, artichoke, piquillo, verde	25.5
Fried local market fish, Manjimup chips 🌿	29.5
Black rice, cuttlefish, aioli	29.5
Mussels, fish, tiger prawns, giant cous cous, fennel, Aleppo pepper, dried lime 🌿	42
Fried chicken wings, Island Market pickles, mojo picon 🌿	24
Wood roasted half chicken, freekeh, lentil & herb salad, tahini yoghurt 🌿	33
Wood roasted duck breast, sweet potato, quince, golden beetroot, ras el hanout	38
Wood roasted pork belly, muhammara, baby carrots 🌿	36
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

### ISLAND FEAST MENU

Cant decide? Let us take care of it for you

8 courses

\$55 per person

## FILLED PITA - WITH CHOPPED SALAD

Lamb shawarma, baba ghanoush	16.5
Chicken shawarma, hummus	16.5
Pork belly, muhammara	16.5
Felafel, tahini yoghurt	16

11.30am - 5pm daily



## SMALL SWEET STUFF

Portuguese tart 🌿	5.5
Orange and almond cake	5.5
Pistachio slice 🌿	5.5
Walnut baklava 🌿	4.5
I/M brownie 🌿	6.5



## DESSERT

Island pav, Manjimup passionfruit, strawberries, yoghurt cream 🌿	15
Steamed banana pudding, vanilla ice cream, dulce de leche 🌿	16
Date & walnut semifreddo, orange caramel, pistachio	16



## CHEESE BY CAMBRAY, NANNUP WA served with buckwheat crackers, trail mix, honeycomb

Aged Feta // Cheddar // Blue // Brie
One Cheese 12 // Two Cheese 21 // Three Cheese 28 // Four Cheese 34

### WINE FROM AN ISLAND

2014 CRAGGY RANGE 'GIMBLETT GRAVELS' SYRAH

HAWKE'S BAY, NORTH ISLAND, NEW ZEALAND 19/95

Gimblett Gravels is the most renowned region in NZ for bold reds made from classic French varieties, thanks in no small part to its poor gravelly soils, those that were once intended for concrete production. The vines work hard to survive here, resulting in concentrated, flavoursome grapes that deliver densely packed wines full of lush, dark berried fruit. This icon producer has provided us a wine with a sense of refinement, purity, and grace.



CONTAINS GLUTEN

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



## ISLAND COCKTAILS

<b>APOLLO COOLER</b>	<b>10/15</b>
Rosehip, mandarin & hibiscus tea; lemon, strawberry & booze.	
<b>SUN-DAY SOCIAL</b>	<b>16</b>
Rosé, orange & a hint of saffron, mixed with lemon juice topped with wine. Perfect for anytime of the day!	
<b>CHEEKY BELLINI</b>	<b>9/15/40</b>
Elderflower, prosecco, sparkling orange. Zero proof option and share vessel also available	
<b>ISLAND MARKET SPRITZ</b>	<b>13</b>
A twist on the classic with the addition of; agave, pomegranate, pineapple, passionfruit, egg white.	
<b>THYME OUT</b>	<b>17</b>
Fresh, light and perfectly balanced; rum, passionfruit, bitter orange & white grapefruit shaken with fresh thyme.	
<b>TROPICAL COLLINS</b>	<b>16/40</b>
Tom's eccentric cousin; juniper, lemon, bitter orange, Spanish citrus, Mediterranean spices, soda.	
<b>WE MAKE ALL THE CLASSICS, TOO</b>	

<b>BEACH RYE TAI</b>	<b>17</b>
Rye, spiced rum, falernum, orgeat, lime, pineapple, rosemary. Topped with soda.	
<b>TURKISH DELIGHT</b>	<b>16</b>
Who doesn't like Turkish Delight? Hints of rose and chocolate with Mt Gay Rum and icing sugar to fulfill that fluffiness.	
<b>GREEK SAZERAC</b>	<b>16</b>
A twist on a 1850s classic from New Orleans, with the addition of Ouzo and Metaxa Greek brandy, a perfect way to start your day... or end it.	
<b>SUNSHINE &amp; BOOZE</b>	<b>16</b>
Spiced rum, peach, lemongrass, mint, lemon & amaretto. What more can you want?	
<b>MAPLE BACON BLOODY MARY</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 BLOODY MARY</b>	<b>18</b>
Roast tomato medley & cracked black peppercorn	

## GIN TONICA

15

<b>ISLAND TONICA</b>
West Winds Sabre, grapefruit, dill, indian tonic
<b>SEASIDE</b>
Hendrick's, cucumber, salt+pepper, indian tonic
<b>MEDITERRANEAN</b>
Gin Mare, watermelon, thai basil, mediterranean tonic
<b>BAZAAR</b>
Applewood, ginger, orange peel, indian tonic
<b>THREE CITRUS G+T</b>
Goldy, marmalade, lemon, orange, indian tonic
<b>COAST</b>
Malfy, rosemary, stuffed olives, lemon tonic

## AFTER DINNER SWEET LIQUID & FORTIFIED

			<b>GLS</b>	<b>BTL</b>
Samos 'Phyllas'	Muscato FORTIFIED	750ml	Samos, GRC	10 75
Primitivo Quiles	Moscato 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

## BEER

<b>DRAUGHT</b>	<b>MID</b>	<b>SCH</b>
Eagle Bay 'Kolsch'	7	10
Gage Roads 'Single Fin'	8	11
Nail 'Red'	8	11
Balter 'XPA'	9	12
Feral 'Hop Hog'	9	12
<b>TINNY + I/M stubby holder 6</b>		
Colonial 'South West Sour'	375ml	10
Colonial 'Small Ale'	375ml	10
Colonial 'Bertie Cider'	375ml	10
Nail 'VPA'	375ml	12
Lick Pier 'Midnight Ginger Beer'	330ml	12
<b>BOTTLE</b>		
Black Brewing 'Honest Ale'	330ml	11
Eagle Bay 'Black IPA'	330ml	10
Gage Roads 'Little Dove'	330ml	12
Estrella	330ml	10
Mythos 'Greek Lager'	330ml	10