

ISLAND PITA

Island woodfired pita	6
Hummus	6
Feta labneh	8
Roasted butternut pumpkin tahini 🍅	7
Dukkah & olive oil 🍷	5
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
Red autumn slaw, barberries, goat's feta, walnuts, raspberry shrub 🍷	16
Zucchini & haloumi fritters, walnut & garlic labneh 🍷🍷	15
Fried cauliflower, green herb tahini, macadamia, pomegranate 🍷	18
Watermelon, tomato, pomegranate, feta, herbs	18
Fried local cuttlefish, bandari spice, preserved lemon aioli	22.5
Market crudo, avocado, cucumber, jalapeño, wild rice	28
Wood roasted scallops, asparagus, taramasalata, sea lettuce 🍷	36
Wood roasted king oyster mushrooms, saltbush za'atar, almond skordalia 🍷🍷	24
Fried local market fish, Manjimup chips, pickled onion 🍷	29.5
Wood roasted market fish, cauliflower tabbouleh, green herb tahini	MP
Wood roasted chicken, jewelled rice, muhummara, sumac, lemon 🍷🍷	34
Lamb short loin chops, shawarma, smoked eggplant, tahini sauce, pomegranate, chilli	38
Roasted chateaubriand, baharat, kipflers, swordbelt mushrooms, Aleppo butter <small>SERVES 2-4</small>	90

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 panna cotta, 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

2019 HUIA GRUNER VELTLINER
MARLBOROUGH, NZ

13 / 44 / 65

Husband & wife team Claire & Mike Allan produced their first vintage of Huia in 1996, maintaining a commitment to the longevity of the land with a focus on organic & biodynamic practices. Producing wines of elegance, with minimal additions and cool-climate purity, their expression of Austria's grape, Grüner Veltliner, is as good as any in the New World. A wine etched with natural tension, intensity of fruit and a wonderfully pitched balance of the two.



PLEASE USE THE SAFEWA APP TO SCAN THIS QR CODE AND REGISTER YOUR DETAILS

REGISTRATION IS COMPULSORY



ISLAND COCKTAILS



CHEEKY BELLINI 15/45
Elderflower, sparkling orange, prosecco.

SPRITZ 18/53
A twist on the classic: Aperol, strawberry liqueur, lemon, capped with soda and made fluffy

ISLAND ROYALE 16.5
Spiced rum, fig & blackcurrant, mixed with lemon juice, topped with bubbly vino.

ELDERLY 'ERB 18
London Dry Gin, elderflower liqueur, fresh pressed lime, hard shaken rosemary. Island style gimlet..

TROPICAL COLLINS 18
Juniper, lemon, bitter orange, citrus medley, Mediterranean spices, charged with soda, delivered tall.

WE MAKE MOCKTAILS AND ALL THE CLASSICS TOO.

AUTUMNAL BLUSH 18
Rose petal vodka, coconut & lemon, vanilla & white cacao. Served short & dusted pink.

BIONIC BUTTERFLY 17
Butterfly pea infused white rum layered with house-made strawberry & basil goodness. Watch the magic.....

ORANGE & CHAMOMILE SOUR 18
Peruvian Pisco, Manzanilla, orange & lemon juice. Foamy & perfectly balanced

QUEEN MARY 18
Bloody Mary mix to rule them all with your choice of ; Gin/Vodka/Chilli Cachaça

GIN TONICA 16

GIN & 'NOT TONIC'
Roku Japanese, blood orange liqueur, fresh orange, sage & soda... clean & summery.

ISLAND TONIC',
Bombay Dry RubyRed grapefruit,dill... herbaceous & bitter.

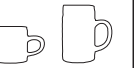
SUNSET
West Winds, pomegranate,mint, aromatic tonic..... crisp & refreshing

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

SEASIDE
Hippocampus, cucumber, salt & pepper rim... savoury & revitalising.

BUMBLEBEE
4 Pillars, saffron, cardamon, citrus... light & bright

BEER



KEGGED

Island Market Pilsner	7	11
Beerfarm 'West Coast' Lager	8	12
Rocky Ridge 'Session Ale'	8	12
Cheeky Monkey 'Pale Ale'	8.5	13
Blasta 'Myway' IPA	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 'Rhapsody' XPA	12
Boatrocker 'Miss Pinky, Raspberry Berliner Weisse'	14
Blasta 'Mama Pepa' Sour	14
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
Custard & Co Dry Cider	11

SOFT DRINK / JUICE

SOFTIES

) Coke/Zero/G.Ale/G.Beer	6
) Loux Gazoza (lemonade)	7
) Passionfruit sparkling	6
) Aranciata (orange sparkling)	6
) Fever Tree Blood Orange Soda	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