

## ISLAND SMALL PLATES

Island pita baked daily	6
Hummus	7
Beetroot & walnut 🍎	8
Roasted butternut pumpkin tahini 🍎	8
Dukkah & olive oil 🍎	6
Freshly shucked oysters – Island Market hot sauce	4.5
Local green olives & Island pickles	10.5
Wood roasted chorizo w lemon	12.5
Crumbed toothfish house-made bagel, taramasalata, kumato, smoked salmon caviar 🍌	18
Ortiz Cantabrian tinned anchovies	18
I/M Can of Sardines	19
Aleppo pepper, olive oil, preserved lemon, sourdough	

## ISLAND SHARE PLATES

	CONTAINS	GLUTEN 🌾	NUTS 🍎	
Felafel, cucumber, yoghurt, mint				16
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
Berbere-spiced pumpkin, goat's cheese, dates, piquillo peppers, caramelised onion				21.5
Wood roasted mussels, giant cous cous, Aleppo pepper, dried lime & tomato 🍌				26
Market crudo, avocado, cucumber, jalapeño, wild rice				29
Fried cauliflower, green herb tahini, macadamia, pomegranate 🍌				22
Fried local market fish, Manjimup chips, pickled onion 🍌				29.5
Wood roasted prawns, asparagus, taramasalata, sea lettuce 🍌				36
Wood roasted market fish, split pea bessara, pistachio dukkah 🍌				MP
Paprika-charred half chicken, preserved artichoke, tomato & olive salad 🍌				39
Wood roasted pork belly, walnut muhummara, baby carrots 🍌 🍎				39
Wood fired organic Dandaragan striploin, roasted onions, harissa butter				58

## ON THE SIDE

Cabbage, fennel, cucumber, feta & pinenut salad, yoghurt dressing 🍌	17
Heirloom tomato, preserved artichoke, red pepper and olive salad 🍌	16
Mujadara rice, lentils, fried onions 🍌	12
Smoked paprika & Aleppo chips	9

**ISLAND MARKET**

*Island feasts*

CAN'T DECIDE? LET US  
TAKE CARE OF IT FOR YOU!

**5 COURSE CHEF'S  
TASTING MENU**

**\$70PP 2+PEEPS**

## FILLED PITA - WITH CHOPPED SALAD 11.30 - 5PM

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

## DESSERT

Island pavlova, nectarine, plum, stone fruit curd, yoghurt cream	16
Passionfruit semifreddo, honeycomb, pineapple, banana	16
Dark chocolate nemesis cake, 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

### 2021 LONELY SHORE PINOT NOIR, GREAT SOUTHERN, WA

16 / 80

Lonely Shore is a side hustle for young winemaker Liam Carmody. Whilst Liam makes wine at the iconic Forest Hill, this is his passion project that aims to capture the intricacies of the fruit coming off the tiny Dei Tos vineyard, located 6km south-east of Manjimup. Made with minimal human interference, this pinot is full of vibrant red fruit and elegant tannins, a winning combination in our eyes. Liam makes just 200 dozen each year, so it never lasts long!

PLEASE NOTE, SOME OF OUR DISHES CONTAIN NUTS. WHILE WE TAKE PRECAUTIONS TO MINIMISE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE 100% ALLERGEN FREE.

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

### AUTUMNAL BLUSH

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

19.5

### 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

WE MAKE MOCKTAILS AND ALL THE CLASSICS, TOO.

## BEER



### KEG

Beerfarm West Coast Lager

8 12

Blasta 'Indian Ocean' Pale Ale

8 12

Rocky Ridge Session IPL

8 13

Cheeky Monkey Hazy Pale Ale

8.5 13

Capitol Brewing XPA

9 14

I/M Rotating Tap

9.5 15

### BOTTLE

Eagle Bay Cacao Stout

12

Mythos Greek Lager

12

Custard & Co Dry Cider

13

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

Sick Puppy Pale Ale (GLUTEN REDUCED)

11

Nail 'MVP' 3.5%

11

Tall Timbers Session Lager 3.5%

11

Funk 'Sex Machine' Cider

13

4 Pines 'Brookvale' Ginger Beer

12

Nowhereman 'Rhapsody' XPA

12

Otherside 'Feedback' IHL

14

Onedrop Sumac Wheat

14

Shelter 'Summer Sour'

14

## GIN TONICA 17

### GIN & 'NOT TONIC'

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

### SUNSET

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

### SEASIDE

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

### ISLAND TONICA

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

### BAZAAR

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

### 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

) 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