

ISLAND MARKET

TO START

Gordal Olives	13
Chilli, rosemary oil ^{GF, VG}	
Australian Natural Oysters	1 FOR 5.5
I/M hot sauce ^{GF}	12 FOR 55
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	

VALENTINES DAY

SATURDAY 14TH FEBRUARY

5 COURSE MENU + ARRIVAL COCKTAIL

\$120PP



MAINS

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}	
Wood Roasted Salmon Steak	48
Beetroot hummus, asparagus, pita ^{DF, GFO}	
Wood Roasted Market Fish	49
White bean puree, spinach, tomato & capsicum salsa ^{GF}	
Linley Valley Pork Schnitzel	37
Cabbage & fennel slaw, sauce gribiche	
Wood Roasted Chicken	39
Jewelled saffron rice, green chilli labneh ^{GF}	
Wood Roasted Eye Fillet (250g)	52
Olive oil & lemon thyme butter, leafy greens, shoestring fries ^{DFO, GF}	
Shark Bay Prawn Linguine	42
Cherry tomatoes, garlic, chilli ^{DF, GFO}	
Rigatoni	32
Tomato sugo, stracciatella, basil, chilli ^{GFO, V}	

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

SIDES

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

DESSERTS

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

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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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