

# ISLAND MARKET

AVAILABLE DAILY 3PM - 5PM

## Snacks

Woodfire pita baked daily VG	7
Dukkah & olive oil GF,V,VG,N	7
Taramasalata, paprika, olive oil	10
Pumpkin and tahini dip, date molasses, dukkah V,GF	10
Hummus, Za'atar, olive oil VG,GF	10
Green chilli labneh, cucumber, feta, dill V,GF	10
Gordal olives, chilli, rosemary oil VG,GF	12
Zucchini & haloumi fritters, walnut & garlic labneh V,N	15
<i>La Delizia</i> Burrata, radicchio, hazelnuts, tangelo's V,GFO,N	25
Fried salt and 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 N	29

## Bigger

Linguine, blue swimmer crab, tomatoes, garlic, chilli	38
Pappardelle, slow cooked lamb ragu, Manchego	36
Battered fish & shoestring fries, lemon myrtle salt, I/M tartare GFO	38
Fried cauliflower, herbed tahini, macadamia, mint, pomegranate VG, N	28

## Sides

Shaved cabbage salad, fennel, cucumber, pinenuts, feta N	16
Shoestring fries, lemon myrtle salt VG	12

## Sweets

Island Pavlova, yoghurt cream, rhubarb, pistachio N, GF	16.5
Passionfruit semifreddo, banana, honeycomb GF	16.5
Dark chocolate nemesis, beetroot crème fraîche, hazelnut crumble GFO,N	16.5

## Cheese

with lavosh, honeycomb, nuts & quince paste V, N, GFO  
Aged Feta // Cheddar // Blue // Brie  
One Cheese 17 // add cheese +7ea

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.

