



## TO START

Woodfired baked pita	GFO, VG	7
Dukkah & olive oil	VG, GF, N	7
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	GF	15
Gordal olives, chilli, rosemary oil	VG, GF	13
La Delizia burrata, heirloom tomatoes, peach, basil	GF,V	27
Pickled Fremantle octopus, summer salad, citrus dressing	DF	22
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	11ea
Freshly shucked oyster + Island hot sauce	GF	5.5 ea // 55 doz

## PASTA

Linguine, blue swimmer crab, tomatoes, garlic, chilli	40
Orecchiette, roasted tomatoes, Jamón crisp, ricotta, Manchego	34

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

## MAINS

Battered market fish, shoestring fries, lemon myrtle salt, I/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	32
Wood roasted half chicken, jewelled saffron rice, green chilli labneh	GF	39
Wood roasted market fish, romano beans, lemon butter sauce	GF	46
Wood roasted South West lamb rack, caponata, pearl couscous	DF	48
Wood roasted beef eye fillet, leafy greens, chimichurri, shoestring fries	GF, DF	45
Island Salad, walnuts, cherry tomatoes, citrus fruit, torn Jamón, Manchego	GF	22
+ grilled chicken 6 / + house smoked salmon 6		

## SIDES

Shoestring fries, lemon myrtle salt	VG,GF	12
Mediterranean salad, capsicum, heirloom tomatoes, feta, Kalamata olives	GF, VGO	19
Wood roasted Angelina eggplant, barberries, pine nuts, dill yoghurt labneh	GF, N	19
Wood roasted broccolini, charred garlic, lemon oil	GF, VG	16
Wood roasted chat potatoes, garlic, rosemary	GF,VG	15

## DESSERT

Island pavlova, yoghurt cream, cherry compote, seasonal fruits	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

### AMALFI SPRITZ

Classic Spritz, orange, rhubarb & peach

13

### 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

