

ISLAND PITA

Island woodfired pita	6
Hummus	6
Feta labneh	8
Roasted butternut pumpkin tahini 🍅	7
Dukkah & olive oil 🍷	5
1/M Can of nuts, smoked & spiced almonds 🍅	7
Local green olives & Island pickles	9
Ortiz Cantabrian tinned anchovies	16
Jamón Serrano, rockmelon, pickled fennel	12
Smoked Freo octopus, artichoke, piquillo, olives	16
Wood roasted chorizo w lemon	9.5
1/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
Cuttlefish bomba, sofrito, alioli 🍷	5
Island Fatoush: cos, tomato, radish, cucumber, crispy pita, yoghurt, sumac 🍷	14
Zucchini & haloumi fritters, walnut & garlic labneh 🍷	15
Fried cauliflower, green herb tahini, macadamia, pomegranate 🍅	18
Watermelon, tomato, pomegranate, feta, herbs	18
Market crudo, avocado, jicama, cucumber, jalapeño, wild rice	28
Wood roasted quail, ras el hanout, fresh grapes, fennel, mint, pistachio 🍅	25
Prawn tajine, tomato, black lime, Israeli cous cous, coriander relish 🍷	26
Fried local market fish, Manjimup chips, pickled onion 🍷	29.5
Wood roasted market fish, cauliflower tabbouleh, green herb tahini 🍅	MP
Wood roasted scallops, asparagus, taramasalata, sea lettuce 🍷	36
Wood roasted chicken marylands, jewelled rice, muhummara, sumac, lemon 🍅🍷	34
Lamb rump shawarma, smoked eggplant, tahini, pomegranate, fermented chilli	38
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, strawberries, passionfruit curd, yoghurt cream	15
Chocolate & cardamom milk pudding, tahini caramel, chocolate lace 🍷	14
Honey & yoghurt pannacotta, mango, orange blossom, pistachio 🍅	15



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

2018 VS&B 'PRET-A-BLANC' RIESLING+GEWURZTRAMINER
KING VALLEY, VIC

12 / 40 / 60

The husband and wife team behind team VS&B are fast becoming ones to watch in the Victorian wine scene. Focusing on aromatic whites and light-style reds, their aim is to bring approachability whilst maintaining structure and finesse. This blend of Riesling, Gewürztraminer and Pinot Gris creates a teturl white and freshness, vitality and purity of fruit. It's well built and well good.



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' IPA 4%	7	11
Eagle Bay 'Pale Ale'	8	12
Blasta 'Grimster Rocks' APA	8.5	13
I/M Rotating Tap	8.5	13

TINNED w I/M STUBBY HOLDER \$4

I/M 'Can of Beer' Pilsner	9
Nail 'MVP' 3.5%	10
Otherside 'Feedback' IHL	14
Nail Pale Ale	13
Nowhereman 'Rizzle Dizzle Sour'	12
Moritz Lager	13
4 Pines 'Brookvale' Ginger Beer	10
Funk 'Sex Machine' Cider	11
Maeloc 'Sidra Seca' Dry Cider	11

BOTTLED

Eagle Bay 'Cacao Stout'	12
Mythos 'Greek Lager'	10
4 Pines 'Pavlova Pale Ale'	13
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