

ISLAND MARKET

TO START

Freshly Shucked Oyster

I/M hot sauce ^{GF}

Grilled Abrolhos Islands Scallop

Citrus dressing, pangrattato ^{GFO DF}

Woodfired Baked Pita ^{GFO VG}

Chargrilled Chorizo ^{GF}

Hummus

Za'atar, olive oil ^{GFO VG}

Green Chilli Labneh

Cucumber, feta, dill oil ^{GFO}

La Delizia Stracciatella

Pickled zucchini, dukkah ^{V N GF}

Gordal Olives

Chilli, rosemary oil ^{VG GF}

Pickled Fremantle Octopus

Mediterranean potato salad, citrus dressing ^{DF}

Zucchini & Haloumi Fritters

Walnut & garlic labneh ^{V N}

Wood Roasted Haloumi

Honey, lemon, fennel & zucchini ^{V GF}

Fried Salt & Pepper Squid

Spicy mayonnaise

FROM 12PM

1 FOR 5.5

12 FOR 55

1 FOR 10

6 FOR 50

7

17

10

12

10

13

25

17

25

24

MAINS

Battered Market Fish

Shoestring fries, lemon myrtle salt, I/M tartare ^{GFO}

Fried Cauliflower

Herbed tahini, macadamia, mint ^{N VG GF}

Kailis Chilli Mussels

Toasted Common Loaf bread ^{DF GFO}

Linley Valley Pork Schnitzel

Cabbage & fennel slaw, sauce gribiche

Wood Roasted Chicken

Jewelled saffron rice, green chilli labneh ^{GF}

Wood Roasted Market Fish

Seasonal greens, lemon butter sauce ^{GF}

Wood Roasted Angus Sirloin (300g) ^{GF}

Leafy greens, olive oil & lemon thyme butter, shoestring fries

Island Salad

Cherry tomatoes, celery, radish, citrus fruit, walnuts,
Manchego ^{GF} (+chicken)

Shark Bay Crab Linguine

Cherry tomatoes, garlic, chilli ^{DFO}

Potato Gnocchi

Beef & tomato ragu, parmesan cream ^{GFO}

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 20% surcharge applies on all public holidays

PITA WRAPS ^{W/ CHOPPED SALADS}

AVAILABLE 12-3PM MON-FRI

Lamb Shawarma with green chilli yoghurt ^{VGO GFO}

25

Chicken Shawarma with hummus ^{VGO GFO}

25

SIDES

Shoestring Fries

Lemon myrtle salt ^{VG GF}

12

Greek Salad

Capsicum, tomato medley, 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

DESSERTS

Island Pavlova

Yoghurt cream, cherry compote, seasonal fruits ^{GF}

17

Sticky Date Pudding

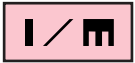
Butterscotch sauce, vanilla ice cream

17

Chocolate & Hazelnut Cheesecake

Raspberry coulis ^N

17



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ISLAND COCKTAILS		
ISLAND SPRITZ	20	
Aperol, watermelon, grapefruit, grapefruit soda		
FIZZY DAISY	20	
White rum, vanilla liqueur, sparkling passionfruit, lemon & peach		
SUMMERTIME BLUSH	21	
Rose petal vodka, coconut, lemon, vanilla & white cacao		
WHISKEY HIBISCUS SOUR	20	
Poire Williams pear, bourbon, hibiscus, lemon & bitters		
COASTAL CRUSH MARGARITA	23	
Blanco tequila , strawberry, citrus, water melon liquor, sumac lip		
STRAWBERRY & BASIL NEGRONI	21	
I/M infused strawberry and basil gin, Campari, vermouth		
PERFECT STORM	21	
Dark rum, Matso's ginger beer, lime & mint		
BLOODY MARY 🍸	20	
Vodka, roasted cherry tomato		
OLD TOM MARY 🍸	20	
Botanical Old Tom gin		
HOWLING MARY 🍸🍸	20	
Chilli-infused Vodka		
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MOCKTAILS

AMALFI SPRITZ	13
Classic spritz, orange, rhubarb & peach	
THE LILY COLLINS	15
Four Pillars 0% Gin, strawberry, spiced ginger & basil soda	
HOUSE MADE ICED TEA	10
Sencha green tea, lemon, pineapple	

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GIN TONICA

SUNSET	21
Cuprum, mint, pomegranate, aromatic tonic	
RA PA PENO	21
Bombay, raspberry, jalapeno, raspberry tonic	
BEACHSIDE	21
Tanqueray, cucumber, green apple tonic	
ISLAND TONICA	21
West Winds, Pampelle, red grapefruit, dill	

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TAP BEERS	MIDDY	PINT
Gage Roads Sidetrack XPA 3.5%	9	14
Gage Roads Single Fin 4.5%	9.5	15
I/M Rotating Tap	10	15
Matso's Ginger Beer 3.5%	10	16
Shelter Lager 4.2%	9.5	15
Shelter Red Ale 5.5%	9.5	15
PACKAGED BEERS		
Asahi Super "Dry" 5%		14
Balter Captain Sensible 3.5%		11
Colonial Small Ale 3.5%		11
Corona Extra 4.5%		11
Funk Perth Cider 4.8%		13.5
Shelter Big Splash Pale Ale 0.5%		12
Guinness Draught 4.2%		15
Twobays Pale Ale 4.5% GLUTEN FREE		13

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SOFTIES & COLD PRESS JUICES

Coke // Coke Zero // Ginger Ale // Lemonade	6.5
Bundaberg Sparkling Passionfruit	
Fever Tree Blood Orange Soda	
San Pellegrino Limonata	
StrangeLove Ginger Beer	
We use 100% WA fruit + veg in all our juices	9.5
Orange // Apple // Watermelon + strawberry	
Kale + apple + lemon // Mango + passionfruit + pineapple	
Carrot + ginger + pineapple + pear	

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