

You're on Island time now...

Sitting in the picturesque Elizabeth Quay precinct,
The Island Brewhouse is an oasis on the Swan River.
Away from the hustle and bustle of the city, you can sit
back, relax, enjoy our hospitality and take in the view.





THE ISLAND
at Elizabeth Quay

THE

TO SHARE

Fries VV, GF Homemade aioli	14
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
Green Hummus Dip VV, GF	12
Mango & Turmeric Dip V, 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	27
Satay Chicken Skewers (4) GF, N Malaysian dipping sauce, parsley	26
Bush Spiced Fried Chicken Wings GF The Island's secret native spices, plum & jalapeño 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
Homemade Corn & Zucchini Arancini (3) V Tomato chutney, micro herbs	24
Taco Trio Miguel's handmade soft corn tortilla, zesty coleslaw, Pico de Gallo, Island secret spices	29
Little Island Beer Battered Fish , lime aioli	
Chilli & Lime Chicken , guacamole GF	
Chimichurri Mushroom , guacamole VV, GF	

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, local mustard green beans, 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	35
Little Island Pale Ale battered fish, garden salad with maple & mustard dressing, fries, homemade tartare, lemon	
Grilled Market Fish GF	MP
Charred corn salsa, whipped lemon myrtle butter, warm kipfler potato & dill salad	
Eggplant Parmigiana V, VVO, GFO	33
Traditional roasted eggplant, tomato sugo & mozzarella served in a cast iron pan, garden salad with maple & mustard dressing, homemade flat bread to soak up the goodness!	
Honey Miso Chicken Bao (2)	35
Marinated chicken thigh, beer pickled shallots, pickles, lemon tahini, green papaya salad	
Moroccan Spiced 12hr Smoked Beef Short Rib Wrap GFO	45
Pickled chilli & pineapple, herb slaw, lemon myrtle & garlic labneh, saltbush dukkha, grilled flatbread, fries	
Porterhouse Steak Sandwich GFO	36
Donnybrook Pink porterhouse, confit cherry tomato, smoked scamorza, umami sauce, Little Island XPA caramelised onion, festival lettuce, crunchy bread roll, fries	
Make me vegan with chimichurri mushrooms!	
Margaret River Smashed Wagyu Beef Burger GFO	34
American red cheese, tomato, pickle, festival lettuce, tomato chutney, burger sauce, pretzel bun, fries	
+ bacon	6
+ gluten free / vegan bun	6

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SALADS

Classic Caesar GFO	25
Cos lettuce, crispy bacon, sourdough croutons, soft boiled free-range egg, homemade anchovy dressing, shaved parmesan	
Island Garden Salad VV, GF, N	21
Seasonal mesclun, cherry tomato, cucumber, charred capsicum, green beans, saltbush dukkha, green herb vinaigrette	
Grilled Halloumi & Watermelon Salad V, GF	26
Grilled Halloumi, watermelon, native pickled rind, cucumber, salsa verde, Mrs. C's chilli oil, pomegranate, toasted pepita, hemp seed, coriander, micro herbs	
+ prosciutto	6
Peach & Prosciutto Salad V, GF, VVO	30
Charred peach, fresh rocket, whipped Persian feta, toasted almonds, prosciutto, native herb dressing	
+ marinated chicken tenderloins GF	12
+ poached Australian tiger prawns GF, S	14

YOU & THE CREW

Smoky Slow Braised Thors Hammer	149
Slow cooked bone-in osso buco braised in BlackBEERD's stout & aromatics, brown sugar & mustard glaze, creamy smoked truffle mac & cheese, pickled red onion, cucumber, shaved parmesan	
Seafood Platter S	199
West Australian poached tiger prawns, house pickled octopus, grilled scallops, popcorn prawns, West Australian chargrilled king prawns, West Australian crayfish, paprika salt & pepper squid, crumbed fish, oysters, fries, coleslaw, accompaniments	
Island Favourites Board GFO	99
The Island's famous chorizo, corn & zucchini arancini, bush spiced fried chicken wings, chef selection of cured meats, green hummus, homemade flat bread	

NIPPERS

Beef Slider & Fries , cheese, lettuce, tomato sauce, brioche bun	17
Battered Fish & Fries GFO	17
Margherita Pizza V, VVO	16
Nuggets & Fries	15
+ Juice box, your choice of apple or orange	4

