

## ISLAND PITA - BAKED DAILY

Hummus	6
Beetroot & walnut, yoghurt, za'atar	6
Taramosalata	8
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	15.5

### 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	12
Zucchini & haloumi fritters, walnut & garlic labneh	14
Cabbage, fennel, cucumber, feta & pine nut salad, yoghurt dressing	15
Wagyu cecina, Island pickles	19.5
Fried cauliflower, hummus, pomegranate molasses	18
Wood roasted sweetcorn, harissa mayonnaise, kefalotyri	16
Heirloom tomato, strawberry, whipped feta, mint, pistachio	18.5
Geraldton kingfish crudo, avocado, jicama, cucumber, jalapeño, finger lime	28
Fried king prawns, chickpea batter, golden spice, tahini and lemon	22.5
Black rice, cuttlefish, aioli	26.5
BBQ octopus, prueba del chorizo, artichoke, piquillo peppers, salsa verde	28.5
Fried local market fish, Manjimup chips, pickled onion	29.5
Wood roasted market fish, summer tabbouleh, green herb tahini	MP
Wood roasted chicken, chermoula, mujuddara rice, green chilli yoghurt	34
Lamb rump shawarma, eggplant, peppers, olives, tomato jam, mint labneh	36
Chargrilled grass fed T-bone 400g, swiss brown mushrooms, chimichurri	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  
\$60 per person

## FILLED PITA - WITH CHOPPED SALAD

Wood roasted whole lobster, Turkish red pepper paste, radish, dill yoghurt	40
Lamb shawarma, green chilli yoghurt	16.5
Chicken shawarma, hummus	16.5
Pork shoulder, 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, banana, kiwifruit, honeycomb	16
Island pavlova, peach, mango, saffron & orange blossom yoghurt cream	15
Mastic ice cream, strawberry & rose granita, pomegranate, 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

2019 BK WINES 'OVUM' GRUNER VELTLINER

ADELAIDE HILL, SOUTH AUSTRALIA

15/50/75

Husband & wife team Brendon & Kirstyn Keys travelled the world to master wine... and then bring it home to share. "The goal has been to create fabulous art. Beautiful, unique, sensuous, deceptively minimalist, envelope-pushing art". Gruner Veltliner, whilst a grape native to Austria, has been kicking goals in Oz for decades, favouring cool climate sites that express its clarity of fruit and absolute transparency of workmanship. The palate on this wine is generous with gentle aromats of pear & honeydew melon with signature Gruner white pepper spice. Brendon has a minimalist approach that gently guides well-chosen fruit to a sophisticated final result.

CONTAINS GLUTEN NUTS

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



## ISLAND COCKTAILS



### CHEEKY BELLINI

Elderflower, sparkling orange, prosecco.

15/40

### PINEAPPLE EXPRESS

Lillet Blanc paired w Carthusian Liqueur & vanilla, built with pineapple juice. almond, mint & citrus.

15/40

### ISLAND MARKET SPRITZ

A twist on the classic: rosé vermouth, elderflower liqueur, fresh strawberry & mint.

15/40

### ISLAND ROYALE

Spiced rum, fig & blackcurrant, strawberry sugar rim, mixed with lemon juice, topped with bubbly vino.

16.5

### TROPICAL COLLINS

Juniper, lemon, bitter orange, citrus medley, Mediterranean spices. Charged with soda, delivered tall.

16.5

WE MAKE ALL THE CLASSICS, TOO.

### SUMMERTIME BLUSH

Rose petal vodka, coconut & lemon, vanilla & white cacao. Served short & dusted pink.

17

### NAHNAH-NAH-NAH

Banana spiced rum, vanilla, apple, lemon, turmeric spice. Brekky cocktail served up - excellent anti-inflammatory.

17

### THAI'D ME OVER

Organic dry cider, spiked with Manzanilla Sherry, lemongrass vodka & fresh lemon. Short, fizzy, yummy.

18

### CHILLI INFUSED CACHACA BLOODY MARY

The name says it all, the drink brings it home!!

18

### ROAST TOMATO BLOODY MARY

Roast tomato medley & black peppercorn infused gin gives this Bloody Mary beauty the kick-start you need.

18

## BEER



### KEGGED

Beer Farm 'West Coast Lager'	7	11
Otherside 'Lo-Fi' Citrus wheat 3.5%	6	10
Running With Thieves	7	11
Gage Roads 'Atomic' XPA	8	12
Feral 'Biggie Juice' IPA	8.5	13
I/M 'Rotating Tap'	8.5	13

### TINNED w I/M STUBBY HOLDER \$4

Young Henry's 'Stayer Mid' Lager 3.5%	10
Nail Pale Ale	13
Beer Farm 'Watermelon n Basil Sour'	13
Moritz Lager	13
4 Pines 'Brookvale' Ginger Beer	10
Otherside 'Feedback' IHL	14
Funk 'Perth' Cider	11
Maeloc Sidra Seca	11

### BOTTLED

Eagle Bay 'Black IPA'	12
Mythos 'Greek Lager'	10
Wilde Pale Ale 'Gluten Free'	11

## GIN TONICA 15

### GIN 'N' CHILL

Bombay 'Dry', green chilli, coriander, pickled paprika, aromatic tonic..... fresh & firey.

### GIN & 'NOT TONIC'

Roku Japanese, blood orange liqueur, fresh orange, sage & soda... clean & summery.

### SEASIDE

Hippocampus, cucumber, salt & pepper rim... savoury & cleansing

### BAZAAR

Tanqueray, ginger, orange zest... spiced & aromatic.

### ISLAND TONICA

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

### BUMBLEBEE

4 Pillars, Saffron, Cardamon, citrus... Refreshing and light.

## SOFT DRINK / JUICE

### SOFTIES

) Coke/Zero/G.Ale/G.Beer	6
) Loux Gazoza (lemonade)	7
) Passionfruit sparkling	6
) Aranciata (orange sparkling)	6
) Capi Tonic	6
) StrangeLove 'Very Mandarin'	8
) Bitter Lemon by StrangeLove	5.5
) 'Vichy Catalan' sparkling water	6

### COLD PRESSED JUICE

all juices use 100% WA fruit & veg

) Orange	8
) Apple	8
) Watermelon + strawberry	9.5
) Kale + apple + lemon	9.5
) Beetroot + celery + apple	9.5
) Carrot + ginger + lime + pear	9.5