

ISLAND PITA

Island woodfired pita	6
Hummus	6
Feta labneh	7
Beetroot & walnut, yoghurt, za'atar 🍷	6
Dukkah & olive oil 🍷	5
Local green olives & Island pickles	8
Wood roasted chorizo w lemon	9.5
Ortiz Cantabrian tinned anchovies	16
Wagyu cecina, Island pickles	19
I/M Can of Sardines	14.5
Wild caught Fremantle sardines in olive oil, Aleppo pepper & preserved lemon w toasted sourdough	



SHARED PLATES - IT'S HOW WE DO IT

Freshly shucked oysters - Island Market hot sauce	4.5
Falafel, cucumber, yoghurt, mint	12
Zucchini & haloumi fritters, walnut & garlic labneh 🍷🍷	14
Cabbage, fennel, cucumber, feta & pine nut salad, yoghurt dressing 🍷	16
Fried cauliflower, hummus, pine nuts, pomegranate molasses	18.5
Beetroot, whipped feta, pomegranate, watermelon radish, walnut 🍷	22
Hiramasa kingfish crudo, avocado, jicama, cucumber, jalapeño, wild rice	28
Wood roasted sweetcorn, harissa mayonnaise, manchego	16
Fried prawns, bandari spice, tahini, lemon	22.5
Wood roasted duck skewer, ras el hanout, orange, fennel, pistachio 🍷	18
Black rice, cuttlefish, aioli	28.5
BBQ octopus, prueba del chorizo, artichoke, piquillo peppers, salsa verde	29
Fried local market fish, Manjimup chips, pickled onion 🍷	29.5
Wood roasted market fish, cauliflower tabbouleh, green herb tahini	MP
Wood roasted chicken, chermoula, mujuddara rice, green chilli yoghurt 🍷	34
Lamb & pumpkin tajine, dates, almonds, Israeli cous cous, kataifi pastry 🍷🍷	36
Char-grilled grass fed T-bone 400g swiss brown mushrooms, chimichurri	43

CONTAINS GLUTEN 🍷 NUTS 🍷

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

ISLAND MARKET

Island Feasts

CAN'T DECIDE? LET US
TAKE CARE OF IT FOR YOU!

**5 COURSE CHEF'S
TASTING MENU**

\$65PP 2+PEEPS

FILLED PITA - WITH CHOPPED SALAD

Lamb shawarma, green chilli yoghurt	16.5
Chicken shawarma, hummus	16.5
Pork shoulder, muhamurra 🍷	16.5
Falafel, tahini yoghurt	16

11.30am - 5pm daily



DESSERT

Island pavlova, saffron pears, finger lime	15
Macadamia brownie, Pedro Ximénez ice-cream 🍷🍷	12
Date loaf, walnut semifreddo, orange caramel 🍷🍷	16



CHEESE BY CAMBRAY, NANNUP WA served with lavosh, trail mix, honeycomb

Aged Feta // Cheddar // Blue // Brie	
One Cheese 12 // Two Cheese 21 // Three Cheese 28 // Four Cheese 34 🍷	

WINE FOR AN ISLAND

2016 COMPANIA DE VINOS TELMO RODRIGUEZ
'GABA DO XIL' MENCIA

VALDERROAS, SPAIN

14 / 47 / 70

Unless you come from Galicia in northwest Spain, Mencía is somewhat of an oddity. It is a temperamental grape that requires a skilful hand in the vineyard and deft touch in the winery. Those that masterfully manipulate its vulnerability are rewarded with fragrant, supple, and ever so delicate juice that has violet-type aromas on the nose and mulberry-like fruit on the palate. Telmo Rodriguez is most certainly a master; a revolutionary on the Spanish wine scene and seemingly does not know how to make a bad wine.



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.

SPRINGTIME BLUSH

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

18

BIONIC BUTTERFLY

Butterfly pea infused white rum layered with house-made strawberry & basil goodness. Watch the magic.....

17

BLOOD ORANGE & CHAMOMILE SOUR

Manzanilla, blood orange, orange & lemon juice, foamy & perfectly balanced

17

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

GIN TONICA 15

SUNSET

Little things gin, pomegranate, finger limes, aromatic tonic..... refreshing & aromatic.

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 & light.

BEER



KEGGED

Island Market Pilsner	8	12
Beerfarm 'West Coast' Lager	8	12
Rocky Ridge 'Baby Peach' Hazy IPA 4%	7	11
Eagle Bay 'Pale Ale'	8	12
Blasta 'Chainbreaker' IPA	8.5	13
Running with Thieves Draught	7	11

TINNED w 1/M STUBBY HOLDER \$4

1/M 'Can of Beer' Pilsner	9
Nail 'MVP' 3.5%	10
Otherside 'Feedback' IHL	14
Nail Pale Ale	13
Big Brekkie of Champs 'Coffee Stout'	14
Moritz Lager	13
4 Pines 'Brookvale' Ginger Beer	10
Funk 'Sex Machine' Cider	11

BOTTLED

Eagle Bay 'Cacao Stout'	12
Mythos 'Greek Lager'	10
O'Brien Pale Ale 'Gluten Free'	11

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

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