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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	18
Confit garlic, rosemary, sea salt	
Margherita V, VVO	25
Tomato base, fior di latte, fresh tomato, basil	
Annabella's	33
Tomato base, mozzarella, pepperoni, pickled red onion, honey, chilli	
Florence V, VVO	29
Garlic cream base, parmesan, roasted potato, olive oil, rosemary	
The Esplanade S	36
Garlic cream base, mozzarella, prawns, fish, squid, scallops, cherry tomato, zucchini, capers, lemon, micro herbs	
Indian Street Slice V, VVO	30
Infused garlic & ginger oil base, mozzarella, tandoori marinated paneer, cherry tomato, capsicum, red onion, green yoghurt, sev (Indian crunchy noodles)	
The Duke	35
Tomato base, mozzarella, free range leg ham, free range chicken, pepperoni, sundried tomato, fresh rocket	
Lemon Aspen V	25
Lemon aspen curd, beer-soaked berries, wattleseed crumble, white chocolate, native herbs	
+ 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

Piña Colada Crème Brûlée V, GFO	21
Coconut & pineapple infused custard, toasted coconut, homemade pineapple crisp	
Davidson's Plum Brownie V	21
Buttermilk Geraldton wax ice cream, Davidson's plum gastrique	
S'mores Plate V	21
Torched marshmallow, bourbon chocolate sauce, biscuit crumble, chocolate disc	
Homemade Seasonal Sorbet VV, GF	19

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

SNACK MENU (3-5PM)

Fries **VV, GF** 14
Homemade aioli

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

Green Hummus Dip **VV, GF** 12

Mango & Turmeric Dip **V, GF** 12

Fire Roasted Capsicum & Creamy Cheddar, chilli, olive oil **V, GF** 12

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** 18
Confit garlic, rosemary, sea salt

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

Annabella's 33
Tomato base, mozzarella, pepperoni, pickled red onion, honey, chilli

Florence **V, VVO** 29
Garlic cream base, parmesan, roasted potato, olive oil, rosemary

The Esplanade **S** 36
Garlic cream base, mozzarella, prawns, fish, squid, scallops, cherry tomato, zucchini, capers, lemon, micro herbs

Indian Street Slice **V, VVO** 30
Infused garlic & ginger oil base, mozzarella, tandoori marinated paneer, cherry tomato, capsicum, red onion, green yoghurt, sev (Indian crunchy noodles)

The Duke 35
Tomato base, mozzarella, free range leg ham, free range chicken, pepperoni, sundried tomato, fresh rocket

Lemon Aspen **V** 25
Lemon aspen curd, beer-soaked berries, wattleseed crumble, white chocolate, native herbs

+ 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.

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

THE ISLAND at Elizabeth Quay

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BEERS



We brew our very own unique beers on site using traditional methods and the finest, natural ingredients. We love beer and we love food, so naturally the two had to go together! You will see our 1200L vats inside The Brew House that store the beer, which goes straight through the pipes and pours directly into your glass.

OUR OWN CRAFT BEERS BREWED ON SITE

	MID	PINT	JUG
Hummerston Pilsner (5.0%) Crisp and refreshing lager-like beer. Classic Bohemian style made with local ingredients.	10	14.5	28
Little Island Pale Ale (5.6%) Tropical and floral flavours from Ella and Citra hops. The palate is dry, clean, and fruity. Perfect all year around.	10	14.5	28
Voyage XPA (5.1%) Plenty of tropical hops, smooth and extremely easy-drinking at the same time. Ultimate beer for the summer.	10	14.5	28
IPA (6.2%) American IPA with mango, pine and citrus flavours. A complex malt profile to compliment and balance the bitterness given from the hops.	11	15	29
Blonde Betty Belgian (5.1%) Belgian style blonde with a slightly sweet flavour and a dry finish. Banana and fruity ester aromas.	10	14.5	28
Red Ale (5.4%) A creamy Irish style red ale with citrusy American hops. Complex and sessionable at the same time.	10	14.5	28
Taster's Paddle Not sure what to try? Choose four 150ml tasters from any of our Little Island beers.			15

GUEST BREWS

BlackBEERD's Dry Irish Stout (4.1%) Classic dry Irish stout with a dense creamy head delivering aromas of freshly roasted coffee and dark chocolate with a crisp dry finish	10	14.5	28
Calamity's Rod Continental Lager (4.8%) Fremantle, WA	10	14.5	28
Calamity's Rod Session Ale (3.4%) Fremantle, WA	9	13	25
Swan Draught (4.4%) Fremantle, WA	10	14.5	28
Funk Perth Cider (Preservative free) (4.8%) Swan Valley, WA	12	15	29
Boston Brewing Tingletop Ginger Beer (3.5%) Denmark, WA	10	14.5	28
	BOTTLE / CAN		
Corona (4.5%) Mexico		14	
Heaps Normal Quiet XPA (0.5%) Australian Capital Territory		12	

