

FAE

## TO SHARE

<b>Fries</b> VVO, GF Homemade aioli	13
<b>Sweet Potato Fries</b> VVO, GF Homemade herb aioli	14
<b>Fresh Shucked Oysters (3)</b> S, GF South Australian oysters, shallot mignonette, lemon	21
<b>Citrus Chilli Marinated Olives</b> VV, GF Mixed olives marinated in olive oil, lemon, orange, thyme, parsley, garlic, red chilli	12
<b>Homemade Flat Bread &amp; Dip</b> VV, GFO Olive oil, sea salt, balsamic vinegar, choice of one homemade dip from the selection below:	19
<b>Hummus</b> , crispy chickpea, sumac VV, GF	12
<b>Moutabel</b> , roasted walnut, parsley, local olive oil VV, GF, N	12
<b>Whipped Feta &amp; Beetroot</b> , toasted pine nut, pistachio V, GF, N	12
<b>Bruschetta</b> VVO, GFO Toasted sourdough, heirloom tomato, marinated cherry tomato, stracciatella, balsamic glaze, micro basil	20
<b>Baked Ricotta</b> V, GFO Sundried tomato, cherry tomato, red onion, olive oil, torn basil & garlic crostini	25
<b>The Island's Famous Chorizo</b> GF Swan Valley honey, chilli, chives	26
<b>Stuffed Sardines</b> GFO Albany butterflied sardines, tomato, garlic, onion, parsley, dill, lemon pressed oil & warm sourdough	27
<b>Limoncello Wings</b> GF West Australian free range chicken wings, smoky spiced aioli, fresh thyme	25
<b>Salt &amp; Lemon Pepper Squid</b> GF Australian squid, chilli, parsley, homemade aioli	26
<b>Egyptian Falafel</b> VV, GF Homemade falafel, sweet & spiced tahini, coriander, za'atar + homemade flat bread	20 7
<b>Miguel's Nachos</b> V, GF, VVO Locally made corn tortilla, traditional Mexican salsa, queso, sour cream, jalapeno, coriander + chipotle braised beef brisket GF	26 11

## LARGE PLATES

<b>Scotch Fillet 300g</b> GF	50
West Australian grass-fed beef, triple cooked fingerling potato, charred broccolini, homemade red wine jus	
<b>Chicken Parmigiana</b>	36
Free range chicken, homemade tomato sugo, prosciutto, Australian mozzarella, salad with maple & mustard dressing, fries	
<b>Beer Battered Fish &amp; Chips</b> GFO	32
Little Island Pale Ale battered fish, salad with maple & mustard dressing, fries, homemade tartare, lemon	
<b>Slow Roast Pork Belly</b> GF	36
Great Southern pork belly, celeriac puree, charred Brussel sprouts, sliced apple, micro celery, apple jus	
<b>Pan Fried Pink Snapper</b> GF	45
Shark Bay pink snapper, warm potato & dill salad, chargrilled cherry tomato, burnt lemon butter sauce	
<b>Mediterranean Roast Chicken</b> GF	34
Free range half chicken, roasted chickpea & sundried tomato salad, grilled asparagus, mustard seed cream sauce	
<b>Broccoli Steak</b> VV, GF	29
Farm fresh broccoli, triple cooked fingerling potato, chargrilled cherry tomato, garlic sauce	
<b>Smashed Wagyu Beef Burger</b> GFO	30
Brioche bun, Margaret River wagyu beef, American red cheese, tomato, pickles, festival lettuce, tomato chutney, burger sauce, fries	
<b>Grilled Chicken Burger</b> GFO	30
Brioche bun, free range marinated chicken, bacon, tomato, festival lettuce, tomato chutney, fries	
<b>Vegan Mushroom Burger</b> GFO, N	30
Potato bun, mushroom patty, cheddar, tomato, festival lettuce, pickle, burger sauce, fries	
Swap to make your burger vegetarian and add a little dairy to your day!	
<b>Add to any burger</b>	
+ bacon	6
+ gluten free / vegan potato bun	5

## YOU & THE CREW

### Seafood Platter **S**

175

West Australian poached tiger prawns, pickled octopus, grilled scallops, chargrilled tiger prawns. Australian bugs, salt & lemon pepper squid, beer battered fish, oysters, wakame salad served with accompaniments

### Island Favourites Board **GFO**

95

The Island's famous chorizo, Egyptian falafel, limoncello wings, Miguel's nachos, homemade flat bread & hummus

