



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	10ea
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 VO

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, 1/M tartare	GFO	38
Fried cauliflower, herbed tahini, macadamia, mint	N,VG,GF	28
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	46
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	20
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	



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

COASTAL CRUSH MARGARITA

Watermelon Burst

Blanco tequila, strawberry, citrus, watermelon liquor, sumac lip

20/55

STRAWBERRY & BASIL NEGRONI

Bitter Elegance

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

21

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

23

21

21

20

TAP BEERS



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
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
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

