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)) **(+8.5)**

Island Market Smashed Avo VGO GFO **27**
Bocconcini, cherry tomatoes, balsamic glaze, Common Loaf toast (+ poached egg) **(+4)**

Shakshuka Poached Eggs VGO 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

Cherry Tomatoes **6** // Smashed Avo // Mushrooms **6.5** Bacon // Chorizo **7** // Smoked Salmon (A) **8.5**

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 **+1.05** // Mug **+1** // Extra Shot **+0.85** // 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

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

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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