

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
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
La Delizia burrata, heirloom tomatoes, peach, basil	V, GF	25
Fried salt and pepper squid, spicy mayonnaise		24
Pickled Fremantle octopus, summer salad, citrus dressing	DF	22
Freshly shucked oyster, Island hot sauce		5.5ea //55 doz

BIGGER

Linguine, blue swimmer crab, tomatoes, garlic, chilli		40
Orechiette, roasted tomatoes, Jamon crisp, ricotta, Manchego	VO	34
Battered fish & shoestring fries, lemon myrtle salt, 1/M tartare	GFO	38
Fried cauliflower, herbed tahini, macadamia, mint	VG, N, GF	28
Island salad, walnuts, cherry tomatoes, citrus fruit, torn Jamon		22
+ grilled chicken 6 / + house smoked salmon 6		

SIDES

Shoestring fries, lemon myrtle salt	VG, GF	12
Mediterranean salad, capsicum, feta, Kalamata olives	GF	19

SWEETS

Island Pavlova, yoghurt cream, cherry compote, seasonal fruit	N, GF	16.5
Passionfruit semifreddo, banana, honeycomb	GF	16.5
Dark chocolate nemesis, beetroot crème fraîche, hazelnut	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-

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.

