

ISLAND PITA

Island pita baked daily	6
Hummus	6
Beetroot & walnut 🍷	7
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
Wood roasted eggplant, tahini, barrel aged feta, golden raisins, pine nuts 🍷	16
Falafel, cucumber, yoghurt, mint	13.5
Wood roasted kipler potatoes, Turkish red pepper paste, labneh	15
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 squid, bandari spice, preserved lemon alioli	22.5
Fried local market fish, Manjimup chips, pickled onion 🍷	29.5
Wood roasted prawns, asparagus, taramasalata, sea lettuce 🍷	36
Wood roasted market fish, broccoli & black barley tabbouleh, lemon labneh 🍷	MP
Wood roasted chicken, chermoula, mujadara rice, green chilli yoghurt 🍷	39
Wood roasted pork belly, muhummara, baby carrots 🍷🍷	38
Char-grilled grass fed T-bone 400g, chimichurri, wood roasted mushroom	54

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 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
Honey & orange blossom ice-cream, mango, saffron, pistachio 🍷	16
Dark chocolate nemesis cake, candied cumquat, whipped crème fraîche	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 MENADE VERDEJO, RUEDA, ESP

15 / 75

Alejandra Sanz says 'Menade is her project of life'. She & her 2 brothers are pioneering change in Spain's Rueda, a beautiful region hampered by wines of neutrality & mediocrity. Verdejo is the most widely planted grape & in the right hands can be wildly aromatic, uplifting & mysteriously captivating. She's a star; her wines the affirmation.



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

REGISTRATION IS COMPULSORY



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

Sick Puppy Pale Ale (GLUTEN REDUCED) 11
 Eagle Bay Cacao Stout 12
 Mythos Greek Lager 12
 Custard & Co Dry Cider 12

TIN w I/M STUBBY HOLDER \$4

I/M 'Can of Beer' Pilsner 6
 Nail 'MVP' 3.5% 10
 4 Pines 'Brookvale' Ginger Beer 11
 Otherside 'Feedback' IHL 14
 Onedrop Sumac Wheat 12
 Nowhereman 'Rhapsody' XPA 14
 Impi x Kook Choc-Milk Ale 14
 Boatrocker 'Miss Pinky' Raspberry Weisse 14
 Funk 'Sex Machine' Cider 12
 Bodriggy 'Aunty Margs' Grapefruit Mezcal Sour 14
 Beerfarm 'Shirazzaweiss' 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