COCKTAILS

Piña Colada	24
Rum, pineapple juice, mango, coconut milk	
Espresso Martini	22
Vodka, coffee liqueur, espresso	
Mango Jalapēno Margarita	22
Tequila, cointreau, mango, lime, jalapeño infused agave	
Strawberry Smash	21
Gin, Sweet Vermouth, strawberry syrup, lemon juice, soda water	
Tom Collins	21
Gin, lemon juice, sugar syrup, soda water	
Sidecar	26
Hennessy VS Cognac, triple sec, lemon juice	
Lychee Luxe	22
Gin, Elderflower liqueur, lychee syrup, rose syrup, lime, lychee	

SPRITZERS

	GLS	CARAFE
The Island Spritz	20	35
Pink gin, lillet blanc, tonic, strawberries		
Aperol Spritz	19	34
Aperol, prosecco, soda water		
Limoncello Spritz	19	34
Limoncello, prosecco, soda water		
Hugo Spritz	19	34
Elderflower, prosecco, soda water		

GIN TONICA

Warner's Rhubarb Gin (UK)	16
Tonic, orange	
Giversity Botanical (WA)	16
Tonic, strawberries	
Never Never Triple Juniper Gin (SA)	16
Tonic, lemon & black pepper	
Archie Rose Emerald Finger Lime Harvest Gin (WA)	16
Tonic, lime	

MOCKTAILS

Tiki Mocktail	14
Orange, pineapple, raspberry, lime, mint	
Passionade	14
Passionfruit, lemonade, lime, mint	
Juicy Nojito	14
Sweet apple, soda water, lime, mint	

WINES

SPARKLING

	120ML	BOTTLE
River Retreat NV Brut Murray Darling, NSW	12	55
Chandon NV Sparkling Brut Yarra Valley, VIC	16	70
Trentham Estate's 'The Family' Prosecco NV Murray Darling, NSW	14	65
San Martino NV Prosecco DOC Veneto, Italy		75
Moët & Chandon Brut Imperial Champagne, France		150

WHITE WINE

	150ML	250ML	BOTTLE
Via Caves Sauvignon Blanc Margaret River, WA	13	21	60
Frazer Gallop Semillon Sauvignon Blanc Margaret River, WA	14	23	65
Cloudy Bay Sauvignon Blanc Marlborough, NZ			120
Lange Estate Providence Road Chardonnay Frankland River, WA	15	24	70
Grace Farm Chardonnay Margaret River, WA			95
Primo Fiore Pinot Grigio Rubicone, Italy	13	21	60
Myattsfeld Vermentino Perth Hills, WA	14	23	65
Trentham NV Pink Sparkling Moscato Murray Darling, NSW	12	19	55
Leeuwin Estate Art Series Reisling Margaret River, WA	14	23	65

WINES

ROSÉ

	150ML	250ML	BOTTLE
Pierre et Papa Rosé- Vin Extraordinaire Herault, France	13	21	60
Thistledown Gorgeous Grenache Rosé McLaren Vale, SA	15	24	70
M De Minuty Rosé Cotes de Provence, France			80

RED WINE

	150ML	250ML	BOTTLE
Lake Breeze Bull Ant Shiraz Langhorne Creek, SA	13	21	60
Maxwell Silver Hammer Shiraz McLaren Vale, SA	16	26	75
Franca's Vineyard Pinot Noir Riverland, SA	13	21	60
Small Wonder Auburn Pinot Noir Tamar Valley, Tasmania			110
Pedestal Cabernet Sauvignon Margaret River, WA	15	24	70
Rosily Vineyard Cabernet Sauvignon Margaret River, WA			80
Singlefile Tempranillo Denmark, WA	15	24	70
Trentham Maestri Chilled Red Murray Darling, NSW	12	19	55
Dominique Morel Beaujolais Rouge Beaujolais, France			75

SPIRITS

GIN

Hendricks	14
Beefeater Pink Gin	14
Tanqueray 10	17
Warner's Rhubarb Gin (UK)	16
Giversity Botanical (WA)	16
Never Never Triple Juniper Gin (SA)	16
Archie Rose Emerald Finger Lime Harvest Gin (WA)	16

VODKA

Belvedere	15
Grey Goose	16
Old Youngs Pavlova	14
Ketel One "Citroen"	14

BOURBON

Jack Daniels	13
Jim Beam White	13
Gentleman Jack	14
Makers Mark	15
Woodford Reserve	15
Rittenhouse Rye	17

