

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	15

ISLAND PLATES

	CONTAINS	GLUTEN	NUTS	
Oysters, Island Market hot sauce				5/49doz
Zucchini & haloumi fritters, walnut & garlic labneh				18
Wood roasted eggplant, tahini, barrel aged feta, golden raisins, pine nuts				18
Berbere-spiced pumpkin, goat's cheese, dates, piquillo pepper, caramelised onion				22.5
Fried cauliflower, green herb tahini, macadamia, pomegranate				23
Fried local squid, bandari spice, preserved lemon alioli				24
Market crudo, avocado, cucumber, jalapeño, wild rice				26.5
Mussel tajine, Israeli cous cous, dried lime & tomato				28.5
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, black barley tabbouleh, broccoli, garlic labneh				MP
Levantine spiced chicken, lentil rice, fried onion, chilli yoghurt				39
Dandaragan sirloin, beetroot & walnut, pickled turnip, fresh horseradish cream				46

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

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	9.5
Cabbage, fennel, cucumber, feta & pinenut salad, yoghurt dressing	17
Mujadara rice, lentils, fried onions	12

DESSERT

Island pavlova, passionfruit curd, yoghurt cream, strawberries	16
Sticky date, walnut semifreddo, orange caramel	16
Dark chocolate nemesis cake, ashta cream, citrus marmalade	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

2018 STROFILIA SAVATIANO, ATTICA, GRC

13/44/65

Indigenous to Attica, Savatiano is one of the most widely planted grape varieties in Greece, known for its subtle aromas of orchard fruit and its typical mineral-driven backbone. Strofilia is a winery laced with romantic intent; established by grandchildren determined to revive the vineyards of their generations past. Savatiano once had a reputation for producing mediocre wine, but with adventurous work in the vineyard and clever winemaking, Strofilia has forged a reinvigoration of the variety with its popularity soaring amongst consumer and producer alike. This version is a Savatiano full of freshness, brimming with a harmonious assemblage of fruits and finished with a lick of florals. Perfect beachside drinking.



ISLAND COCKTAILS



BLOOMIN' BELLINI

Bloody Shiraz gin, hibiscus, prosecco top

16/48

SPRINGTIME BLUSH

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

19.5

ISLAND SPRITZ

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

18/53

BANISHED

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

21

TROPICAL STORM

Vodka, Manzanilla, pear, lemon, peach bitters, charged with sparkling passionfruit, served tall

19/54

BY THE FIRE

Dark spiced rum, apple, honey and lemon.

21

BUBBLY COLADA

1800 coconut tequila, pineapple & almond, topped with bubbly vino... a guilty pleasure

19

PERFECT PALOMA

Tequila, Campari, Agave, fizzed with grapefruit soda

20

ELDERLY 'ERB

London Dry Gin, elderflower liqueur, fresh pressed lime, hard-shake rosemary! Island style gimlet

19

QUEEN MARY

Classic Mary mix with vodka + roasted cherry tomato

19

HOWLING BRAZILIAN MARY

Mary mix, smokin' hot chilli-infused Brazilian Cachaça

19

CLASSICS, MOCKTAILS - WE GOTCHA COVERED

BEER



KEG

Shelter West Coast Lager	WA	8.5	12.5
Blasta 'Indian Ocean' Pale Ale	WA	8.5	12.5
Rocky Ridge Session IPL 3.5%	WA	9	13
Cheeky Monkey XPA	WA	9	14
Beerfarm 'Royal Haze' Hazy Pale	WA	9.5	14
I/M Rotating Tap		10	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
Shelter 'Summer Sour'			14
Bad Sheppard 'Peanutbutter' Porter			14
Molly Rose 'Nectar' Kveik IPA			14

GIN TONICA 17

GIN & 'NOT TONIC'

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

SUNSET

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

SEASIDE

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

ISLAND TONICA

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

RH'UBY

Spirit of Little Things, ginger, rhubarb... warm & restorative

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
- Watermelon + strawberry
- Kale + apple + lemon
- Mango + passionfruit + pineapple
- Carrot + ginger + pineapple + pear