

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
1/2M Can of Sardines	12
Wood fired chorizo	12.5
Navarro salami	14
Cured ocean trout, crème fraîche	16

ISLAND PLATES

CONTAINS GLUTEN NUTS

Oysters, Island Market hot sauce	5/49doz
Zucchini & haloumi fritters, walnut & garlic labneh	19
Heirloom tomato, strawberry, whipped feta, mint & pistachio	26
Fried cauliflower, green herb tahini, macadamia, pomegranate	24
Wood roasted corn cobs, mild harissa, shaved kefalograviera	18
Wood roasted eggplant, mushroom & silverbeet, labneh	24
Market crudo, tomato, peppers, green olive, sherry vinegar	26
Albany octopus, white beans, radicchio & witlof salad, preserved lemon alioli	29
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
Shark Bay tiger prawns, Aleppo pepper, garlic butter	36
Sumac spiced lamb ribs, sticky honey, green chilli	32
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
Organic wood fired rib-eye, cavolo nero, fermented chilli	48

FILLED PITA - WITH CHOPPED SALAD

12PM - 5PM

GLUTEN FREE OPTION AVAILABLE

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

21 Small Wonder 'Landscape' Pinot Noir

15/75

2021 was the first release of Small Wonder Pinot Noir from this boutique producer, only recently procuring the 24yr old vineyards from a pioneering family from within the Tamar Valley in Tasmania's northeast. "Small wonder wines are a reflection of our vineyard; a diverse clonal selection from individual sites, which provide a unique varietal expression". Harvested by hand with 25% whole clusters; generous fruit and a fresh aromatic lift. Minimal interference...maximal pinot goodness.

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.
PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



ISLAND COCKTAILS



<p>CIPRIANI 75 Malfy Arancia Gin, blood orange purée, rosé prosecco top</p>	16/48	<p>SKINOS SOUR Mastic aromatic liqueur, classicly paired with fresh lemon juice and a hit of sweetness</p>	18
<p>ISLAND SPRITZ Coastal classic twist: Aperol, watermelon, citrus, capped with grapefruit soda and served fluffy</p>	18/53	<p>BARREL-AGED CUTTY SARK After the old rum cargo ship; barrel-aged banana rum, vanilla, dry sherry & bitters</p>	20
<p>THE PHIL COLLINS Tom's long lost cousin: gin, lemon, fresh strawberry, charged with spiced ginger & orange soda</p>	18/53	<p>THE BUCKLER A marriage of Island favourites. Reposado tequila, pomegranate & citrus. Finished with a raspberry sumac lip</p>	20
<p>WINTERTIME BLUSH Rose petal vodka, coconut & lemon, vanilla & white cacao. Served short & dusted pink</p>	19.5	<p>COCO BLOSSOM Coconut tequila, cherry blossom, lime with a hint of chilli, served up</p>	21
<p>BUBBLY COLADA Plantation pineapple 'Fancy' rum, Disaronno apricot & almond, bubbly vino top</p>	19	<p>QUEEN MARY vodka, roasted cherry tomato</p>	19
<p>COLD BREW AMERICANO Mancino vermouth, Acobia bitter, lemon & cold brew coffee, served tall over ice</p>	19	<p>OLD TOM intensely botanical Old Toms gin</p>	19
		<p>HOWLING BRAZILIAN MARY chilli-infused Cachaça</p>	19

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
Feral brewing 'Cryo' 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
CBCO Ginger Beer	13
Rocky Ridge 'Rock Candy Sour'	14
Molly Rose 'Nectar' Kveik IPA	14

GIN TONICA 18

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

THE SOFT STUFF

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

COLD PRESSED JUICE

9.5

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