

SNACKS & STARTERS

Australian Natural Oysters I/M hot sauce ^{GF}	1 FOR 5.5 12 FOR 55
Mount Zero Mixed Olives Chilli, rosemary oil ^{GF, VG}	14
Grilled ‘Chorizo Paolo’ Lemon wedge ^{GF}	15
Green Chilli Labneh Cucumber, feta, dill oil + pita ^{GFO, V}	14
Hummus Za’atar, olive oil + pita ^{GFO, V, VG}	14
Burrata Heirloom tomatoes, black olives, basil, hazelnuts ^{GF, N, V}	26
Seared Abrolhos Islands Scallop Citrus dressing, pangrattato ^{DF, GFO}	1 FOR 10 6 FOR 50
BBQ Local Octopus Chorizo, hummus, cherry tomatoes, chilli	30
Salt & Pepper Squid Spicy I/M mayonnaise	25
Zucchini & Haloumi Fritters Walnut & garlic labneh ^{N, V}	18
Pita Bread 2 pieces ^{GFO, VG}	5

SEAFOOD ORIGIN

All seafood is sourced from Australian waters, with the exception of our squid, which is sourced from New Zealand.



FROM THE GRILL

Market Fish Grilled local fish, seasonal greens, lemon thyme butter ^{GFO}	48
Salmon Steak Grilled local salmon, hummus, broccolini, pita ^{DF, GFO}	45
BBQ Chicken Jewelled saffron rice, green chilli labneh ^{GF}	39
Char-Grilled Scotch Fillet (300g) Olive oil & lemon thyme butter, leafy greens, shoestring fries ^{DFQ, GF}	50

COASTAL CLASSICS

Beer Battered Market Fish Leafy greens, shoestring fries, I/M tartare ^{GFO}	39
Kailis Chilli Mussels Toasted Common Loaf bread ^{DF, GFO}	32
I/M Fish Burger Brioche bun, grilled or beer battered local snapper, tartare sauce, pickled baby zucchini, gem lettuce, shoestring fries ^{GFO}	30
Signature Steak Sandwich Toasted panini, char-grilled rump steak, sautéed capsicum, caramelised onions, cheddar, rocket, truffle mayo, shoestring fries ^{GFO}	30

PASTA

Rigatoni Tomato sugo, stracciatella, basil, chilli ^{GFO, V}	32
Shark Bay Prawn Linguine Cherry tomatoes, garlic, chilli ^{DF, GFO}	42

PIZZA

Margherita Tomato sugo, bocconcini, mozzarella, fresh basil, extra virgin olive oil ^{GFO}	24
Parma Tomato sugo, mozzarella, prosciutto, fresh rocket, parmigiano, extra virgin olive oil ^{GFO}	32
Carnivora Tomato sugo, mozzarella, Italian sausage, sliced salami, leg ham, fresh basil ^{GFO}	32
Vegetariana Fresh tomato, mozzarella, baby zucchini, artichokes, black olives, green herb oil ^{GFO, V}	28
Rustica Fresh mozzarella, pancetta, roast potato, caramelised onions, fresh basil ^{GFO}	28
Add Gluten free base	5

SIDES & SALADS

Fried Cauliflower Herbed tahini, macadamia, mint ^{GF, N, V, VG}	28
Broccolini Charred garlic, lemon oil ^{GF, V, VG}	16
Chat Potatoes Garlic sour cream, Aleppo salt ^{GF, V, VGO}	16
Greek Salad Capsicum, tomato medley, feta, kalamata olives ^{GF, V, VGO}	23
Pear & Rocket Salad Red cabbage, almonds, Manchego ^{GF, N, V}	19
Shoestring Fries Lemon myrtle salt ^{GF, V, VG}	13

DESSERTS

Island Pavlova Yoghurt cream, seasonal fruits ^{GF}	16
Apple Crumble Salted caramel, vanilla ice cream	16
Vanilla & Orange Cheesecake Pistachio, passionfruit coulis ^N	16

ISLAND MARKET · TRIGG BEACH

HAPPY HOUR

5 – 6pm EVERY DAY

\$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

DIETARY & ALLERGEN GUIDE

GF

Gluten Free

DF

Dairy Free

VG

Vegan

V

Vegetarian

GFO

Gluten Free Option

DFQ

Dairy Free Option

VGO

Vegan Option

N

Contains Nuts

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.

PUBLIC HOLIDAYS

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		
COLD BREW NEGRONI	23	
Four Pillars Rare Dry Gin, Campari, Cinzano 1757, Rosso & House cold brew		
PERFECT STORM	22	
Dark rum, Matso's ginger beer, lime & mint		
BLOODY MARY 🍷	22	
Vodka & roasted cherry tomato		
HOWLING MARY 🍷🍷	22	
Chilli-infused Vodka		
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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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ISLAND MARKET		
TAP BEERS		
	MIDDY	PINT
Guinness 4.2%	10	16
I/M Rotating Tap	10	16
Shelter XPA 3.5%	9	15
Stone & Wood Pacific Ale 4.4%	10	16
Swan Draught Lager 4.4%	9	15
TAP GINGER BEER		
	MIDDY	PINT
Matso's Ginger Beer 3.5%	11	17
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PACKAGED BEERS		
Asahi Super "Dry" 5%		14
Colonial Small Ale 3.5%		13
Corona Extra 4.5%		13
Feral Biggie Juice 6.0%		15
Shelter Big Splash Pale Ale 0.5%		12.5
TwoBays Pale Ale 4.5% ^{GF}		13
PACKAGED GINGER BEER & CIDER		
Boston Tingletop Ginger Beer 3.5%		14
Funk Perth Cider 4.8%		14
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SPARKLING WATER		
San Pellegrino Sparkling Water 750ml		9.5
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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	
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SOFTIES	
6.5	
Coke	
Coke Zero	
Ginger Ale	
Lemonade	
Bundaberg Sparkling Passionfruit	
Capi Blood Orange Soda	
San Pellegrino Limonata	
Capi Spicy Ginger Beer	
Capi Grapefruit Soda	
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COLD PRESS JUICES	
9.5	
We use 100% WA fruit + veg in all our juices	
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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