

LEAVE

TO SHARE

Fries VV, GF Homemade aioli	14
Beer Bread & Butter (2) V, VVO Freshly baked Little Island beer bread, Mediterranean whipped butter	9
Fresh Oysters (3) S, GF South Australian oysters, salsa verde, lemon	22
Homemade Flat Bread & Dip VV, GFO Olive oil, sea salt, choice of one dip from the below:	19
Beetroot Hummus , crispy chickpea VV, GF	12
Kalamata Olive Tapenade , Kalamata crumb, parsley VV, GF	12
Fire Roasted Capsicum & Creamy Cheddar , chilli, olive oil V, GF	12
Bruschetta VVO, GFO Toasted sourdough, heirloom tomato, marinated cherry tomato, stracciatella, balsamic glaze, micro basil	22
The Island's Famous Chorizo GF Swan Valley honey, chilli, chives	26
Satay Chicken Skewers (4) GF, N Malaysian dipping sauce, parsley	26
Bush Spiced Fried Chicken Wings GF The Island's secret native spices, plum & jalapeno sauce	26
Paprika Salt & Lemon Pepper Squid GF Chilli, parsley, homemade aioli	26
Kangaroo Carpaccio GF, N Saltbush pesto, Kalamata tapenade, finger lime, parmesan, white anchovies, fried saltbush, toasted pine nuts, rice crisp	27
Pesto Arancini (3) V Tomato sugo, shaved parmesan, parsley	24
Taco Trio Miguel's handmade soft corn tortilla, zesty coleslaw, Pico de Gallo, Island secret spices	27
Little Island Beer Battered Fish , lime aioli	
Chilli & Lime Chicken , guacamole GF	
Chimichurri Mushroom , guacamole GF, VV	

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

LARGE PLATES

Scotch Fillet 250g **GF** 55

West Australian grass-fed beef, roasted kipfler potato, honey glazed baby carrot, crispy coated candy stripe beetroot, Little Island Red Ale jus

Chicken Parmigiana 36

Tomato sugo, smoked ham, mozzarella, garden salad with maple & mustard dressing, fries

Beer Battered Fish & Chips **GFO** 32

Little Island Pale Ale battered fish, garden salad with maple & mustard dressing, fries, homemade tartare, lemon

Grilled Goldband Snapper **GF** 46

Lemon myrtle & harissa marinade, avocado yoghurt, roasted kipfler potato, finger lime salsa

Eggplant Parmigiana **V, VVO** 32

Traditional roasted eggplant, tomato sugo & mozzarella served in a cast iron pan, grilled zucchini, roasted kipfler potato, micro basil

+ homemade flat bread to soak up the goodness! 7

Moroccan Spiced 12hr Smoked Beef Short Rib **GFO** 42

Tabouli with brown rice, quinoa, roasted capsicum, zucchini & eggplant, flat bread, smoked hung yoghurt, pomegranate, herbs, lemon

Braised Lamb Shank **GF** 45

Quandong & tomato reduction, smoky wattleseed mash, parmesan crisp, fried saltbush

BURGERS & SANDWICHES

Porterhouse Steak Sandwich **GFO** 35

Donnybrook Pink porterhouse, confit cherry tomato, smoked scamorza, umami sauce, Little Island XPA caramelised onion, festival lettuce, crunchy bread roll, fries

Chimichurri Mushroom Sandwich **VV, GFO** 32

Grilled mixed local mushrooms, confit cherry tomato, umami sauce, festival lettuce, charred Spanish onion, crunchy bread roll, fries

Margaret River Smashed Wagyu Beef Burger **GFO** 32

American red cheese, tomato, pickle, festival lettuce, tomato chutney, burger sauce, brioche bun, fries

Grilled Chicken Burger **GFO** 32

Bacon, tomato, festival lettuce, tomato chutney, brioche bun, fries

+ bacon 6

+ gluten free / vegan bun 6

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YOU & THE CREW

Seafood Platter **S**

199

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

Island Favourites Board **GFO**

99

The Island's famous chorizo, pesto arancini with tomato sugo, bush spiced fried chicken wings, chef selection of cured meats, beetroot hummus, homemade flat bread

SALADS

Classic Caesar **GFO**

24

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

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

21

Mesclun lettuce, cherry tomato, Spanish onion, cucumber, capsicum, sprouted beans, Persian feta, za'atar, citrus & ginger dressing

- + salted anchovies **GF** 5
- + marinated chicken tenderloins **GF** 12
- + poached Australian tiger prawns **GF, S** 14
- + smoky BBQ organic tempeh **VV, GF** 10

NIPPERS

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

16

Fish & Chips **GFO**

16

Margherita Pizza **V, VVO**

16

Seasoned Chicken Tenders & Chips **GF**

16

- + Juice box, your choice of apple or orange 4

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THE ISLAND *at Elizabeth Quay*

PIZZAS

All our pizzas are hand stretched 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, 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	
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 coeliacs.

DESSERTS

Lemon Myrtle & Black Lime Baked Cheesecake V, N	21
Hazelnut Graham crust, native honey glaze	
Wattleseed Sticky Date Pudding V, N	21
Macadamia caramel sauce, vanilla bean ice cream, toasted nuts	
Classic Crème Brûlée V, GFO	21
Smoky shortbread tuille, fresh strawberries	
Seasonal Sorbet VV, GF	19

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SNACK MENU (3-5PM)

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Homemade aioli

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Olive oil, sea salt, choice of one dip from the below:

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