# ISLAND MARKET

**FUNCTIONS & EVENTS BOOKINGS**
https://islandmarkettrigg.com/events

## SNACKS & STARTERS

**Australian Natural Oysters** — 1 FOR 5.5 / 12 FOR 55
I/M hot sauce [GF]

**Mount Zero Mixed Olives** — 14
Chilli, rosemary oil [GF, VG]

**Grilled 'Chorizo Paolo'** — 15
Lemon wedge [GF]

**Green Chilli Labneh** — 14
Cucumber, feta, dill oil + pita [GFO, V]

**Hummus** — 14
Za'atar, olive oil + pita [GFO, V, VG]

**Burrata** — 26
Heirloom tomatoes, black olives, basil, hazelnuts [GF, N, V]

**Seared Abrolhos Islands Scallop** — 1 FOR 11 / 6 FOR 55
Citrus dressing, pangrattato [DF, GFO]

**BBQ Local Octopus** — 30
Chorizo, hummus, cherry tomatoes, chilli

**Salt & Pepper Squid** — 25
Spicy I/M mayonnaise

**Zucchini & Haloumi Fritters** — 18
Walnut & garlic labneh [N, V]

**Pita Bread** — 5
2 pieces [GFO, VG]

## SEAFOOD ORIGIN

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



I/M

## FROM THE GRILL

**Market Fish** — 48
Grilled local fish, seasonal greens, lemon thyme butter [GFO]

**Salmon Steak** — 45
Grilled local salmon, hummus, broccolini, pita [DF, GFO]

**BBQ Chicken** — 39
Jewelled saffron rice, green chilli labneh [GF]

**Char-Grilled Scotch Fillet (300g)** — 50
Olive oil & lemon thyme butter, leafy greens, shoestring fries [DFO, GF]

## COASTAL CLASSICS

**Beer Battered Market Fish** — 39
Leafy greens, shoestring fries, I/M tartare [GFO]

**Kailis Chilli Mussels** — 32
Toasted Common Loaf bread [DF, GFO]

**I/M Fish Burger** — 34
Brioche bun, grilled or beer battered local snapper, tartare sauce, pickled baby zucchini, gem lettuce, shoestring fries [GFO]

**Signature Steak Sandwich** — 35
Toasted panini, char-grilled rump steak, sautéed capsicum, caramelised onions, cheddar, rocket, truffle mayo, shoestring fries [GFO]

## PASTA

**Rigatoni** — 32
Tomato sugo, stracciatella, basil, chilli [GFO, V]

**Shark Bay Prawn Linguine** — 42
Cherry tomatoes, garlic, chilli [DF, GFO]

## PIZZA

**Margherita** — 26
Tomato sugo, bocconcini, mozzarella, fresh basil, extra virgin olive oil [GFO]

**Parma** — 34
Tomato sugo, mozzarella, prosciutto, fresh rocket, parmigiano, extra virgin olive oil [GFO]

**Carnivora** — 32
Tomato sugo, mozzarella, Italian sausage, sliced salami, leg ham, fresh basil [GFO]

**Vegetariana** — 29
Fresh tomato, mozzarella, baby zucchini, artichokes, black olives, green herb oil [GFO, V]

**Slow-Cooked Beef Brisket** — 34
Grain fed beef brisket, mozzarella, balsamic glazed baby onions, basil [GFO]

**Add**
Gluten free base — 5

## SIDES & SALADS

**Fried Cauliflower** — 28
Herbed tahini, macadamia, mint [GF, N, V, VG]

**Broccolini** — 16
Charred garlic, lemon oil [GF, V, VG]

**Chat Potatoes** — 16
Garlic sour cream, Aleppo salt [GF, V, VGO]

**Greek Salad** — 23
Capsicum, tomato medley, feta, kalamata olives [GF, V, VGO]

**Pear & Rocket Salad** — 19
Red cabbage, almonds, Manchego [GF, N, V]

**Shoestring Fries** — 13
Lemon myrtle salt [GF, V, VG]

## DESSERTS

**Island Pavlova** — 16
Yoghurt cream, seasonal fruits [GF]

**Apple Crumble** — 16
Salted caramel, vanilla ice cream

**Vanilla & Orange Cheesecake** — 16
Pistachio, passionfruit coulis [N]

ISLAND MARKET · TRIGG BEACH

## HAPPY HOUR

5 – 6pm EVERY DAY

**$6 MIDDIES & $10 PINTS**
Shelter XPA 3.5%
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 · DFO 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 MARKET

## 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

## 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 |
|---|---|---|
| Beerfarm Royal Haze 5.8% | 10 | 16 |
| 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 |

## 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 | 16 |

## PACKAGED GINGER BEER & CIDER

| | |
|---|---|
| Boston Tingletop Ginger Beer 3.5% | 14 |
| Funk Perth Cider 4.8% | 14 |

## SPARKLING WATER

| | |
|---|---|
| San Pellegrino Sparkling Water 750ml | 9.5 |

## 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

## 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

## 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