

ISLAND MARKET

TO START

Woodfired baked pita	GFO, VG	7
Hummus, za'atar, olive oil	VG,GF	10
Green chilli labneh, cucumber, feta, dill oil	V,GF	10
La Delizia stracciatella, pickled zucchini, dukkah	V,N,GF	12
Chargrilled chorizo, lemon	GF	17
Gordal olives, chilli, rosemary oil	VG, GF	13
Pickled Fremantle octopus, Mediterranean potato salad, citrus dressing	DF	25
Zucchini & haloumi fritters, walnut & garlic labneh	V, N	17
Wood roasted haloumi, honey, lemon, fennel & zucchini	V,GF	25
Shark Bay crab bruschetta, confit cherry tomatoes, avocado, spicy mayo	GF	26
Wood roasted eggplant, barberries, pine nuts, dill yoghurt labneh	V,GF, N	24
Fried salt & pepper squid, spicy mayonnaise		24
Grilled Abrolhos Islands scallop, citrus dressing, pangrattato	GFO,DF	10ea // x6 50
Freshly shucked oyster + Island hot sauce	GF	5.5 ea // 55 doz

PITA WRAPS

WITH CHOPPED SALAD

12 - 3PM MON - FRI VGO - GFO

Lamb shawarma, green chilli yoghurt	25
Chicken shawarma, hummus	23

MAINS

Battered market fish, shoestring fries, lemon myrtle salt, I/M tartare	GFO	38
Fried cauliflower, herbed tahini, macadamia, mint	N,VG,GF	28
Kailis chilli mussels, toasted sourdough bread	DF, GFO	32
Linley Valley pork cotoletta, cabbage & fennel slaw, sauce gribiche		37
Wood roasted chicken, jewelled saffron rice, green chilli labneh	GF	39
Wood roasted market fish, romano beans, lemon butter sauce	GF	48
Wood roasted South West lamb rump, caponata, pearl couscous	DF, GFO, GF	46
Wood roasted South West beef eye fillet, leafy greens, Cafe de Paris butter, fries		48
Island Salad, cherry tomatoes, celery, radish, citrus fruit, walnuts, Manchego	GF	22
+ grilled chicken		7
Shark Bay crab linguine, cherry tomatoes, garlic, chilli	DFO	40
Rigatoni, roasted tomatoes, fried eggplant, ricotta, basil	V, VGO	34
Potato gnocchi, beef & tomato ragu, parmesan cream		37

SIDES

Shoestring fries, lemon myrtle salt	VG,GF	12
Greek salad, capsicum, heirloom tomatoes, feta, Kalamata olives	GF, VGO	20
Wood roasted broccolini, charred garlic, lemon oil	GF, VG	16
Wood roasted chat potatoes, garlic sour cream, Aleppo salt	GF,VGO	16
Cabbage & fennel salad, rocket, red wine dressing, shaved parmesan	GF, VGO	16

DESSERTS

Island pavlova, yoghurt cream, cherry compote, seasonal fruits	GF	17
Passionfruit semifreddo, banana, honeycomb	GF	17
Dark chocolate nemesis, beetroot creme fraiche, hazelnut crumble	N,GFO	17

GF- Gluten free GFO- Gluten free option N- Contains nuts DF - Dairy Free DFO- Dairy Free Option 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

12PM - LATE



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

WHISKEY HIBISCUS SOUR

Tangy Harmony

Poire Williams pear, bourbon, hibiscus, lemon & bitters

20 COASTAL CRUSH MARGARITA 23

Watermelon Burst

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

20 STRAWBERRY & BASIL NEGRONI 21

Bitter Elegance

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

21 TROPICAL EXPRESS 21

Exotic Breeze

Tequila, vermouth, pineapple, limonata & banana.

BLOODY MARY vodka, roasted cherry tomato 20

OLD TOM MARY intensely botanical Old Toms gin 20

HOWLING BRAZILIAN MARY chilli-infused Cachaça 20

MOCKTAILS

AMALFI SPRITZ

Classic Spritz, orange, rhubarb & peach

THE LILY COLLINS

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

HOUSE MADE ICED TEA

Sencha green tea, lemon, pineapple

GIN TONICA 21

SUNSET

Crisp & refreshing

Cuprum, mint, pomegranate, aromatic tonic

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

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
Gage Roads Sidetrack XPA 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
Hiatus <i>Pacific Ale</i> 0.5%			12
Colonial Small Ale 3.5%			11
Asahi Super "Dry" 5%			14
Guinness Draught 4.2%			15

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

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