

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, persimmon, pickled fennel	12
Smoked Freo octopus, artichoke, piquillo, olives	16
Wood roasted chorizo w lemon	9.5
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
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, broccoli & black barley tabbouleh, lemon & garlic labneh 🍷	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

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, seasonal fruit, saffron, 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

2020 SOMOS MENCIA
ADELAIDE HILLS, SA

13 / 44 / 65

Somos is a collaboration between two young-gun winemaker buddies from Australia & Mexico. The focus is on alternative varieties with a modern approach. That being said, the boys' attempt of Mencia - a typically temperamental variety - is as classic as those versions found in its homeland of Galicia in northwest Spain. Gentle spices, supple lilac florals, pure & refreshing with soft powdery tannins; rewarding juice born of adventurous mindset and skilful hands.



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YOUR DETAILS**

REGISTRATION IS COMPULSORY

CONTAINS GLUTEN 🍷 NUTS 🍷 PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



ISLAND COCKTAILS



CHEEKY BELLINI

Elderflower, sparkling orange, prosecco.

15/45

SPRITZ

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

18/53

ISLAND ROYALE

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

16.5

ELDERLY 'ERB

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

18

TROPICAL COLLINS

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

18

WE MAKE MOCKTAILS AND ALL THE CLASSICS TOO.

AUTUMNAL 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

ORANGE & CHAMOMILE SOUR

Peruvian Pisco, Manzanilla, orange & lemon juice. Foamy & perfectly balanced

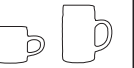
18

QUEEN MARY

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

18

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

GIN TONICA 16

GIN & 'NOT TONIC'

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

SUNSET

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

SEASIDE

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

ISLAND TONIC',

Bombay Dry RubyRed grapefruit, dill... herbaceous & bitter.

BAZAAR

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

BUMBLEBEE

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

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