

ISLAND MARKET

TO START

Gordal Olives Chilli, rosemary oil ^{GF, VG}	13
Freshly Shucked Oyster I/M hot sauce ^{GF}	1 FOR 5.5 12 FOR 55
Salmon Crudo Red onion, chives, white balsamic vinaigrette ^{DF, GF}	28
Grilled Abrolhos Islands Scallop Citrus dressing, pangrattato ^{DF, GFO}	1 FOR 10 6 FOR 50
Woodfired Pita ^{GFO, VG}	7
French Onion Dip ^{GF, V}	11
Green Chilli Labneh Cucumber, feta, dill oil ^{GF, V}	11
Hummus Za'atar, olive oil ^{GF, V, VG}	11
Chargrilled Chorizo ^{GF}	18
Zucchini & Haloumi Fritters Walnut, garlic labneh ^{N, V}	18
Burrata Heirloom tomatoes, peach, basil, hazelnuts ^{GF, N, V}	28
Pickled Fremantle Octopus Mediterranean potato salad, citrus dressing ^{DF, GF}	25
Fried Salt & Pepper Squid Spicy mayonnaise	25

FROM 12PM

MAINS

Island Salad Cherry tomatoes, celery, radish, citrus fruit, walnuts, manchego ^{GF, N, V} (+chicken)	22 +7
Fried Cauliflower Herbed tahini, macadamia, mint ^{GF, N, V, VG}	28
Kailis Chilli Mussels Toasted Common Loaf bread ^{DF, GFO}	32
Battered Market Fish Shoestring fries, lemon myrtle salt, I/M tartare ^{GFO}	39
Wood Roasted Salmon Steak Beetroot hummus, asparagus, pita ^{DF, GFO}	48
Wood Roasted Market Fish White bean puree, spinach, tomato & capsicum salsa ^{GF}	49
Linley Valley Pork Schnitzel Cabbage & fennel slaw, sauce gribiche	37
Wood Roasted Chicken Jewelled saffron rice, green chilli labneh ^{GF}	39
Wood Roasted Eye Fillet (250g) Olive oil & lemon thyme butter, leafy greens, shoestring fries ^{DFO, GF}	52
Shark Bay Prawn Linguine Cherry tomatoes, garlic, chilli ^{DF, GFO}	42
Rigatoni Tomato sugo, stracciatella, basil ^{GFO, V}	32

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 WITH CHOPPED SALAD

AVAILABLE 12-3PM MON-FRI

Beef Shawarma with green chilli yoghurt ^{VGO GFO}	26
Chicken Shawarma with hummus ^{VGO GFO}	26
Lamb Shawarma with green chilli yoghurt ^{VGO GFO}	26

SIDES

Shoestring Fries Lemon myrtle salt ^{GF, V, VG}	13
Greek Salad Capsicum, tomato medley, feta, kalamata olives ^{GF, V, VGO}	23
Pear & Rocket Salad Red cabbage, almonds, manchego ^{GF, N, V}	19
Wood Roasted Broccolini Charred garlic, lemon oil ^{GF, V, VG}	16
Wood Roasted Chat Potatoes Garlic sour cream, aleppo salt ^{GF, V, VGO}	16
Wood Roasted Eggplant Basil & chilli labneh, chickpea & tomato dressing ^{GF, V}	21

DESSERTS

Island Pavlova Yoghurt cream, seasonal fruits ^{GF}	17
Peach Semifreddo Honeycomb, chocolate sauce ^{GF}	18
Vanilla & Orange Cheesecake Pistachio, passionfruit coulis ^N	18



ISLAND COCKTAILS

ISLAND SPRITZ 21
Aperol, watermelon, grapefruit & grapefruit soda

FIZZY DAISY 21
White rum, vanilla liqueur, sparkling passionfruit, lemon & peach

SUMMERTIME BLUSH 22
Rose petal vodka, coconut, lemon, vanilla & white cacao

MOCKINGBIRD 22
Chilli tequila, pampelle, grapefruit, lime & agave

COASTAL CRUSH MARGARITA 23
Blanco tequila, strawberry, citrus, watermelon liquor & sumac lip

STRAWBERRY & BASIL NEGRONI 23
I/M infused strawberry and basil gin, Campari & vermouth

PERFECT STORM 21
Dark rum, Matso's ginger beer, lime & mint

RUMPLESTILTSKIN 23
Vodka, kahlua, licor 43, honeycomb & espresso

BLOODY MARY 21
Vodka & roasted cherry tomato

HOWLING MARY 22
Chilli-infused Vodka

ISLAND MARKET

MOCKTAILS

AMALFI SPRITZ 15
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

GIN TONICA

HORIZON 21
Bombay, cherry & lime

SEA SPRAY 21
Roku, campari & rosemary

BEACHSIDE 21
Tanqueray, cucumber & green apple

ISLAND TONICA 21
West Winds, Pampelle, red grapefruit & dill

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
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% <small>GLUTEN FREE</small>		13

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	
