

ISLAND MARKET

3-5 PM

SNACKS

Gordal Olives 13

Chilli, rosemary oil ^{GF, VG}

Freshly Shucked Oyster 1 FOR 5.5

I/M hot sauce ^{GF} 12 FOR 55

Salmon Crudo 28

Red onion, chives, white balsamic vinaigrette ^{DF, GF}

Grilled Abrolhos Islands Scallop 1 FOR 10

Citrus dressing, pangrattato ^{DF, GFO} 6 FOR 50

Woodfired Pita ^{GFO, VG} 7

Taramasalata 11

Green Chilli Labneh 11

Cucumber, feta, dill oil ^{GF, V}

Hummus 11

Za'atar, olive oil ^{GF, V, VG}

Chargrilled Chorizo ^{GF} 18

Zucchini & Haloumi Fritters 18

Walnut, garlic labneh ^{N, V}

Burrata 28

Heirloom tomatoes, peach, basil, hazelnuts ^{GF, N, V}

Pickled Fremantle Octopus 25

Mediterranean potato salad, citrus dressing ^{DF, GF}

Fried Salt & Pepper Squid 25

Spicy mayonnaise

BIGGER

Island Salad 22

Cherry tomatoes, celery, radish, citrus fruit, walnuts, manchego ^{GF, N, V} (+chicken) +7

Fried Cauliflower 28

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

Kailis Chilli Mussels 32

Toasted Common Loaf bread ^{DF, GFO}

Battered Market Fish 39

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

DESSERTS

Island Pavlova 17

Yoghurt cream, seasonal fruits ^{GF}

Peach Semifreddo 18

Honeycomb, chocolate sauce ^{GF}

Vanilla & Orange Cheesecake 18

Pistachio, passionfruit coulis ^N

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