



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
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
Wood roasted South West lamb rack, house slaw	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

20/55

FIZZY DAISY

White rum, vanilla liquor, sparkling passionfruit, lemon & peach

20/55

SUMMERTIME 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

19

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

STRAWBERRY & BASIL NEGRONI

Our take on a classic: I/M infused strawberry and basil gin, campari, vermouth

21

TROPICAL EXPRESS

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

21

QUEEN MARY vodka, roasted cherry tomato 

OLD TOM MARY intensely botanical Old Toms gin 

HOWLING BRAZILIAN MARY chilli-infused Cachaça  

20

MOCKTAILS

TICKLED PINK

Juniper, pink grapefruit, citrus & watermelon

15

THE LILY COLLINS

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

15

STRAWBERRY + BASIL ICED TEA

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

12

GIN TONICA 20

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

TAP BEERS



Shelter Lager	WA	9.5	15
Matso's Ginger Beer	WA	10	16
Gage Roads Single Fin	WA	9.5	15
Margaret River Beer Co HAZY 3.5%	WA	9	14
Jingdong Juicy Pale Ale	WA	9.5	15
I/M Rotating Tap		10	15

PACKAGED BEERS

Corona Extra			11
Twobays <i>Pale Ale</i> (GLUTEN FREE)			13
Rocky Ridge session IPL 3.5%			9
Shelter 'Big Splash' <i>Pale Ale</i> 0.5%			12
Rocky Ridge 'Rock Candy' <i>Sour</i>			9
Eagle Bay <i>Cacao Stout</i>			9
Asahi Super "Dry"			14
Bertie <i>Apple Cider</i>			13

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 + veg

Orange

Apple

Watermelon + strawberry

Kale + apple + lemon

Mango + passionfruit + pineapple

Carrot + ginger + pineapple + pear