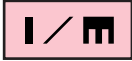


ISLAND MARKET

TO START

Gordal Olives Chilli, rosemary oil ^{GF, VG}	FROM 12PM 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 ^{VG}	7
Taramasalata	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



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, feta, 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

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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		
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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	
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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	
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TAP BEERS	MIDDY	PINT
Guinness 4.2%	9.5	15
I/M Rotating Tap	10	15
Matso's Ginger Beer 3.5%	10	16
Shelter XPA 3.5%	9.5	15
Stone & Wood Pacific Ale 4.4%	9.5	15
Swan Draught Lager 4.4%	9	14
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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
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		
Capi Spicy Ginger Beer // Capi Grapefruit Soda		
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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