

Pita + co

WOODFIRED PITA BAKED DAILY

6

PAIR WITH

Hummus	8
Pumpkin tahini	8
Dukkah, olive oil	7
Feta labneh	8
Baba ghanoush	8
Olives, Island pickles	12.5
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	19
Watermelon, tomato, feta, pomegranate, herbs	24
Wood roasted eggplant, tahini, barrel aged feta, golden raisins, pine nuts	18
Fried cauliflower, green herb tahini, macadamia, pomegranate	24
Wood roasted duck skewer, ras el hanout, orange, fennel, pistachio	22
Market crudo, tomato, peppers, green olive, sherry vinegar	26
Mussel tajine, Israeli cous cous, dried lime & tomato	29.5
Maltagliati, pork sausage, porcini, Manchego	32
Fried local market fish, Manjimup chips, pickled onion	33.5
Pork belly, walnut muhummara, baby carrots	39
Wood roasted market fish, black barley tabbouleh, broccoli, garlic labneh	MP
Wood roasted chicken, jewelled rice, green chilli yoghurt	41
Char-grilled grass fed T-bone 400g swiss brown mushrooms, chimichurri	48

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.

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

Lamb shawarma, green chilli yoghurt	21.5
Chicken shawarma, hummus	21.5
Falafel, tahini yoghurt	20

SIDE ACTION

Aleppo pepper chips	10
Cabbage, fennel, cucumber, feta & pinenut salad, yoghurt dressing	15
Jewelled rice, saffron, barberries & pistachio	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 16 // Two Cheese 24 // Three Cheese 30 // 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

20 Uva Non Grata Gamay Vin de France, FRA

17/85

Uva Non Grata celebrates the bouncy sometimes misunderstood grape that is Gamay. A 'Persona Non Grata' is someone who is unwelcome... an 'Uva Non Grata' would be the latin phrase for an unwelcome grape - such was the case in 1395 when Gamay was outlawed in France by Philip The Bold. 600 odd years later, the gamay grape is beloved in the world of wine for its approachability and vibrancy. This delightful vivacious red is simply labelled as Vin de France, though it comes from vineyards to the north-west of Lyon on the way to Beaujolais itself (the motherland of Gamay). Traditional carbonic maceration is employed - where the juice starts to ferment inside the grape before the skin is broken by crushing, ensures the aromatic red berry boom with racy acidity throughout. A not so serious red that is seriously delicious.



ISLAND COCKTAILS



CIPRIANI 75 Malfy Arancia Gin, blood orange purée, rosé prosecco top	16/48
ISLAND SPRITZ Coastal classic twist: Aperol, watermelon, citrus, capped with grapefruit soda and served fluffy	18/53
THE PHIL COLLINS Tom's long lost cousin: gin, lemon, fresh strawberry, charged with spiced ginger & orange soda	18/53
SUMMERTIME BLUSH Rose petal vodka, coconut & lemon, vanilla & white cacao. Served short & dusted pink	19.5
BUBBLY COLADA Plantation pineapple 'Fancy' rum, Disaronno apricot & almond, bubbly vino top	19
OAXACANITE (<i>Wah-hah-kah-nite</i>) Salubrious marriage of mezcal, añejo tequila, citrus and honey, served up with a smoked salt rim	20

SKINOS SOUR Mastic aromatic liqueur, classicly paired with fresh lemon juice and a hit of sweetness	18
WHISKEY PEACH SMASH Kentucky bourbon, fresh peach, citrus & mint, smashed hard & dumped dirty	22
BARREL-AGED BOULEVARDIER Equal parts Campari, American rye whiskey, Spanish red vermouth, aged in 3 litre charred oak barrels	18
MARGARITA EL MANZANILLA Sanlucar meets Jalisco: Coconut tequila, Fino, lemon	20
QUEEN MARY vodka, roasted cherry tomato 🔥	19
OLD TOM intensely botanical Old Toms gin 🔥	
HOWLING BRAZILIAN MARY chilli-infused Cachaça 🔥🔥🔥	

BEER



KEG	
Shelter West Coast Lager	WA 9 13
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
Seasonal Juicy Pale Ale	WA 9.5 14
I/M Rotating Tap	10 15
PACKAGED	
Eagle Bay Cacao Stout	12
Mythos Greek Lager	12
Roleystone Cider	13
Sick Puppy Pale Ale (GLUTEN REDUCED)	13
Feral 'Runt' Pale Ale 3.5%	12
Funk 'Sweet oaked' Cider	14
4 Pines 'Brookvale' Ginger Beer	12
Shelter 'Summer Sour'	14
Molly Rose 'Nectaron' Kveik IPA	14

GIN TONICA 18

SUNSET Seven-Zero-Eight, mint, pomegranate, aromatic tonic... crisp & refreshing	ISLAND TONICA West Winds, Pampelle, red grapefruit, dill... herbaceous & bitter	SEASIDE Bombay, cucumber tonic, salt & pepper rim... savory & revitalising
GIN & 'NOT TONIC' London dry, orange liqueur, sage & soda... clean & precise	RH'UBY Spirit of Little Things, ginger, rhubarb... warm & restorative	

THE SOFT STUFF

SOFTIES		COLD PRESSED JUICE	9.5
- Coke/Zero/G.Ale/G.Beer	6	- Orange	
- Passionfruit sparkling	6	- Apple	
- Aranciata (orange sparkling)	6	- Watermelon + strawberry	
- Fever Tree Blood Orange Soda	6	- Kale + apple + lemon	
- StrangeLove 'Pear & cinnamon'	8	- Mango + passionfruit + pineapple	
- Bitter Lemon by StrangeLove	6	- Carrot + ginger + pineapple + pear	