

# ISLAND MARKET

## BREAKFAST 8:30AM - 11AM

<b>Common Loaf Toast</b>	<b>12</b>
Cultured butter, seasonal preserves	
<b>Common Fruit Loaf</b>	<b>13.5</b>
Organic figs, apricots, raisins, sultanas, cinnamon & honey, cultured butter	
<b>House-Made Banana Bread</b>	<b>15</b>
Cultured butter	
<b>I/M Granola</b> <sup>N GFO</sup>	<b>20</b>
Hibiscus poached pear, blueberry yoghurt	
<b>Belgian Waffle</b>	<b>25</b>
Seasonal fruit, maple cream, passionfruit coulis	
<b>Zucchini &amp; Sweetcorn Waffle</b>	<b>25</b>
Smoked salmon, spinach, beetroot labneh (+ poached egg)	
<b>Classic Omelette</b>	<b>29</b>
Cherry tomatoes, spinach, mushroom, parmesan, courgette	
<b>Eggs Your Way</b> <sup>DFO GFO</sup>	<b>16.5</b>
Poached // fried // scrambled, Common Loaf toast	
<b>Eggs Florentine</b> <sup>GFO</sup>	<b>22</b>
Spinach, hollandaise, Common Loaf toast (+ smoked salmon)	
<b>Island Market Smashed Avo</b> <sup>VGO GFO</sup>	<b>26</b>
Bocconcini, cherry tomatoes, balsamic glaze, Common Loaf toast (+ poached egg)	
<b>Shakshuka Poached Eggs</b> <sup>VGO GFO</sup>	<b>31</b>
Chorizo, feta, savoury granola, Common Loaf toast	
<b>Trigg Island Big Breakfast</b>	<b>31</b>
Eggs your way, bacon, cherry tomatoes, smashed avo, Common Loaf toast	

### ADDITIONS

Smashed Avo // Mushrooms // Cherry Tomatoes **6** Bacon // Chorizo **7** // Smoked Salmon **8**

## KIDS MENU

<b>Scrambled Eggs</b>	<b>15.5</b>
Common Loaf toast	
<b>Waffle</b>	<b>15.5</b>
Ice-cream, seasonal fruit	
<b>Granola</b>	<b>10</b>
Seasonal fruit, yoghurt <sup>G</sup>	

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

## COFFEE / HOT CHOCOLATE

Espresso	4.8
Short Macchiato	5
Cappuccino, Flat White, Latte, Long Black	5.3
Dirty Chai	6.1
Long Macchiato	6
Mocha	5.8
Hot Chocolate	6
Almond, Oat or Soy Milk <b>+1</b> // Mug <b>+1</b> // Extra Shot <b>+0.8</b> // Decaf <b>+1</b> // Iced <b>+2.5</b>	

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## TEA FOR ONE

French Earl Grey Tea // English Breakfast Tea // Chai Tea // China Sencha Tea //	5.3
Peppermint Tea // Chamomile Tea // Lemongrass & Ginger Tea	

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## COLD PRESSED JUICES

<i>We use 100% WA fruit + veg in all our juices</i>	9.5
Orange // Apple // Watermelon + strawberry // Kale + apple + lemon	
Mango + passionfruit + pineapple // Carrot + ginger + pineapple + pear	
Rockmelon + coconut + apple + dragon fruit // Beetroot + apple + celery	

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## BREAKFAST BUBBLES

	GLASS	BOTTLE
Island Market Fizzy Plonk NV <small>GREAT SOUTHERN WA</small>	11	55
Bandini Prosecco NV <small>VENETO ITALY</small>	12	65
Marchand & Burch Crémant de Bourgogne NV <small>BOURGOGNE FRANCE</small>	17	99
Veuve Clicquot Brut Yellow Label NV <small>CHAMPAGNE FRANCE</small>		185

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## MORNING COCKTAILS

<b>FIZZY DAISY</b>	21
White rum, vanilla liqueur, sparkling passionfruit, lemon & peach	
<b>HIBISCUS MIMOSA</b>	14
Hibiscus topped up with Island Market Fizz	
<b>SUMMERTIME BLUSH</b>	22
Rose petal vodka, coconut, lemon, vanilla & white cacao	
<b>BLOODY MARY</b>	21
Vodka, roasted cherry tomato	

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## BREAKFAST MOCKTAILS

<b>AMALFI SPRITZ</b>	15
Classic spritz, orange, rhubarb & peach	
<b>LILY COLLINS</b>	15
Four Pillars 0% gin, strawberry, spiced ginger & basil soda	

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