

ISLAND PITA

Island pita baked daily	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, rockmelon, 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

**2018 ALAIN GRILLOT 'SYROCCO' SYRAH,
ZENATA, MOROCCO**

20 / 66 / 100

This North African Syrah gets better each year. It hails from the Atlantic-influenced hills of Morocco's Zenata region set amongst the spectacular Middle Atlas Mountains. Fresh ocean breezes & ancient ocean bed remnants provide the right mix for scented, juicy Syrah that highlights the surprising potential of Morocco. Depth, perfume, length, class.



**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

ISLAND SPRITZ

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

18/53

TROPICAL COLLINS

Juniper, lemon, bitter orange, citrus medley, Mediterranean spices, charged with sparkling passion

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

WE MAKE MOCKTAILS AND ALL THE CLASSICS, TOO.

SPRINGTIME 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

DESERTED ISLAND

Dark rum, Manzanilla, strawberry and basil. Foamy & perfectly balanced

19

QUEEN MARY

Bloody Mary mix to rule them all, with your choice of Gin, Vodka, or chilli-infused Brazilian Cachaça

18

PERFECT PALOMA

Tequila, Campari, agave, fizzed with grapefruit soda

20

KEG

Island Market Pilsner
 Beerfarm West Coast Lager
 Freestyle 'Majic Juice' Neipa 3.5%
 Cheeky Monkey Pale Ale
 Blasta 'Strawberry & Cream' Pale Ale
 I/M Rotating Tap

	8	12
	8	12
	8	12
	8.5	13
	9	14
	9	14

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

	6
	10
	11
	14
	12
	14
	14
	14
	12
	14
	14

GIN TONICA 16.5

GIN & 'NOT TONIC'

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

ISLAND TONICA

West Winds
 Ruby Red grapefruit, dill... herbaceous & bitter

SUNSET

Greenall's, pomegranate, mint, aromatic tonic..... crisp & refreshing

BAZAAR

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

SEASIDE

Bombay, cucumber tonic, salt & pepper rim... savoury & revitalising

LEMONTREE

Republic of Fremantle
 Limoncello, 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
) Fever Tree Grapefruit 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
) Green Apple + mint + lime
) Watermelon + strawberry
) Kale + apple + lemon
) Mango + passionfruit + pineapple
) Carrot + ginger + pineapple + pear