

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

2017 PIETRADOLCE ETNA, SICILY, ITA

16/54/80

This Mediterranean's biggest island could now claim to be Italy's most vital and improve wine region. The vineyards lie at elevations of between 600 and 800 metres in a landscape of rare beauty in the district of Mount Etna. Most of the vines are bush-trained and over 80 years old.

This light body red wine is made from one of the surprising grape variety Nerello Mascalese, a variety that produce intensely fresh red fruits, herbaceous flavour and framed by a unique mineral, smoky characteristic courtesy of Etna's unique soils.

CONTAINS 🌿 GLUTEN 🌿 NUTS

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



ISLAND COCKTAILS

CHEEKY BELLINI Elderflower, prosecco, sparkling orange.	13
PEACHY TEE Peach tea 'n loads'a white alcohol spiked with yuzu.	16
SUN-DAY SOCIAL Liquid rose, orange & a hint of saffron, mixed with lemon juice topped with bubbly vino.	16
TROPICAL COLLINS Tom's eccentric cousin; juniper, lemon, bitter orange, Spanish citrus, Mediterranean spices, soda.	16
PRE-PROHIBITION Kentucky rye whiskey, cold pressed apple juice, hazelnut, lemon thyme, orange bitters, served short.	16
RUM!GINGERBREAD MAN Island version on a rum sour, 8 yr old rum, gingerbread, chai, lemon juice and egg white, christmas in a glass	16

WE MAKE ALL THE CLASSICS TOO....

PINEAPPLE EXPRESS Lillet Blanc paired with Carthusian Liqueur & vanilla, served large with pineapple juice. almond, mint, & citrus.	13/40
ISLAND MARKET SPRITZ (MAC 2) A further twist on the classic: Adelaide Hills rosé vermouth, elderflower liqueur, strawberry & mint.	13/40
WINTER BERRY BRAMBLE Mixed berries, citrus, vodka, orange liquor, ginger beer. long and refreshing	15/40
CHILLI INFUSED CACHACA BLOODY MARY The name says it all, other than that it's freakin' delicious.	18
ROAST TOMATO BLOODY MARY Roast tomato medley & cracked black peppercorn infused gin gives this Bloody Mary beauty the kick-start you need...	18
SMOKE ON THE WATER Smooth and smoky. Laphroaig 10 yr, sherry, bitters	18



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'	3.5%		9
Black Brewing Co. 'Fresh Ale'			10
Nail 'Oatmeal Stout'			12
Nail 'VPA'			12
Moritz Lager			10
4 Pines 'Brookvale' Ginger Beer			10
3 Ravens 'Juicy IPA'			14
Colonial 'Bertie' Cider			10

BOTTLED

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



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