



12PM - LATE

TO START

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|---|----|
| Woodfired baked pita Plain OR Za'atar | 7 |
| Focaccia GF,V,VG | 9 |
| Pumpkin tahini dip, date molasses, dukkah V, GF | 10 |
| Green chilli labneh, cucumber, feta, dill oil V,GF | 10 |
| Taramasalata | 10 |
| Hummus, za'atar, olive oil VG,GF | 10 |
| Gordal olives, chilli, rosemary oil VG, GF | 13 |
| Casalingo salami, Guindilla peppers, olive oil | 15 |
| La Delizia Burrata, pickled persimmon, pepitas, tomato oil V,GF | 25 |
| Zucchini & haloumi fritters, walnut & garlic labneh V, N | 16 |
| Fried salt & pepper squid, spicy mayonnaise | 24 |

RAW

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

PASTA

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| Linguine, blue swimmer crab, tomatoes, garlic, chilli | 38 |
| Pappardelle, slow cooked lamb ragu, Manchego | 36 |

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

**ISLAND FEAST
5 COURSE CHEF'S TASTING**

\$75PP

PITA WRAPS

WITH CHOPPED SALAD

12 - 3PM MON - FRI

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|---|--------|
| Lamb shawarma, green chilli yoghurt GFO | 25 |
| Chicken shawarma, hummus | GFO 23 |

LARGE PLATES

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| Battered market fish, shoestring fries, lemon myrtle salt, I/M tartare GFO | 38 |
| Fried cauliflower, herbed tahini, macadamia, mint, pomegranate N,VG,GF | 28 |
| Wood roasted Shark Bay prawns, mallorquina butter GF | 34 |
| Kailis chilli mussels, sourdough bread GFO | 28 |
| Wood roasted half chicken, Mediterranean style pearl couscous, green chilli labneh | 39 |
| Wood roasted market fish, charred courgette, lemon butter GF | MP |
| Boddington lamb sirloin, braised raisins, chermoula, jus GF | 42 |
| Woodfired beef eye fillet, bush beans, chimichurri GF | 44 |

SIDES

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| Shoestring fries, lemon myrtle salt VG,GF | 12 |
| Shaved cabbage salad, fennel, cucumber, pinenuts, feta V,N,GF, VGO | 16 |
| Wood roasted broccolini, charred garlic, lemon oil VG,GF | 16 |
| Wood roasted pumpkin, feta, harrisa, almond crumble v,VGO,GF,N | 15 |

DESSERT

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| Island pavlova, yoghurt cream, rhubarb, pistachio N,GF | 16.5 |
| Passionfruit semifreddo, banana, honeycomb GF | 16.5 |
| Dark chocolate nemesis, beetroot creme fraiche, hazelnut crumble N,GFO | 16.5 |

CHEESE WITH HONEYCOMB, NUTS, LAVOSH & QUINCE PASTE

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

By the Sea

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

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



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|---|--------------|
| LADY IN RED Cherry rhubarb liquor topped up with bubbles | 16/48 |
| ISLAND SPRITZ Coastal classic twist: Aperol, watermelon, grapefruit, capped with grapefruit soda and served fluffy | 19/54 |
| FIZZY DAISY White rum, vanilla liquor, sparkling passionfruit, lemon & peach | 20/55 |
| WINTERTIME BLUSH Rose petal vodka, coconut & lemon, vanilla & white cacao Served short & dusted pink | 20 |
| TROPICAL EXPRESS Smoked pineapple tequila, vermouth, limonata & banana refreshingly long and tropical | 21 |
| MONTE MULE Amaro Montenegro, salubriously paired with aged spiced rum, fresh pressed lime, topped with ginger beer & served in copper (of course) | 19 |

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|---|-----------|
| WHISKEY HIBISCUS SOUR Poire William pear, bourbon, hibiscus, lemon & bitters Whiskey sour Island style | 20 |
| THE BUCKLER Reposado tequila, pomegranate, citrus, freeze-dried raspberry sumac lip | 20 |
| EVERGREEN Vodka, lemon, cold-pressed kale & apple juice, elderflower foam | 21 |
| CHICA CHERRY COLA Blackcurrant & blackberry infused vodka, charged with handcrafted, smallbatch lo-cal Canteen Cola | 19 |
| STRAWBERRY & BASIL NEGRONI Our take on a classic: I/M infused strawberry and basil gin, campari, vermouth | 21 |
| QUEEN MARY vodka, roasted cherry tomato 🔥 | 19 |
| OLD TOM MARY intensely botanical Old Toms gin 🔥 | |
| HOWLING BRAZILIAN MARY chilli-infused Cachaça 🔥🔥 | |

ZERO PROOF COCKTAILS

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|---|-----------|
| TICKLED PINK Juniper, pink grapefruit, citrus & watermelon | 15 |
| THE LILY COLLINS Four pillars 0% Gin, fresh strawberry, charged with spiced ginger & basil soda | 15 |
| ROSY BLUSH Cold pressed apple, coconut water & lemon, white cacao | 15 |
| VENEZIA SPRITZ All the hallmarks of a aperol spritz, with none of the alcohol | 17 |
| STRAWBERRY + BASIL ICED TEA Served in a highball over ice, fresh strawberry & basil to finish | 12 |

GIN TONICA 18

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|---|
| SUNSET <i>crisp & refreshing</i> cuprum, mint, pomegranate, aromatic tonic |
| GIN & 'NOT TONIC' <i>clean & precise</i> London dry, orange liqueur, sage & soda |
| RA RA PENO <i>little afternoon kick</i> Bombay, raspberry, jalapeno, raspberry tonic |
| BEACHSIDE <i>savoury & revitalising</i> Tanqueray, cucumber, green apple tonic |
| ISLAND TONICA <i>herbaceous & bitter</i> West Winds, Pampelle, red grapefruit, dill |

TAP BEERS



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|----------------------------------|----|-----|----|
| Shelter Lager | WA | 9 | 14 |
| Bailey Brewing Pale Ale | WA | 8.5 | 13 |
| King Road Summer Ale | WA | 9 | 14 |
| Margaret River Beer Co HAZY 3.5% | WA | 8.5 | 13 |
| Jingdong Juicy Pale Ale | WA | 9.5 | 14 |
| I/M Rotating Tap | | 10 | 15 |

PACKAGED BEERS

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| Mythos <i>Greek Lager</i> | 13 |
| Twobays <i>Pale Ale</i> (GLUTEN FREE) | 13 |
| Rocky Ridge session IPL 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 |

NON ALCOHOLIC

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| WINE 0% 14/75 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 <i>All juices use 100% WA fruit + veg</i> Orange Apple Watermelon + strawberry Kale + apple + lemon Mango + passionfruit + pineapple Carrot + ginger + pineapple + pear |