

Island Pita - it's our thing 6

Hummus	5.5
Baba ghanoush	5.5
Israeli smashed avocado	9
Feta labneh	7
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

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

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	12
Jamon serrano, manchego & black truffle croquetas (4) 🍷	14
Cabbage, fennel, cucumber, feta & pine nut salad, yoghurt dressing 🍷	15
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
Beetroot, whipped feta, pomegranate, watermelon radish, walnuts 🍷	18.5
Cured ocean trout, cultured carrots, taramasolata, salmon caviar, saffron	25.5
Fried northwest calamari, Arabic spice, preserved lemon aioli	22.5
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
Wood roasted pork belly sausage, cipollini onions, brussel sprouts, black truffle	36
Wood roasted market fish, cauliflower cous cous, green olive, anchovies, pinenuts 🍷	MP
Wood roasted chicken, chermoula, mujuddara, green chilli yoghurt	34
Chargrilled grass fed T-bone 400g, swiss brown mushrooms, chimichurri SERVES 1-2	43
Slow cooked lamb shoulder, shawarma, kipflers, harissa butter SERVES 2-4	99

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

Passionfruit & Samos custard, strawberry, fejoa, honeycomb	16
Quince & rhubarb pie, double cream 🍷	16
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

2014 VINO QUANTICO ETNA, SICILY, ITALY

14/47/70

The island of Sicily is home to Europe's largest active volcano and is one of the most dynamic wine regions in the world today; grapes are planted on steep terraced slopes on near vertical angles.

This light bodied red is made mainly from the indigenous red grape of Nerello Mascalese, grown on fertile volcanic soils from 80 year old organically grown vines. This wine is built on freshness, minerality and bright red fruits with a smoky, savoury framework that houses energy and elegance, yet with impressive density. A great Autumnal red.

CONTAINS 🍷 GLUTEN 🍷 NUTS

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



ISLAND COCKTAILS

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

WE MAKE ALL THE CLASSICS TOO....

PINEAPPLE EXPRESS	13/40
Lillet Blanc paired with Carthusian Liqueur & vanilla, served large with pineapple juice. almond, mint, & citrus.	
LIMONADE OF THE PELOPPENESE	13/40
Mediterranean liqueur, fresh pressed lime juice, subtle hints of anise, salted rim, served fizzy and long.	
ISLAND MARKET SPRITZ (MAC 2)	13/40
A further twist on the classic: Adelaide Hills rosé vermouth, elderflower liqueur, strawberry & mint.	
ROCK OF GIBRALTAR	13/40
Spiced rum, Disaronno amaretto, mint, lime & orange. Topped with ginger & charged with orange bitters.	
CHILLI INFUSED CACHACA BLOODY MARY	18
The name says it all, other than that it's freakin' delicious.	
ROAST TOMATO BLOODY MARY	18
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
Otherside 'Lo- Fi Citrus Wheat'	3.5%	6	9
Boston 'Boondie Rye Pale Ale'		7	11
Nowhere Man 'Rhapsody' XPA		8	12
Feral 'Hop Hog'		8	12
I/M 'Rotating Tap'		8	12

TINNED

Colonial 'Small Ale'			9
Black Brewing Co. 'Fresh Ale'	3.5%		10
Nail 'Oatmeal Stout'			12
Nail 'VPA'			12
Moritz Lager			10
4 Pines 'Brookvale' Ginger Beer			10
Colonial 'Bertie Cider'			10

BOTTLED

Eagle Bay 'Black IPA'			10
Gage Roads 'Little Dove'			12
Mythos 'Greek Lager'			10
Custard & Co Cider			10



GIN TONICA 15

THREE CITRUS G+T

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

GIN & 'NOT TONIC'

Roku Japanese, orange, sage & soda. Fresh & summery.

BAZAAR

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

SEASIDE

Hippocampus, sliced cucumber, salt and pepper rim. Savoury & cleansing.

ISLAND TONICA

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

GIN + CHRONIC

Four Pillars Gin Dehydrated lemon Coastal rosemary Hemp oil

SOFT DRINK / JUICE

SOFTIES

-) Coke/Zero/Diet
-) Sprite/Fanta/Lift
-) Sparkling Passionfruit
-) Sparkling Blood Orange
-) Ginger beer
-) Dry Ginger Ale
-) Mediterranean Tonic
-) Capi Tonic

6

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