

Pita + co

WOODFIRED PITA BAKED DAILY

PAIR WITH

Hummus	9
Tzatziki	9
Green chilli labneh	10
Taramasalata 🌿	10
Olives, Island pickles	13
I/M Can of Sardines	14
Chargrilled chorizo	15
Pork, duck & pistachio terrine, Island pickles, lavosh 🌿🌿	22

ISLAND PLATES

CONTAINS GLUTEN 🌿 NUTS 🥜

Oysters, Island Market hot sauce	5/55doz
Half shell scallop, taramasalata, cherry tomato salsa 🌿	9.5 ea
Stracciatella, heirloom tomato, strawberry, basil	24
Wood roasted asparagus, romesco, feta labneh 🌿🥜	26
Zucchini & haloumi fritters, walnut & garlic labneh 🌿🥜	19.5
Fried cauliflower, green herb tahini, macadamia, pomegranate 🌿	25
Market fish ceviche, blood orange, avocado, fennel	26
Steak tartare, pistachio salsa, black garlic, lavosh 🌿🌿	29
Pickled octopus, kipfler potato, piquillo pepper, artichoke, olive, alioli	28
Rigatoni, clams, Jamón Serrano, sofrito, chilli 🌿	39
Woodfired Skull Island tiger prawns, Mallorquina butter	29
Fried local market fish, Manjimup chips, pickled onion 🌿	38
Spatchcock shawarma. broccolini, green tahini, fermented chilli	45
Wood roasted market fish, eggplant caponata, pine nut & basil crumb 🌿🌿	MP
Moruno spiced lamb rump, pumpkin, harissa, olive, feta 🌿	38
Wood-fired grass fed T-bone, 400gm, beans, café de Paris butter	54

FILLED PITA - WITH CHOPPED SALAD

12 - 5PM

GLUTEN FREE OPTION AVAILABLE

Lamb shawarma, green chilli yoghurt 🌿	24
Chicken shawarma, hummus 🌿	24
Falafel, tahini yoghurt 🌿	22

SIDE ACTION

Aleppo chips	11
Cabbage, fennel, cucumber, feta & pinenut salad, yoghurt dressing 🌿	16
Baby cos, radicchio, radish salad, buttermilk dressing	15

DESSERT

Island pavlova, berries, pistachio & yoghurt fool 🌿	16.5
Passionfruit semifreddo, mango, banana, honeycomb	16.5
Salvador Dali's chocolate & chestnut cake, date confit, crème fraîche 🌿	16.5

CHEESE BY CAMBRAY, NANNUP WA

Aged Feta // Cheddar // Blue // Brie
One Cheese 17 // add cheese +7 ea

CAN'T DECIDE?
LET US TAKE CARE
OF IT FOR YOU!

Island feasts
5 COURSE CHEF'S TASTING

\$75PP

WINE FOR AN ISLAND

'21 QUINTA DO AMEAL 'BICO AMARELO' VINHO VERDE, PRT 14/ 48 / 70

Vinho Verde refers to both a region in Portugal's north but also a style of racy, exuberant wines. Quinta do Ameal is lauded as a pioneer, producing some of the best in the region. The 'Bico Amarelo' is a blend of Loureiro & Alvarinho, both indigenous to Vinho Verde. Alvarinho is known for its complex lemon-driven aromatics whilst Loureiro brings a herbaceous bay leaf element that creates interest and drive. The final wine is a combination of citric precision balanced in a crunchy-yet-textured white blend.

