

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	

FROM 12PM

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, leafy greens, lemon myrtle salt, I/M tartare ^{GFO}	
Wood Roasted Salmon Steak	49
Beetroot hummus, asparagus, pita ^{DF, GFO}	
Wood Roasted Market Fish	53
Seasonal greens, lemon butter sauce ^{GF}	
Linley Valley Pork Schnitzel	37
Cabbage & fennel slaw, sauce gribiche	
Wood Roasted Chicken	39
Jewelled saffron rice, green chilli labneh ^{GF}	
Wood Roasted Scotch Fillet (300g)	53
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	

HAPPY HOUR
5-6PM

\$6 MIDDIES & \$10 PINTS
SHELTER XPA 3.5%, STONE & WOOD PACIFIC ALE 4.4%, SWAN LAGER 4.4%
\$8 HOUSE WINE
ISLAND MARKET RED, WHITE, PINK PLONK
\$8 BUBBLES
ISLAND MARKET FIZZ

ISLAND COCKTAILS

ISLAND SPRITZ 22
Aperol, watermelon, grapefruit & grapefruit soda

FIZZY DAISY 22
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 liqueur & sumac lip

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

PERFECT STORM 22
Dark rum, Matso's ginger beer, lime & mint

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

BLOODY MARY ♡ 22
Vodka & roasted cherry tomato

HOWLING MARY ♡ ♡ 22
Chilli-infused Vodka

ISLAND MARKET

MOCKTAILS

AMALFI SPRITZ 16
Classic bitter spritz, orange rhubarb & peach

THE LILY COLLINS 16
Four Pillars 0% Gin, strawberry, spiced ginger & basil soda

HOUSE MADE ICED TEA 11
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
Guinness 4.2%	10	16
I/M Rotating Tap	10	16
Matso's Ginger Beer 3.5%	11	17
Shelter XPA 3.5%	9	15
Stone & Wood Pacific Ale 4.4%	10	16
Swan Draught Lager 4.4%	9	15

PACKAGED BEERS

Asahi Super "Dry" 5%		14
Colonial Small Ale 3.5%		13
Corona Extra 4.5%		13
Funk Perth Cider 4.8%		14
Shelter Big Splash Pale Ale 0.5%		12.5
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	
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	
Rockmelon + coconut + apple + dragon fruit	
Beetroot + apple + celery	
