

ISLAND MARKET

AVAILABLE MON-THURS 3PM - 5PM

SNACKS

Woodfire pita baked daily VG, GFO	7
Dukkah & olive oil GF, VG, N	7
Taramasalata, paprika, olive oil	10
Htipiti, roasted red peppers, feta GF, V	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, heirloom tomatoes, peach, basil V, GF	25
Fried salt and pepper squid, spicy mayonnaise	24

RAW

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

BIGGER

Linguine, blue swimmer crab, tomatoes, garlic, chilli	38
Orechiette, roasted tomatoes, jamon crisp, ricotta, Manchego vo	30
Battered fish & shoestring fries, lemon myrtle salt, I/M aioli GF	38
Fried cauliflower, herbed tahini, macadamia, mint VG, N, GF	28
Island salad, walnuts, fennel, cherry tomatoes, citrus fruit, torn jamon	22
+ grilled chicken 6 / + house smoked salmon 6	

SIDES

Shoestring fries, lemon myrtle salt VG	12
Greek salad, capsicum, cucumber, feta, Kalamata olives GF	17

SWEETS

Island Pavlova, yoghurt cream, cherries, 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.