ISLAND COCKTAILS



CIPRIANI 75 Malfy Arancia Gin, blood orange purée, rosé prosecco top	16/48
ISLAND SPRITZ Coastal classic twist: Aperol, watermelon, grapefruit, capped with grapefruit soda and served fluffy	18/53
THE PHIL COLLINS Tom's long lost cousin: gin, fresh strawberry, charged with spiced ginger & basil soda	18/53
SUMMERTIME BLUSH Rose petal vodka, coconut & lemon, vanilla & white cacao. Served short & dusted pink	20
TROPICAL EXPRESS Smoked pineapple tequila, vermouth, limonata & banana refreshingly long and tropical	21
MONTE MULE Amaro Montenegro, salubriously paired with aged spiced rum, fresh pressed lime, topped with ginger beer & served in copper (of course)	19

SKINOS SOUR Mastic aromatic liqueur, classically soured with fresh lemon juice and a hit of cucumber sweetness	18
WHISKEY HIBISCUS SOUR Poire William pear, bourbon, hibiscus, lemon & bitters Whiskey sour Island styles	20
THE BUCKLER Reposado tequila, pomegranate, citrus, freeze-dried raspberry sumac lip	20
G6 Margaret river gin, vanilla, aperol, citrus, topped with sparkling passion and grenadine	21
CHICA CHERRY COLA Blackcurrant & blackberry infused vodka, charged with handcrafted, smallbatch lo-cal Canteen Cola	18
QUEEN MARY vodka, roasted cherry tomato 🔥	19
OLD TOM MARY intensely botanical Old Toms gin 🔥	
HOWLING BRAZILIAN MARY chilli-infused Cachaça 🔥 🔥	

BEER



Shelter Lager	WA	9	14
Bailey Brewing Pale Ale	WA	8.5	13
Rocky Ridge 'Jindong Juicy'	WA	9	14
Tall Timbers XPA 3.5%	WA	8.5	13
In The Pines Hazy IPA	WA	9.5	14
I/M Rotating Tap		10	15

BEER IN CAN

Mythos <i>Greek Lager</i>	12
Sick Puppy <i>Pale Ale</i> (GLUTEN REDUCED)	13
Feral 'Runt' <i>Pale Ale</i> 3.5%	12
Shelter 'Big Splash' <i>Pale Ale</i> 0.5%	12
Molly Rose 'Nectar' <i>Kveik IPA</i>	14
Rocky Ridge 'Rock Candy' <i>Sour</i>	14
Eagle Bay <i>Cacao Stout</i>	12
CBCO <i>Ginger Beer</i>	13
Beerfarm <i>Cider</i>	13
Funk 'Sweet Oaked' <i>Cider</i>	14

ZERO PROOF COCKTAILS 15

TICKLED PINK Juniper, pink grapefruit, citrus & watermelon	THE LILY COLLINS four pillars 0% Gin, fresh strawberry, charged with spiced ginger & basil soda
SUMMERTIME BLUSH cold pressed apple, coconut water & lemon, vanilla & white cacao.	

GIN TONICA 18

SUNSET cuprum, mint, pomegranate, aromatic tonic... crisp & refreshing	RA RA PENO Bombay, raspberry, jalapeno, raspberry tonic little afternoon kick
GIN & 'NOT TONIC' London dry, orange liqueur, sage & soda... clean & precise	BEACHSIDE Tanqueray, cucumber, green apple tonic, savory & revitalising
ISLAND TONICA West Winds, Pampelle, red grapefruit, dill... herbaceous & bitter	

SANS ALCOHOL

SOFTIES 6.5 Coke/Coke Zero/Lemonade Ginger Ale/Ginger Beer Sparkling Passionfruit Limonata (LIME SPARKLING) Fever Tree Blood Orange Soda StrangeLove 'Pear & Cinnamon' Bitter Lemon (BY STRANGELOVE)	WINE 0% 79 NV Sidewood Sparkling 'Nearly Naked' Adelaide Hills, SA	COLD PRESSED JUICE 9.5 Orange Apple Watermelon + strawberry Kale + apple + lemon Mango + passionfruit + pineapple Carrot + ginger + pineapple + pear <i>all juices made from 100% WA fruit + veg</i>	VENEZIA SPRITZ 17 all the hallmarks of a aperol spritz, with none of the alcohol
			STRAWBERRY + BASIL ICED TEA 13.5 served in a highball over ice, fresh strawberry & basil to finish