

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
Wood roasted chorizo, lemon	9.5

SHARED PLATES - ITS 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	17.5
Shredded cos, cucumber, radish & walnut salad, yoghurt dressing	13.5
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
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
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 🌿	23
Wood roasted half chicken, freekeh, lentil & herb salad, tahini yoghurt 🌿	32
Wood roasted duck breast, sweet potato, quince, golden beetroot, ras el hanout	38
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 tart 🌿	5.5
Orange and almond cake	5.5
Pistachio slice 🌿	5.5
Walnut baklava 🌿	4.5
Prune 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

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

ENVÍNATE 'TÁGANAN' TINTO TENERIFE, CANARY ISLANDS, SPAIN 19/95

The 4 vigneron behind this label have an affinity for wines grown along the coastline; what they refer to as Vinos Atlánticos. Táganan, the wine's given name, is the local lingo for the vineyard, located on the northeast side of Tenerife. This is a blend of various native grape varieties including Lístan Negro, Lístan Gaucho and Malvasia Negro. It is fresh, aromatic with notes of spice, smoky minerals, and a complex spectrum of fruits from red to dark. Rare and outstanding.



ISLAND COCKTAILS

APOLLO COOLER	10/15
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.	
TURKISH DELIGHT	16
Who doesn't like Turkish Delight? Hints of rose and chocolate with Mt Gay Rum and icing sugar to fulfill that fluffiness.	
GREEK SAZERAC	16
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.	
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 BLOODY MARY	18
Roast tomato medley & cracked black peppercorn	

GIN TONICA

15

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

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	

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 '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
BOTTLE		
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