

## 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	9.5
Ortiz Cantabrian tinned anchovies	17.5
Jamón Serrano, persimmon, pickled fennel	15.5
Wood roasted chorizo w lemon	12.5
I/M Can of Sardines	17.5
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
Cabbage, fennel, cucumber, feta & pinenut salad, yoghurt dressing 🍅	16
Zucchini & haloumi fritters, walnut & garlic labneh 🍅🍅	16
Falafel, cucumber, yoghurt, mint	13.5
Fried cauliflower, green herb tahini, macadamia, pomegranate 🍅	19.5
Beetroot, whipped feta, watermelon radish, pomegranate, walnuts 🍅	22
Market crudo, avocado, cucumber, jalapeño, wild rice	28
Fremantle octopus souvlaki, fermented chilli, chickpea soffrito	24
Fried local cuttlefish, bandari spice, preserved lemon alioli	22.5
Wood roasted scallops, courgette, 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 labneh 🍅	MP
Wood roasted chicken, jewelled rice, muhummara, sumac, lemon 🍅🍅	36
Lamb khoresht, pumpkin, figs, almonds, honey, green chilli labneh 🍅	38
Char-grilled grass fed T-bone 400g, chimichurri, wood roasted mushroom	54

**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 11.30 - 5pm

Lamb shawarma, green chilli yoghurt	19.5
Chicken shawarma, hummus	18.5
Pork shoulder, muhamurra 🍅🍅	18.5
Falafel, tahini yoghurt	18



## DESSERT

Island pavlova, strawberries, passionfruit curd, yoghurt cream	16
Chocolate & cardamom milk pudding, tahini caramel, chocolate lace 🍅	15.5
Honey & yoghurt pannacotta, seasonal fruit, saffron, pistachio 🍅	16



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

Aged Feta // Cheddar // Blue // Brie

One Cheese 15 // Two Cheese 22 // Three Cheese 29 // Four Cheese 36

## WINE FOR AN ISLAND

**2017 SEVILEN 'MAJESTIK' SYRAH + KALECIK KARASI, TURKEY**

**13/ 65**

In 1942, Bulgarian immigrant Isa Güner purchased 4 hectares of vineyards in the Turkish subregion of Izmir. His passion for the land and winemaking inspired the name Sevilen, which translates to 'beloved'. Today the winery spans over 150 hectares, run by the 3rd generation of the Güner family who continue to be one of Turkey's most significant producers of high quality wine. This red is a blend of Syrah and the indigenous variety of Kalecik Karasi; working together to create a deeply spiced and juicy wine, full of beguiling aromatics backed with distinct freshness.



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

16/48

### SPRITZ

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

18/53

### BUBBLY COLADA

1800 coconut tequila, pineapple & almond, topped with bubbly vino... a guilty pleasure

19

### ELDERLY 'ERB

London Dry Gin, elderflower liqueur, fresh pressed lime, hard-shake 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.

### WINTER BLUSH

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

18.5

### FASHIONABLY LATE

American Whisky stirred down with vanilla, Otto's Greek vermouth, ginger & cloves...mmmmm

21

### 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, or chilli-infused Brazilian Cachaça

18

## KEG

Island Market Pilsner  
Nowhereman 'Leederville Draught'  
Freestyle 'Majic Juice' Neipa 3.5%  
Cheeky Monkey Pale Ale  
Blasta 'Chainbreaker' IPA  
I/M Rotating Tap



7 11  
8 12  
8 12  
8.5 13  
8.5 13  
8.5 13

## BOTTLE

O'Brien Pale Ale (GLUTEN FREE)  
Eagle Bay Cacao Stout  
Mythos Greek Lager  
Custard & Co Dry Cider

11  
12  
12  
12

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

I/M 'Can of Beer' Pilsner  
Nail 'MVP' 3.5%  
Otherside 'Feedback' IHL  
Onedrop Sumac Wheat  
Nowhereman 'Rhapsody' XPA  
Impi x Kook Choc-Milk Ale  
Boatrocker 'Miss Pinky' Raspberry Weisse  
4 Pines 'Brookvale' Ginger Beer  
Funk 'Sex Machine' Cider  
Bodriggy 'Aunty Margs' Grapefruit Mezcal Sour  
Beerfarm 'Shirazzaweiss'

9  
10  
14  
14  
12  
14  
14  
10  
12  
14  
14

## GIN TONICA 16.5

### GIN & 'NOT TONIC'

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

### ISLAND TONICA

London Dry  
Ruby Red 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

## SOFT DRINK / JUICE

### SOFTIES

) Coke/Zero/G.Ale/G.Beer 6  
) Passionfruit sparkling 6  
) Aranciata (orange sparkling) 6  
) Fever Tree Blood Orange Soda 6  
) StrangeLove 'Pear & cinnamon' 8  
) Bitter Lemon by StrangeLove 6  
) Gazoza Lemonade 7

### COLD PRESSED JUICE

9.5

all juices use 100% WA fruit & veg

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