

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
Felafel, cucumber, yoghurt, mint	14
Cabbage, fennel, cucumber, feta & pinenut salad, yoghurt dressing 🍷	15.5
Wood roasted eggplant, tahini, barrel aged feta, golden raisins, pine nuts 🍷	16
Wood roasted kipfler potatoes, Turkish red pepper paste, labneh	16
Zucchini & haloumi fritters, walnut & garlic labneh 🍷🍷	18
Fried cauliflower, green herb tahini, macadamia, pomegranate 🍷	19.5
Watermelon, tomato, feta, pomegranate, herbs	19.5
Market crudo, avocado, cucumber, jalapeño, wild rice	28.5
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, walnut muhummara, baby carrots 🍷🍷	38
Char-grilled grass fed T-bone 400g, chimichurri, wood roasted mushroom	56

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**

\$68PP 2+PEEPS

FILLED PITA - WITH CHOPPED SALAD 11.30 - 5PM

Lamb shawarma, green chilli yoghurt	19.5
Felafel, tahini yoghurt	19



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

2019 ARTOMA A TXAKOLINA 'XARMANT' TXAKOLI ARABAKO TXAKOLINA 15 / 75

Ask for a glass of vino blanco whilst in Basque Country, Northern Spain (think San Sebastian), and chances are you'll be poured a glass of Txakoli (Cha-koh-lee) - the term given to white wines from the 3 wine regions with 'Txakolina' in their name. The grape varieties in this blend are a mouthful: Hondarrabi Zuri, Izkiriota, Izkiriota Ttipia, Hondarrabi Zuri Zerratia. The resulting wine is instant Txakoli; deliciously fresh loaded with grapefruit, green apple, lovage and a waft of white petal. Natural acidity twinned with the chalky limestone soils deliver this moreish, crisp summer tippie.



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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.

SUMMERTIME 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

Island Market Pilsner	8	12
Beerfarm West Coast Lager	8	12
Freestyle 'Majic Juice' Neipa 3.5%	8	12
Cheeky Monkey Pale Ale	8.5	13
Blasta 'Strawberry & Cream' Pale Ale	9	14
I/M Rotating Tap	9	14

BOTTLE

Sick Puppy Pale Ale (GLUTEN REDUCED)
 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
 Funk 'Sex Machine' Cider
 Bodriggy 'Aunty Margs' Grapefruit Mezcal Sour
 Beerfarm 'Shirazzaweiss'

6
10
11
14
12
14
14
12
14
14

GIN TONICA 16.5

GIN & 'NOT TONIC'

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

ISLAND TONICA

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

SUNSET

Greenall's, 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