

TEAT

TO SHARE

Fries VV, GF Homemade aioli	13
Sweet Potato Fries VV, GF Homemade herb aioli	14
Fresh Oysters (3) S, GF South Australian oysters, shallot mignonette, lemon	21
Citrus Chilli Marinated Olives VV, GF Mixed olives marinated in olive oil, lemon, orange, thyme, parsley, garlic, red chilli	12
Homemade Flat Bread & Dip VV, GFO Olive oil, sea salt, choice of one homemade dip from the selection below:	19
Hummus , crispy chickpea, sumac VV, GF	12
Moutabel , freshly diced tomato, parsley, local olive oil VV, GF	12
Fire Roasted Capsicum & Cheddar , chilli, local olive oil GF	12
Bruschetta VVO, GFO Toasted sourdough, heirloom tomato, marinated cherry tomato, stracciatella, balsamic glaze, micro basil	20
The Island's Famous Chorizo GF Swan Valley honey, chilli, chives	26
Satay Chicken Skewers (4) GF, N Malaysian dipping sauce, parsley	26
Sticky & Spicy Chicken Wings GF Chilli, honey sauce, coriander	25
Salt & Lemon Pepper Squid GF Australian squid, chilli, parsley, homemade aioli	26
Harissa Marinated King Prawns GFO, S Flat bread, homemade capsicum & chilli sauce, lemon	35
Porcini Mushroom Arancini (3) V Shaved parmesan, aioli, parsley	24
Miguel's Nachos V, GF, VVO Locally made charcoal & chipotle corn tortilla, traditional Mexican salsa, queso, sour cream, jalapeno, coriander + smoked pulled beef brisket GF	28 11

V Vegetarian VV Vegan GF Gluten Free O Optional N Contains Nuts S Contains Shellfish

LARGE PLATES

Scotch Fillet 300g GF	50
West Australian grass-fed beef, roasted fingerling potato, charred broccolini, blistered truss cherry tomato, homemade red wine jus	
Chicken Parmigiana	36
Free range chicken, homemade tomato sugo, smoked ham, Australian mozzarella, salad with maple & mustard dressing, fries	
Beer Battered Fish & Chips GFO	32
Little Island Pale Ale battered fish, salad with maple & mustard dressing, fries, homemade tartare, lemon	
Pan Fried Parsley & Basil Snapper GF	46
Seeded mustard & buttered green beans, roasted fingerling potato, chimichurri	
Smoky Rib Open Wrap GFO	38
12hr cooked beef short rib, iceberg lettuce, tomato, sumac onions, homemade garlic sauce, flat bread, parsley, fries, capsicum & chilli dipping sauce	
Moroccan Style Margaret River Organic Tempeh Open Wrap VV, GFO	33
Iceberg lettuce, tomato, sumac onions, homemade garlic sauce, flat bread, parsley, fries, capsicum & chilli dipping sauce	
Flame-Roasted Spanish Duo Veggie Steak VV, GF	32
Spiced zucchini & eggplant, roasted fingerling potato, blistered truss cherry tomato	
Smashed Wagyu Beef Burger GFO	30
Margaret River wagyu beef, American red cheese, tomato, pickle, festival lettuce, tomato chutney, burger sauce, brioche bun, fries	
Grilled Chicken Burger GFO	30
Free range marinated chicken, bacon, tomato, festival lettuce, tomato chutney, brioche bun, fries	
+ bacon GF	6
+ gluten free / vegan potato bun	6

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YOU & THE CREW

Seafood Platter **S** 189

West Australian poached tiger prawns, pickled Albany sardines, grilled scallops, West Australian chargrilled king prawns, West Australian crayfish, salt & lemon pepper squid, beer battered fish, oysters, fries, coleslaw served with accompaniments

99

Island Favourites Board **GFO**

The Island's famous chorizo, porcini mushroom arancini with aioli, sticky & spicy chicken wings, Miguel's nachos, flat bread with fire roasted capsicum & cheddar dip

SALAD

Classic Caesar **GFO** 24

Cos lettuce, crispy bacon, sourdough croutons, soft boiled free range egg, homemade dressing, shaved parmesan

Smoked Corn Rib Salad **GF, VVO** 24

Spanish onion, cherry tomato, avocado, fresh jalapeno, light ranch dressing, shaved parmesan, basil, parsley

Moroccan Roasted Carrot & Black Barley Salad **V, VVO** 26

Red capsicum, Spanish onion, spinach, mint, coriander, Persian feta, lemon oil, freeze dried mandarins

Island Garden Salad **V, GF, VVO** 19

Mesclun lettuce, cherry tomato, Spanish onion, cucumber, capsicum, sprouted beans, Persian feta, za'atar, Pedro Ximenez balsamic dressing

+ salted anchovies **GF** 5

+ pulled smoked chicken **GF** 12

+ poached Australian tiger prawns **S** 14

+ smoky BBQ Margaret River organic tempeh **VV** 10

NIPPERS

Beef Slider & Chips, cheese, lettuce, tomato sauce, brioche bun 14

Fish & Chips **GFO** 14

Margherita Pizza **V, VVO** 14

Seasoned Chicken Tenders & Chips **GF** 14

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PIZZAS

All our pizzas are 100% handmade and naturally risen, topped with our very own pizza sauce using Italian tomatoes. As pizzas are made in a separate section, they may be served at a different time to other meals.

Pizza Bianca VV	16
Confit garlic, rosemary, sea salt	
Margherita V, VVO	25
Tomato base, fior di latte, fresh tomato, basil	
Annabella's	32
Tomato base, mozzarella, calabrese salami, pickled Spanish onion, chilli flakes, oregano	
Florence V, VVO	27
Roasted potato, smoked scamorza, caramelised onion, aioli, garlic & rosemary crumb	
The Drop In V, VVO	28
Mixed mushroom, smoked scamorza, baby spinach, West Australian truffle oil	
Silver Dragon	34
Smoky BBQ base, mozzarella, smoked pulled beef brisket, Spanish onion, coleslaw	
The 1928 S	34
Tomato base, mozzarella, The Island's famous chorizo, marinated prawns, Spanish onion, chilli, parsley	
The Duke	35
Tomato base, mozzarella, free range leg ham, free range chicken, nduja salami, sundried tomato, fresh rocket	
+ vegan cheese	6
+ gluten free base	6

Please note that while these bases are made without gluten, they are cooked in the same oven as our other pizzas and are not suitable for celiacs.

DESSERTS

Rosewater Pavlova V, GF	19
Fresh strawberries, freeze dried strawberries, passionfruit, rosewater floss	
WA Black Lime Pannacotta V, GF	19
Fennel & orange syrup, candied fennel, fresh orange slice, fennel frond	
Crème Brûlée V, GFO	19
Brandy snap, fresh strawberries	
Seasonal Sorbet VV, GF	18

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SNACK MENU (3-5PM)

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