

*Pita + co*

**WOODFIRED PITA BAKED DAILY**

GLUTEN FREE OPTION AVAILABLE

7

Za'atar Spiced OR Plain

PAIR WITH

Tzatziki 9

Green chilli labneh, cucumber, feta, dill oil 10

Taramasalata 🌿 10

Hummus, confit garlic, za'atar, olive oil 10

Gordal olives, chilli, rosemary oil 13

Black mussels, lardo, aromatic oil 15

Casalingo Salami, Guindilla peppers, olive oil 15

**ISLAND PLATES**

CONTAINS GLUTEN 🌿 NUTS 🥜

Oysters, Island Market hot sauce 5/55doz

Burrata, pickled persimmon, pepitas, tomato oil 25

Zucchini & haloumi fritters, walnut & garlic labneh 🌿 🍎 16

Wood roasted cauliflower, herbed tahini, pinenuts, fried leeks 🍎 25

Shark Bay scallop crudo, citrus dressing, coriander oil 29

Steak tartare, pistachio salsa, black garlic, lavosh 🍎 🌿 29

Linguine, Blue Swimmer crab, tomato, garlic, avruga, chilli 🌿 38

Squid ink Cavatelli, cuttlefish, garlic, kale pangrattato 🌿 36

Wood roasted Shark Bay tiger prawns, Mallorquina butter 34

Market fish & shoestring fries, iceberg salad 35

Wood roasted half chicken, pickled onion, veloute 45

Wood roasted market fish, beluga lentils, yellow pea sauce MP

Boddington lamb sirloin, braised raisins, chermoula, veal jus 42

O'connor ribeye MBS2+ 500g, shawarma spice, jus 75

**PITA POCKET - WITH CHOPPED SALAD**

12 - 3PM

Lamb shawarma, green chilli yoghurt, Guindilla peppers 🌿 25

Chicken shawarma, hummus, Guindilla peppers 🌿 23

**SIDE ACTION**

Shoestring fries, lemon myrtle salt 12

Charred cabbage, quinoa, lemon oil 16

Iceberg, spinach pesto, Parmigiano 15

Asparagus, sesame, braised tomato sauce 16

**DESSERT**

Island pavlova, berries, pistachio & yoghurt fool 🍎 16.5

Passionfruit semifreddo, mango, banana, honeycomb 16.5

Dark rum baba, cherry compote, creme fraiche 🌿 18

**CHEESE WITH HONEYCOMB, LAVOSH & QUINCE PASTE**

Aged Feta // Cheddar // Blue // Brie

One Cheese 17 // add cheese +7 ea

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

*Island feasts*

**5 COURSE CHEF'S TASTING**

**\$75PP**

**WINE FOR AN ISLAND**

**'21 UVA NON GRATA, GROS MANSENG, LYON, FRA**

**15/ 52/ 75**

Free from the shackles of appellation & tradition, Uva Non Grata celebrates the overlooked and the underappreciated. 'Persona Non Grata' is an unwelcome guest; an 'Uva Non Grata' ?? .... the Latin phrase for an unwelcome grape. Such was the case perennially for this historic variety, Gros Manseng. The purpose of the label has been to revive the potential that exists within that history.

Thick-skinned and wild, Gros Manseng has remained relatively unknown for years and has typically been blended, anonymously, with 'sexier' grapes. This label captures its potential to deliver a textural, bright, fruit-driven example.

*By the Sea*

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.

PLEASE NOTE A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



## ISLAND COCKTAILS



### CIPRIANI 75 16/48

Malfy Arancia Gin, blood orange purée, rosé prosecco top

### ISLAND SPRITZ 19/54

Coastal classic twist: Aperol, watermelon, grapefruit, capped with grapefruit soda and served fluffy

### THE PHIL COLLINS 19/54

Tom's long lost cousin: gin, fresh strawberry, charged with spiced ginger & basil soda

### SUMMERTIME BLUSH 20

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

### TROPICAL EXPRESS 21

Smoked pineapple tequila, vermouth, limonata & banana refreshingly long and tropical

### MONTE MULE 19

Amaro Montenegro, salubriously paired with aged spiced rum, fresh pressed lime, topped with ginger beer & served in copper (of course)

### WHISKEY HIBISCUS SOUR 20

Poire William pear, bourbon, hibiscus, lemon & bitters  
Whiskey sour Island styles

### THE BUCKLER 20

Reposado tequila, pomegranate, citrus, freeze-dried raspberry sumac lip

### G6 21

Margaret river gin, vanilla, aperol, citrus, topped with sparkling passion and grenadine

### CHICA CHERRY COLA 18

Blackcurrant & blackberry infused vodka, charged with handcrafted, smallbatch lo-cal Canteen Cola

### QUEEN MARY vodka, roasted cherry tomato 19

### OLD TOM MARY intensely botanical Old Toms gin 19

### HOWLING BRAZILIAN MARY chilli-infused Cachaça 19

## ZERO PROOF COCKTAILS

### TICKLED PINK 15

Juniper, pink grapefruit, citrus & watermelon

### THE LILY COLLINS 15

Four pillars 0% Gin, fresh strawberry, charged with spiced ginger & basil soda

### ROSY BLUSH 15

Cold pressed apple, coconut water & lemon, white cacao

### VENEZIA SPRITZ 17

All the hallmarks of a aperol spritz, with none of the alcohol

### STRAWBERRY + BASIL ICED TEA 13.5

Served in a highball over ice, fresh strawberry & basil to finish

## GIN TONICA 18

### SUNSET

*crisp & refreshing*

cuprum, mint, pomegranate, aromatic tonic

### GIN & 'NOT TONIC'

*clean & precise*

London dry, orange liqueur, sage & soda

### RA RA PENO

*little afternoon kick*

Bombay, raspberry, jalapeno, raspberry tonic

### BEACHSIDE

*savoury & revitalising*

Tanqueray, cucumber, green apple tonic

### ISLAND TONICA

*herbaceous & bitter*

West Winds, Pampelle, red grapefruit, dill

## BEER



Shelter Lager WA 9 14

Bailey Brewing Pale Ale WA 8.5 13

King Road Summer Ale WA 9 14

Tall Timbers XPA 3.5% WA 8.5 13

In The Pines Hazy IPA WA 9.5 14

I/M Rotating Tap 10 15

## BEER IN CAN

Mythos *Greek Lager* 13

Sick Puppy *Pale Ale* (GLUTEN REDUCED) 13

Feral 'Runt' *Pale Ale* 3.5% 12

Shelter 'Big Splash' *Pale Ale* 0.5% 12

Molly Rose 'Nectar' *Kveik IPA* 14

Rocky Ridge 'Rock Candy' *Sour* 14

Eagle Bay *Cacao Stout* 12

CBCO *Ginger Beer* 13

Beerfarm *Cider* 13

Funk 'Sweet Oaked' *Cider* 14

## SANS ALCOHOL

### WINE 0% 79

NV Sidewood Sparkling 'Nearly Naked'  
Adelaide Hills, SA

### SOFTIES 6.5

Coke / Coke Zero / Lemonade

Ginger Ale / Ginger Beer

Sparkling Passionfruit

Limonata (LIME SPARKLING)

Fever Tree Blood Orange Soda

StrangeLove 'Pear & Cinnamon'

Bitter Lemon

(BY STRANGELOVE)

### COLD PRESSED JUICE 9.5 All juices use 100% WA fruit +

Orange

Apple

Watermelon + strawberry

Kale + apple + lemon

Mango + passionfruit + pineapple

Carrot + ginger + pineapple + pear