



TO START

Woodfired baked pita	GFO, VG	7
Dukkah & olive oil	VG, GF, N	7
Htipiti, roasted red peppers, feta	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, heirloom tomatoes, peach, basil	GF,V	26
Pickled Fremantle octopus, summer salad, citrus dressing	GF,DF	19
Zucchini & haloumi fritters, walnut & garlic labneh	V, N	15
Fried salt & pepper squid, spicy mayonnaise		24
Grilled Abrolhos Islands scallop, citrus dressing, ocean pearls	GF,DF	10ea

RAW

Freshly shucked oyster + Island hot sauce or white wine vinaigrette	GF	5.5 ea // 55 doz
Island ceviche, Leche de Tigre, cucumber	GF, DF	22
Steak tartare, pistachio salsa, black garlic, chilli, lavosh	N,GFO	29

PASTA

Linguine, blue swimmer crab, tomatoes, garlic, chilli	38
Orecchiette, roasted tomatoes, jamon crisp, ricotta, Manchego	30

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, 1/M tartare	GFO	38
Fried cauliflower, herbed tahini, macadamia, mint	N,VG,GF	28
Wood roasted Shark Bay prawn skillet, tomato, chili, feta, ouzo, pita	GFO	35
Kailis chilli mussels, sourdough bread	DF, GFO	30
Wood roasted half chicken, jewelled saffron rice, green chilli labneh	GF	39
Wood roasted market fish, caponata, pearl couscous	DF	43
Wood roasted South West lamb rack, house slaw	GF	44
Wood roasted beef eye fillet, leafy greens, chimichurri, shoestring fries	GF, DF	45
Island Salad, walnuts, fennel, cherry tomatoes, citrus fruit, torn jamon, Manchego	GF	22
+ grilled chicken 6 / + house smoked salmon 6		

SIDES

Shoestring fries, lemon myrtle salt	VG,GF	12
Greek Salad, capsicum, cucumber, feta, Kalamata olives	GF, VGO, DFO	17
Wood roasted Angelina eggplant, barberries, pine nuts, dill yoghurt labneh	GF	17
Wood roasted asparagus, lemon zest, feta crumble	GF, DFO	15
Wood roasted chat potatoes, garlic, rosemary	GF,VG	15

DESSERT

Island pavlova, yoghurt cream, cherries, pistachios	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

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

ISLAND SPRITZ

Fluffy Fruity Fizz

Aperol, watermelon, grapefruit, grapefruit soda

FIZZY DAISY

Island Bliss

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

SUMMERTIME BLUSH

Sweet Escape

Rose petal vodka, coconut & lemon, vanilla & white cacao

MONTE MULE

Refreshing Kick

Amaro Montenegro, salubriously paired with aged spiced rum, freshly pressed lime, topped with ginger beer & served in copper



WHISKEY HIBISCUS SOUR

Tangy Harmony

Poire Williams pear, bourbon, hibiscus, lemon & bitters

20/55

THE BUCKLER

Berry Burst

Reposado tequila, pomegranate, citrus, freeze-dried raspberry sumac lip

20/55

STRAWBERRY & BASIL NEGRONI

Bitter Elegance

I/M infused strawberry and basil gin, campari, vermouth

20

TROPICAL EXPRESS

Exotic Breeze

Tequila, vermouth, pineapple, limonata & banana.

19

BLOODY MARY vodka, roasted cherry tomato 🔥

OLD TOM MARY intensely botanical Old Toms gin 🔥

HOWLING BRAZILIAN MARY chilli-infused Cachaça 🔥 🔥

20

20

21

21

20

TAP BEERS

	WA	9.5	15
Shelter Lager 4.2%	WA	9.5	15
Matso's Ginger Beer 3.5%	WA	10	16
Gage Roads Single Fin 4.5%	WA	9.5	15
Margaret River Beer Co HAZY 3.5%	WA	9	14
Gage Roads Pink Lady Cider 4.5%	WA	9.5	15
I/M Rotating Tap		10	15

PACKAGED BEERS

Corona Extra 4.5%			11
Twobays <i>Pale Ale</i> (GLUTEN FREE) 4.5%			13
Balter Captain sensible 3.5%			11
Shelter 'Big Splash' <i>Pale Ale</i> 0.5%			12
Rocky Ridge 'Rock Candy' <i>Sour</i> 5.5%			9
Colonial Small Ale 3.5%			11
Asahi Super "Dry" 5%			14
Guinness Draught 4.2%			15
Bertie <i>Apple Cider</i> 4.6%			13

NON ALCOHOLIC

SOFTIES 6.5

Coke / Coke Zero / Lemonade
 Ginger Ale / Ginger Beer
 Sparkling Passionfruit
 Lemon Lime and Bitters
 Limonata (LIME SPARKLING)
 Fever Tree 'Blood Orange Soda'
 StrangeLove 'Pear & Cinnamon'
 StrangeLove 'Bitter Lemon'

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

MOCKTAILS

TICKLED PINK

Juniper, pink grapefruit, citrus & watermelon

15

THE LILY COLLINS

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

15

HOUSE MADE ICED TEA

Sencha green tea, lemon, pineapple

10

GIN TONICA 20

SUNSET

Crisp & refreshing

Cuprum, mint, pomegranate, aromatic tonic

GIN & 'NOT TONIC'

Clean & precise

Roku, orange liqueur, sage & soda

RA RA PENO

Little afternoon kick

Bombay, raspberry, jalapeno, raspberry tonic

BEACHSIDE

Green & revitalising

Tanqueray, cucumber, green apple tonic

ISLAND TONICA

Herbaceous & dry

West Winds, Pampelle, red grapefruit, dill

