

## Island Pita - it's our thing 6

Hummus	5
Baba ghanoush	5
Israeli smashed avocado	9
Feta labneh	6
Dukkah & olive oil 🌿	5
Local green olives & Island pickles	8
Wood roasted chorizo w lemon	9.5
Ortiz Cantabrian tinned anchovies	16
David Coomer's duck liver pâté	19.5

### I/M can of sardines

wild caught Fremantle sardines in olive oil, aleppo pepper & preserved lemon with toasted sourdough 12.5

## Shared Plates - it's how we do it

Freshly shucked oysters - Island Market hot sauce	4.5 ea
Falafel, cucumber, yoghurt, mint	10.5
Wood roasted figs, jamon serrano, ajo blanco 🌿🍷	16
Cabbage, fennel, cucumber, feta & pine nut salad, yoghurt dressing 🍷	14
Karri Country dutch cream potatoes, salsa brava, labneh	17
Fried cauliflower, hummus, pomegranate molasses 🍷	18
Grilled broccolini, Bookara haloumi, croutons, oregano, chilli, lemon 🌿	18.5
Heirloom tomato, stracciatella, basil, Aleppo pepper, aged sherry vinegar	19.5
Geraldton kingfish crudo, tomato, peppers, green olive, sherry vinegar	25.5
Fried northwest calamari, Arabic spice, preserved lemon aioli	22
Black rice, cuttlefish, aioli	26.5
BBQ octopus, prueba del chorizo, artichoke, piquillo, verde	28.5
Fried local market fish, Manjimup chips, pickled onion 🌿	29.5
Crispy pork belly, fresh plum, pomegranate, pistachio 🍷	36
Wood roasted market fish, cauliflower cous cous, green olive, anchovies, pinenuts 🍷	38.5
Wood roasted chicken, freekeh, lentil & herb salad, tahini yoghurt 🌿🍷	33
Wood roasted lamb cutlets, zucchini, tomato, walnut & yoghurt salad SERVES 1-2 🍷	42.5
Chargrilled grass fed T-bone 400g, swiss brown mushrooms, chimichurri SERVES 1-2	43

## ISLAND FEAST MENU

Cant decide? Let us take care of it for you

**5 Course Chef's Tasting Menu**

**For tables of 2+ to share**

**\$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
Walnut baklava 🌿🍷	4.5
I/M brownie 🍷	6.5

## Dessert

Island pav, Manjimup passionfruit, strawberries, yoghurt cream	15
Raspberry, cherry, rhubarb, rose & pistachio sundae 🍷	15
Coffee, cardamom, hazelnut & bitter chocolate ice cream sandwich 🌿🍷	15

## 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

2017 LOWBOI RIESLING, PORONGURUP, GREAT SOUTHERN WA

**14/70**

'Lowboi' is the second label from Forest Hill hotshot young winemaker Guy Lyons. This vineyard, Springviews Vineyard, is set apart for its exposure and unique soil. The label is named after Guy's family farm and the artwork from prolific local artist Bella Kelly. It's light, almost ethereal in tone, balanced with a mineral spine that creates palate weight. It's a racy little number, made with passion and a love of place.

CONTAINS 🌿 GLUTEN 🍷 NUTS

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



## ISLAND COCKTAILS

<b>CHEEKY BELLINI</b>	<b>13</b>
Elderflower, prosecco, sparkling orange.	
<b>PEACHY TEE</b>	<b>16</b>
Peach tea 'n loads' a white alcohol spiked with yuzu	
<b>SUN-DAY SOCIAL</b>	<b>16</b>
Liquid rose, orange & a hint of saffron, mixed with lemon juice topped with bubbly vino.	
<b>TROPICAL COLLINS</b>	<b>16</b>
Tom's eccentric cousin; juniper, lemon, bitter orange, Spanish citrus, Mediterranean spices, soda.	
<b>WATER THE GARDEN</b>	<b>15</b>
Fig liqueur salubriously matched with vodka, rosehip tea, beach rosemary, and fresh pressed lemon citrus.	
<b>PRE-PROHIBITION</b>	<b>16</b>
Kentucky rye whiskey, cold pressed apple juice, hazelnut, lemon thyme, orange bitters, served short	

WE MAKE ALL THE CLASSICS TOO....

<b>PINEAPPLE EXPRESS</b>	<b>13/40</b>
Lillet Blanc paired with Carthusian Liqueur & vanilla, served large with pineapple juice. almond, mint, & citrus.	
<b>LIMONADE OF THE PELOPPENESE</b>	<b>13/40</b>
Mediterranean liqueur, fresh pressed lime juice, subtle hints of anise, salted rim, served fizzy and long	
<b>ISLAND MARKET SPRITZ (MAC 2)</b>	<b>13/40</b>
A further twist on the classic: Adelaide Hills rosé vermouth, elderflower liqueur, strawberry & mint	
<b>ROCK OF GIBRALTAR</b>	<b>13/40</b>
Spiced rum, Disaronno amaretto, mint, lime & orange. Topped with ginger & charged with orange bitters	
<b>CHILLI INFUSED CACHACA BLOODY MARY</b>	<b>18</b>
The name says it all, other than that it's freakin' delicious	
<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...	



## BEER

### KEGGED

Young Henrys 'Lager'	6.5	10
Nail 'MVP' 3.5%	6	9
Honest Ale 'Refreshing Golden Ale'	7	11
Nowhere Man 'Rhapsody' XPA	8	12
Feral 'Hop Hog'	8	12
I/M Summer 'Rotating Tap'	8	12

### TINNED

Mash Brewing 'New England IPA' 3.5%	9
Black Brewing Co. 'Fresh Ale'	10
Nail 'VPA'	12
Young Henry's 'Summer Hop IPA'	11
Moritz Lager	10
4Pines 'Brookvale' Ginger Beer	12
Colonial 'Bertie' Cider	10

### BOTTLED

Eagle Bay 'Black IPA'	10
Gage Roads 'Little Dove'	12
Efes Turkish Pilsener	10
Mythos 'Greek Lager'	10



## GIN TONICA 15

### THREE CITRUS G+T

Bombay 'Dry' Gin, marmalade, lemon, orange... citrus & sweet.

### BAZAAR

Brokers '47' London Dry ginger, orange zest. Spiced and aromatic

### SEASIDE

Hippocampus sliced cucumber salt and pepper rim. Savoury & cleansing

### TAKEDO

Roku Japanese fresh watermelon, Thai basil. Fresh & summery

### ISLAND TONICA

West Winds 'Sabre' ruby red grapefruit, dill. Herbaceous & bitter

## SOFT DRINK / JUICE

### SOFTIES

) Coke/Zero/Diet	6
) Sprite/Fanta/Lift	
) Sparkling Passionfruit	
) Sparkling Blood Orange	
) Ginger beer	
) Dry ginger ale	

### FEVER TREE

) Mediterranean tonic	
) Indian tonic	

### COLD PRESSED JUICE

) Orange	7
) Apple	7
) Watermelon + Strawberry	9.5
) Kale + apple + lemon	9.5
) Beetroot + celery + apple	9.5
) Carrot + ginger + lime + pear	9.5

all juices use 100% WA fruit & veg