

# Pita + co

## WOODFIRED PITA BAKED DAILY

PAIR WITH	6
Hummus	7
Pumpkin tahini	8
Feta labneh	8
Taramasolata	9
Dukkah, olive oil	6
Olives, Island pickles	10.5
Falafel, minted yoghurt	16
I/M Can of Sardines	12
Wood fired chorizo	12.5
Navarro salami	14
Cured ocean trout, crème fraîche	16
Marinated octopus	13.5

## ISLAND PLATES

	CONTAINS	GLUTEN	NUTS	
Oysters, Island Market hot sauce			5/48doz	
Zucchini & haloumi fritters, walnut & garlic labneh				18
Wood roasted eggplant, tahini, barrel aged feta, golden raisins, pine nuts				16
Berbere-spiced pumpkin, goat's cheese, dates, piquillo pepper, caramelised onion				21.5
Fried cauliflower, green herb tahini, macadamia, pomegranate				22
Fried local squid, bandari spice, preserved lemon, aioli				24
Market crudo, avocado, cucumber, jalapeño, wild rice				26
Mussel tajine, Israeli cous cous, dried lime & tomato				26
Fried local market fish, Manjimup chips, pickled onion				32.5
Wood roasted prawn skewer, taramasolata, fermented chilli, kataifi pastry				36
Pork belly, walnut muhummara, baby carrots				39
Wood roasted market fish, split-pea bessara, caulilini, pistachio				MP
Levantine spiced chicken, lentil rice, fried onions, chilli yoghurt				39
Dandaragan sirloin, beetroot & walnut, pickled turnip, fresh horseradish cream				46

## FILLED PITA - WITH CHOPPED SALAD GLUTEN FREE OPTION AVAILABLE 11.30 - 5PM

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

## SIDE ACTION

Aleppo pepper chips	9
Cabbage, fennel, cucumber, feta & pinenut salad, yoghurt dressing	17
Mujadara rice, lentils, fried onions	12

## DESSERT

Island pavlova, persimmon, strawberry, 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

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

*Island feasts*

**5 COURSE CHEF'S TASTING MENU**

**\$70PP**

## WINE FOR AN ISLAND

**2019 GUÍMARO MENCIA, RIBERIA SACRA, ESP**

**17 / 85**

Unless you come from Galicia in northwest Spain, Mencia is somewhat of an oddity. It is temperamental grape that requires a skilful hand in the vineyard and deft touch in the winery. Those that masterfully manipulate its vulnerability are rewarded with fragrant, supple, and deliciously bright juice. Pedro Perez has most certainly done that, his Guímaro wines made with deliberately and meaningfully old-fashioned approach. This joven version has spiced red tea floral aromas and mulberry-like fruit on the palate that is both savoury and delicate-great poise and balance from the master.

*By the Sea*

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

A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



## ISLAND COCKTAILS



### CHEEKIER BELLINI

Bloody Shiraz gin, hibiscus, prosecco

16/48

### ISLAND SPRITZ

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

18/53

### TROPICAL STORM

Manzanilla, vodka, Pear, lemon, peach bitters, charged with sparkling passionfruit

19/54

### 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

19

CLASSICS, MOCKTAILS - WE GOTCHA COVERED

### WINTER BLUSH

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

19.5

### BANISHED

American Whisky stirred down with banana, walnut bitters, and a salty rim ...mmmmm

21

### BY THE FIRE

Dark spiced rum, Apple, Honey and Lemon. Apple pie in a glass.

21

### PERFECT PALOMA

Tequila, Campari, agave, fizzed with grapefruit soda

20

### QUEEN MARY

Classic Mary mix with vodka + roasted cherry tomato

19

### HOWLING BRAZILIAN MARY

Mary mix, smokin' hot chilli-infused Brazilian Cachaça

19

## BEER



### KEG

Beerfarm West Coast Lager	WA	8	12
Blasta 'Indian Ocean' Pale Ale	WA	8	12
Rocky Ridge Session IPL	WA	8.5	13
Cheeky Monkey Hazy Pale Ale	WA	8.5	13
Capitol Brewing XPA	ACT	9	14
I/M Rotating Tap		9.5	15

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

Eagle Bay Cacao Stout	12
Mythos Greek Lager	12
Beerfarm Cider	13
Sick Puppy Pale Ale (GLUTEN REDUCED)	13
Nail 'MVP' 3.5%	11
Tall Timbers Session Lager 3.5%	12
Funk 'Sex Machine' Cider	14
4 Pines 'Brookvale' Ginger Beer	12
Nowhereman 'Rhapsody' XPA	12
Onedrop Sumac Wheat	14
Shelter 'Summer Sour'	14

## GIN TONICA 17

### GIN & 'NOT TONIC'

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

### ISLAND TONICA

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

### SUNSET

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

### RH UBY

Spirit of little things, ginger, rhubarb... perfect for winter.

### 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
) 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