

## 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
Falafel, cucumber, yoghurt, mint	9.5
Wood roasted chorizo, lemon	9.5

### ISLAND FEAST MENU

Cant decide? Let us take care of it for you

8 courses

\$55 per person

until 7 30 pm

## 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
Cabbage, fennel, cucumber, feta & pine nut salad, yoghurt dressing	14
Tajine spiced pumpkin, lentils, nuts & seeds, green chilli yoghurt	17
Grilled asparagus, haloumi, oregano, chilli, lemon 🍷	20.5
Bookara goat's curd, broad beans, zucchini, basil, preserved lemon 🍷	21.5
Lebanese tuna tartare, Island Market pickles, herbs, crisp pita 🍷	26
Fried calamari, Arabic spice, preserved lemon aioli	22
BBQ octopus, prueba del chorizo, artichoke, piquillo, verde	29.5
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
Duck cigars, amba tahini, chard, date & almond 🍷	32.5
Wood roasted half chicken, freekeh, lentil & herb salad, tahini yoghurt 🍷	33
Wood roasted pork belly, muhammara, baby carrots 🍷	36
Chargrilled grass fed T-bone 400g, swiss brown mushrooms, chimichurri (1-2 persons)	44
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	16.5
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
Leche frita, saffron poached pear 🍷	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

2015 ARGYROS ESTATE

SANTORINI, AEGEAN ISLANDS 15 / 75

The Argyros family have been making wine on Santorini since 1903, with Yiannis Argyros taking over the winery in the 70's. This is a red wine made from native Greek varieties *mandilaria* and *mavrotragano*; fear not, we've not heard of those grapes either. What do they taste like? Good question. Expect to see dark cherry fruit spiked with vibrant, tart raspberry and deliciously plump mulberry. There's an energy to this wine, typical of Santorini, that has drive and focus, but not without weight. Whilst the alcohol is moderate at 13%, the wine is staunch enough to hold up to meaty morsels yet delicate enough to appease softer red drinkers. Yumbos.



## ISLAND COCKTAILS

<b>APOLLO COOLER</b>	<b>10/15</b>
Rosehip, mandarin & hibiscus tea; lemon, strawberry & booze. Zero proof option available.	
<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.	

**WE MAKE ALL THE CLASSICS, TOO**

<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>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 infused gin gives this Bloody Mary beauty the kick-start you need right now.	

## GIN TONICA

15

<b>ISLAND TONICA</b>
West Winds Sabre, grapefruit, dill
<b>SEASIDE</b>
Hippocampus, cucumber, salt+pepper
<b>TAKEDO</b>
Roku, watermelon, thai basil
<b>BAZAAR</b>
Brokers, ginger, orange peel
<b>THREE CITRUS G+T</b>
Goldy, marmalade, lemon, orange

## AFTER DINNER sweet liquid & fortified

				<b>GLS</b>	<b>BTL</b>
Samos 'Phyllas'	Muscat FORTIFIED	750ml	Samos, GRC	10	75
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	
Zarate 'Aguardientes Blanca'	Albariño DISTILLED		Rías Baixas, ESP	10	

## BEER

<b>DRAUGHT</b>	285ml	500ml
Eagle Bay 'Kolsch'	6	10
Gage Roads 'Single Fin'	7	11
Nail 'Red'	7	11
Balter 'XPA'	8	13
Feral 'Hop Hog'	8	13
4 Pines 'IPA'	9	14
<b>TINNY + I/M stubby holder 6</b>		
Colonial 'Small Ale'	375ml	10
Colonial 'Bertie Cider'	375ml	10
Honest Ale	330ml	11
Nail 'VPA'	375ml	12
Lick Pier 'Midnight Ginger Beer'	330ml	12
<b>BOTTLE</b>		
Eagle Bay 'Black IPA'	330ml	10
Gage Roads 'Little Dove'	330ml	12
Estrella	330ml	10
Mythos Greek Lager	330ml	10