## SALAD

### Heirloom Pumpkin Salad **VV, GFO**

25

Roasted heirloom pumpkin, ancient grains, red onion, cucumber, parsley, mint, coriander, lemon olive oil dressing, homemade flat bread & hummus

### Greek Style Lamb Salad **VVO**

28

Slow cooked West Coast lamb, pearl couscous, red onion, cherry tomato, mint, cucumber, tzatziki dressing

Make it vegan – swap for tempeh & lemon oil dressing

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

18

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

+ marinated grilled chicken tenderloins **GF**

12

+ poached Australian tiger prawns **GF, S**

14

+ organic tempeh **VV, GF**

10

## NIPPERS

### Beef Slider & Chips Cheese, lettuce, tomato sauce

14

### Fish & Chips **GFO**

14

### Margherita Pizza **V, VVO**

14

### Marinated Chicken Tenders & Chips **GF**

14

## 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.

<b>Pizza Bianca</b> <b>VV</b>	16
Confit garlic, rosemary, sea salt	
<b>Margherita</b> <b>V, VVO</b>	25
Tomato base, fior di latte, tomato, basil	
<b>Annabella's</b>	32
Tomato base, mozzarella, calabrese salami, pickled red onion, chilli flakes, oregano	
<b>Florence</b> <b>V, VVO</b>	27
Roast potato, smoked scamorza, caramelised onion, aioli, garlic & rosemary crumb	
<b>The Drop In</b> <b>V, VVO</b>	28
Mixed mushrooms, smoked scamorza, baby spinach & West Australian truffle oil	
<b>Silver Dragon</b>	34
Smoky BBQ base, mozzarella, pulled beef brisket, pulled pork, red onion, coleslaw	
<b>The Esplanade Affair</b>	32
Slow cooked West Australian lamb, feta, tzatziki, tomato sugo, mozzarella, roast capsicum, kalamata olives, red onion, fresh rocket	
<b>The Grand Palace</b> <b>S</b>	32
Tomato base, mozzarella, marinated prawns, zucchini, cherry tomato, fresh rocket	
<b>The Duke</b>	34
Tomato base, mozzarella, free range ham, free range chicken, nduja salami, sundried tomato, fresh rocket	
+ vegan cheese	6
+ gluten free base	6
<i>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.</i>	

## DESSERTS

<b>Smoky Bacon Apple Crumble</b> <b>VO</b>	18
Spiced cinnamon Granny Smith apples, crumble topping, vanilla ice cream, bacon floss	
<b>Chipotle Chocolate Tiramisu</b> <b>V</b>	18
Coffee soaked lady finger biscuits layered with chipotle chocolate cream	
<b>Crème Brûlée</b> <b>V, GFO</b>	18
Brandy snap, strawberries	
<b>Seasonal Sorbet</b> <b>VV, GF</b>	18

## SNACK MENU (3-5PM)

**Fries** VVO, GF 13  
Homemade aioli

**Sweet Potato Fries** VVO, GF 14  
Homemade herb aioli

**Citrus Chilli Marinated Olives** VV, GF 12  
Mixed olives marinated in olive oil, lemon, orange, thyme, parsley, garlic, red chilli

**Homemade Flat Bread & Dip** VV, GFO 19  
Olive oil, sea salt, balsamic vinegar, choice of one homemade dip from the selection below:

**Hummus**, crispy chickpea, sumac VV, GF 12  
**Moutabel**, roasted walnut, parsley, local olive oil VV, GF, N 12  
**Whipped Feta & Beetroot**, toasted pine nut, pistachio V, GF, N 12

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**Margherita** V, VVO 25  
Tomato base, fior di latte, tomato, basil

**Annabella's** 32  
Tomato base, mozzarella, calabrese salami, pickled red onion, chilli flakes, oregano

**Florence** V, VVO 27  
Roast potato, smoked scamorza, caramelised onion, aioli, garlic & rosemary crumb

**The Drop In** V, VVO 28  
Mixed mushrooms, smoked scamorza, baby spinach & West Australian truffle oil

**Silver Dragon** 34  
Smoky BBQ base, mozzarella, pulled beef brisket, pulled pork, red onion, coleslaw

**The Esplanade Affair** 32  
Slow cooked West Australian lamb, feta, tzatziki, tomato sugo, mozzarella, roast capsicum, kalamata olives, red onion, fresh rocket

**The Grand Palace** S 32  
Tomato base, mozzarella, marinated prawns, zucchini, cherry tomato, fresh rocket

**The Duke** 34  
Tomato base, mozzarella, free range ham, free range chicken, nduja salami, sundried tomato, fresh rocket

+ vegan cheese 6  
+ gluten free base 6

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