

ISLAND MARKET

TO START

Gordal Olives Chilli, rosemary oil ^{GF, VG}	13
Australian Natural Oysters I/M hot sauce ^{GF}	1 FOR 5.5 12 FOR 55
Grilled Abrolhos Islands Scallop Citrus dressing, pangrattato ^{DF, GFO}	1 FOR 10 6 FOR 50
Woodfired Pita ^{GFO, VG}	5
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, stone fruit, basil, hazelnuts ^{GF, N, V}	28
Pickled Fremantle Octopus Mediterranean potato salad, citrus dressing ^{DF}	25
Fried Salt & Pepper Squid Spicy mayonnaise	25

FROM 12PM

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, leafy greens, lemon myrtle salt, I/M tartare ^{GFO}	39
Wood Roasted Salmon Steak Beetroot hummus, asparagus, pita ^{DF, GFO}	49
Wood Roasted Market Fish Seasonal greens, lemon butter sauce ^{GF}	53
Linley Valley Pork Schnitzel Cabbage & fennel slaw, sauce gribiche	37
Wood Roasted Chicken Jewelled saffron rice, green chilli labneh ^{GF}	39
Wood Roasted Scotch Fillet (300g) Olive oil & lemon thyme butter, leafy greens, shoestring fries ^{DFO, GF}	53
Shark Bay Prawn Linguine Cherry tomatoes, garlic, chilli ^{DF, GFO}	42
Rigatoni Tomato sugo, stracciatella, basil, chilli ^{GFO, V}	32

PITA WRAPS WITH CHOPPED SALAD

AVAILABLE 12-3PM MON-FRI

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

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
RED, WHITE, ROSE
\$8 BUBBLES
ISLAND MARKET FIZZ

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

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

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
Boston Tingletop Ginger Beer 3.5%		14
Colonial Small Ale 3.5%		13
Corona Extra 4.5%		13
Feral Biggie Juice 6.0%		15
Funk Perth Cider 4.8%		14
Shelter Big Splash Pale Ale 0.5%		12.5
TwoBays Pale Ale 4.5% ^{GF}		13

SOFTIES & COLD PRESS JUICES

Coke // Coke Zero // Ginger Ale // Lemonade		6.5
Bundaberg Sparkling Passionfruit		
Capi 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		
