



TO START

Woodfired baked pita	GFO	7
Dukkah & olive oil	GF,V,VG,N	7
Pumpkin tahini dip, date molasses, dukkah	V, GF	10
Green chilli labneh, cucumber, feta, dill oil	V,GF	10
Taramasalata, paprika, olive oil		10
Hummus, za'atar, olive oil	VG,GF	10
Chargrilled chorizo, lemon		15
Gordal olives, chilli, rosemary oil	VG, GF	13
<i>La Delizia</i> Burrata, radicchio, hazelnuts, tangelo's	V,GFO,N	25
Zucchini & haloumi fritters, walnut & garlic labneh	V, N	15
Fried salt & pepper squid, spicy mayonnaise		24

RAW

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

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

Lamb shawarma, green chilli yoghurt	GFO	25
Chicken shawarma, hummus	GFO	23
Falafel, tahini yoghurt	GFO	21

LARGE PLATES

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

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

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

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



ISLAND COCKTAILS



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
MONTE MULE Amaro Montenegro, salubriously paired with aged spiced rum, fresh pressed lime, topped with ginger beer & served in copper (of course)	19

WHISKEY HIBISCUS SOUR **20**
Poire William pear, bourbon, hibiscus, lemon & bitters
Whiskey sour Island style

THE BUCKLER **20**
Reposado tequila, pomegranate, citrus, freeze-dried raspberry sumac lip

STRAWBERRY & BASIL NEGRONI **21**
Our take on a classic: I/M infused strawberry and basil gin, campari, vermouth

TROPICAL EXPRESS **21**
Smoked pineapple tequila, vermouth, limonata & banana refreshingly long and tropical

QUEEN MARY vodka, roasted cherry tomato 🔥 **19**

OLD TOM MARY intensely botanical Old Toms gin 🔥 **19**

HOWLING BRAZILIAN MARY chilli-infused Cachaça 🔥🔥 **19**

TAP BEERS



Shelter Lager	WA	9	14
Cheeky Monkey West Coast IPA	WA	9	14
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

Mythos Greek Lager			13
Twobays Pale Ale (GLUTEN FREE)			13
Rocky Ridge session IPL 3.5%			12
Shelter 'Big Splash' Pale Ale 0.5%			12
Rocky Ridge 'Rock Candy' Sour			14
Eagle Bay Cacao Stout			13
Cannabis Botanical Distillery Ginger Beer			14
Beerfarm Cider			13
Funk 'Sweet Oaked' Cider			14

NON ALCOHOLIC

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

ZERO PROOF COCKTAILS

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

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