



12PM - LATE

### TO START

Woodfired baked pita Plain OR Za'atar	7
Focaccia V, VG, GF	9
Green chilli labneh, cucumber, feta, dill oil V GF	10
Taramasalata, paprika, olive oil	10
Hummus, confit garlic, za'atar, olive oil VG GF	10
Gordal olives, chilli, rosemary oil VG	13
Black mussels, lardo, aromatic oil GF	15
Casalingo Salami, Guindilla peppers, olive oil	15
Burrata, pickled persimmon, pepitas, tomato oil V, GF	25
Zucchini & haloumi fritters, walnut & garlic labneh V, N	16

### RAW

Freshly shucked oyster, Island hot sauce	5.5 ea// 55 doz
Shark Bay scallop, citrus dressing, coriander oil GF	9ea
Steak Tartare, pistachio salsa, black garlic, chilli, lavosh GFO	29

### PASTA

Linguine, blue swimmer crab, tomatoes, garlic, chilli	38
Tagliatelle, tiger prawns, kale, saffron Bisque	38

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

*Island Feasts*

**5 COURSE CHEF'S TASTING**

**\$75PP**

### PITA POCKET

WITH CHOPPED SALAD

12 - 3PM MON - FRI

Lamb shawarma, green chilli yoghurt, Guindilla peppers 25  
Chicken shawarma, hummus, Guindilla peppers 23

### LARGE SHARE PLATES

Battered market fish & shoestring fries, lemon myrtle salt, I/M tartare GFO	38
Wood roasted cauliflower, herbed tahini, pinenuts, fried leeks N, VG, GF	32
Wood roasted Shark Bay prawns, mallorquina butter GF	34
Wood roasted half chicken, pickled onion, veloute GF	45
Wood roasted market fish, charred courgette, lemon butter GF	MP
Boddington lamb sirloin, braised raisins, chermoula, jus GF	42
O'Connor ribeye MBS2+ 500 g, shawarma spice, jus GF	75

### SIDES

Shoestring fries, lemon myrtle salt VG, GF	12
Charred cabbage, quinoa, lemon oil N, VG, GF	16
Iceberg, spinach pesto, Parmigiano V, GF	15
Broccolini, sesame, braised tomato VG, GF	16

### DESSERT

Island pavlova, berries, pistachio & yoghurt fool N GF	16.5
Passionfruit semifreddo, banana, honeycomb GF	16.5
Dark rum baba, cherry compote, creme fraiche	16.5

### CHEESE WITH HONEYCOMB, NUTS, LAVOSH & QUINCE PASTE

Aged Feta // Cheddar // Blue // Brie  
One Cheese 17 // add cheese +7 ea

OUR MENU IS DESIGNED TO BE SHARED AND WILL COME AS READY

GF- Gluten free GFO- Gluten free option N- Contains nuts V- Vegetarian VG- Vegan

*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 <i>Greek Lager</i>			13
Twobays <i>Pale Ale</i> (GLUTEN FREE)			13
Feral 'Runt' <i>Pale Ale</i> 3.5%			12
Shelter 'Big Splash' <i>Pale Ale</i> 0.5%			12
Rocky Ridge 'Rock Candy' <i>Sour</i>			14
Eagle Bay <i>Cacao Stout</i>			13
Cannabis Botanical Distillery <i>Ginger Beer</i>			14
Beerfarm <i>Cider</i>			13
Funk 'Sweet Oaked' <i>Cider</i>			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