

THE ISLAND at Elizabeth Quay

TO SHARE

Fries Aioli GF, VVP	12
Fresh Australian Oysters Lemon, soy wasabi dressing (3) S, GFP	21 (3 PER SERVE)
Marinated Olives Lemon & garlic GF, VV	12
Homemade Flatbread VV	7

DIPS

Moutabel, roasted walnut, parsley, olive oil GF, V	15
Hummus, crispy chickpeas, sumac GF, VV	12
Hazelnut dukkha, extra virgin olive oil GF, VV, N	12

La Delizia Burrata Pickled yellow tomato, lemon olive oil, served with flatbread V, GFP	29
Prawn & Crab Brioche Rolls Japanese mayonnaise, togarashi, lime (3) S	26
Bruschetta Heirloom tomatoes, stracciatella, basil, balsamic glaze V, GFP	18
Chargrilled Chorizo Escalivada GF	26
Tuna Ceviche Soy dressing, wasabi mayonnaise, herb salad	26
Fried Chicken Wings Gochujang glaze, sesame, spring onion, lime	25
Miguel's Nachos Liquid cheese, nacho salsa, jalapeno, sour cream GF, V, VVP	26
+ chipotle braised beef brisket GF	10
WA Black Lime Salt & Pepper Squid Spring onion, chilli & anchovy mayonnaise GF	26
Vegetarian Arancini Aioli, parmesan (4) V	23
Parma Salad Rocket, apple, prosciutto, capers, parmesan, truffle vinaigrette GF	19

YOU AND THE CREW

Seafood Platter Oysters, poached tiger prawns, Australian bugs, pickled octopus, tuna ceviche with soy dressing, WA black lime salt + pepper squid, battered fish, chargrilled tiger prawns, toasted nori, wakame served with accompaniments S	159
The Island Favourites Board Homemade flatbread with hummus, gochujang glazed fried chicken wings, vegetarian arancini, chorizo with escalivada, Miguel's nachos with liquid cheese, nacho salsa, jalapeno & sour cream	85

