

ISLAND MARKET

BREAKFAST 8:30AM - 11AM

Common Loaf Toast	12
Cultured butter, seasonal preserves	
Common Fruit Loaf	13.5
Organic figs, apricots, raisins, sultanas, cinnamon & honey, cultured butter	
House-Made Banana Bread	15
Cultured butter	
I/M Granola ^{N GFO}	20
Hibiscus poached pear, blueberry yoghurt	
Belgian Waffle	25
Seasonal fruit, maple cream, passionfruit coulis	
Zucchini & Sweetcorn Waffle	25
Smoked salmon, spinach, beetroot labneh (+ poached egg)	
	(+4)
Classic Omelette	29
Cherry tomatoes, spinach, mushroom, parmesan, courgette	
Eggs Your Way ^{DFO GFO}	16.5
Poached // fried // scrambled, Common Loaf toast	
Eggs Florentine ^{GFO}	22
Spinach, hollandaise, Common Loaf toast + smoked salmon (A)	
	(+8)
Island Market Smashed Avo ^{VG0 GFO}	27
Bocconcini, cherry tomatoes, balsamic glaze, Common Loaf toast (+ poached egg)	
	(+4)
Shakshuka Poached Eggs ^{VG0 GFO}	31
Chorizo, feta, savoury granola, Common Loaf toast	
Trigg Island Big Breakfast	31
Eggs your way, bacon, cherry tomatoes, smashed avo, Common Loaf toast	

ADDITIONS

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

KIDS MENU

Scrambled Eggs	15.5
Common Loaf toast	
Waffle	15.5
Ice-cream, seasonal fruit	
Granola	10
Seasonal fruit, yoghurt ^G	

SEAFOOD ORIGIN

A: AUSTRALIAN I: IMPORTED M: MIXED (AUSTRALIAN/IMPORTED)

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 +1 // Mug +1 // Extra Shot +0.8 // Decaf +1 // Iced +2.5	

TEA FOR ONE

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

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	

BREAKFAST BUBBLES

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

MORNING COCKTAILS

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

BREAKFAST MOCKTAILS

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

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