RUM

Bacardi Carta Blanca	13
Malibu Coconut Rum	13
Havana Club Anejo Especial	13
Captain Morgan's Original Spiced Rum Gold	13
Kraken Black Spice Rum	15
Diplomatico Reserva Exclusiva	16

COGNAC

Hennessy VS	18
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SPIRITS

WHISKEY/SCOTCH

Canadian Club	14
Jameson	13
Bushmills 10yr	15
Ballantine Finest	14
Chivas Regal 12yo	14
Glenfiddich 12yo	16
Glenmorangie	18
Laphroaig 10yo	18
Lagavulin 16yo	22

TEQUILA

Patron Silver	14
Patron Reposado	15
Patron Anejo	18
Don Julio Blanco	14
Don Julio Reposado	15
Don Julio Anejo	18
400 Conejos Mezcal Joven	16

LIQUEURS

Amaro Montenegro	12
Aperol	12
Baileys	12
Campari	12
Chambord	12
Frangelico	12
Pimm's	12
St. Germain Elderflower	12
Limoncello	15
Southern Comfort	13

SOFT DRINKS

Coca-Cola	5
Coca-Cola Zero Sugar	5
Sprite	5
Fanta Lemon	5
Tonic	5
Soda	5
Dry Ginger Ale	5

REFRESHERS

Capi – Still or Sparkling Water 750ml	9
Lemon Lime Bitters or Soda Lime Bitters	6.5

JUICES & SMOOTHIES

COLD PRESSED JUICES (UNPASTEURISED)

Sunburst	12
Mango, Granny Smith apple, passionfruit, oranges, pineapple	
Carrot Crush	12
Pear, apple, lime, carrot, ginger, pineapple	
Blushing Beet	12
Beetroot, apple, celery	
Dragon Queen	12
Coconut, Granny Smith apple, rockmelon, dragon fruit	

SMOOTHIES

Berry Bonita	15
Watermelon, mint, cucumber, dragon fruit, strawberry, apple juice	
Passion Paradise	15
Mango, banana, pineapple, passionfruit, apple juice	
Island Sunset	15
Strawberry, mango, kiwi, pineapple	
Toatally Espresso	15
Banana, avocado, rolled oat, raw sugar, coffee, oat milk	

LOADED MILKSHAKES

Brownie Batter	14
Chocolate fudge milkshake, Davidson's plum brownie crumb, whipped cream	
Marshmallow Magic	14
Toasted marshmallow milkshake, homemade marshmallow, whipped cream	
Strawberry Shortcake	14
Strawberry vanilla milkshake, shortcake crumble, whipped cream	

COFFEE

HOT

	CUP	MUG
Espresso	4.5	
Babyccino	4	
Short Macchiato	5	
Long Macchiato	5.5	8
Flat White	5.5	8
Cappuccino	5.5	8
Latte	5.5	8
Long Black	5.5	8.5
Mocha		8.5
Dirty Chai Latte		8.5
Chai Latte		8.5
Creamy Hot Chocolate (<i>made with ganache</i>)		8.5

COLD

	GLASS
Iced Latte	10
Iced Chocolate	10
Iced Mocha	10
Iced Long Black	9
+ Ice cream scoop	2

AFFOGATO

Scoop of vanilla ice cream accompanied by a shot of espresso	12
+ Frangelico / Baileys / Kahlua	10

ADD ONS

Extra Shot	1.5
Alternative Milk (Oat / Almond / Soy)	1

TEA

English Breakfast, Earl Grey, Peppermint, Green Sencha, Chamomile, Lemongrass and Ginger, Chai.	8.5
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1% surcharge ex GST applies on all credit card transactions. American Express attracts 1.7% surcharge ex GST. 10% surcharge on public holidays.



LITTLE ISLAND BREWING CO.

We brew our very own unique beers on-site using traditional methods and the finest, natural ingredients. A symphony of flavours designed to pair perfectly with our appetising menu, beer flows directly from colossal 1200L vats, to pour directly into your glass.



HUMMERSTON PILSNER

This robust hybrid unites a Bohemian Pilsner's richness with the heightened hop notes of an India Pale Pilsner, to bring a harmonious mix of amplified maltiness and fruity undertones, resembling a milder IPA.

LITTLE ISLAND PALE ALE

Refreshingly complex, this Bohemian Pilsner blends local WA malt and Tasmanian Ella hops, for a floral aroma and rich malt, true to its classic European roots while showcasing contemporary, local flavours.



XPA

Our one of a kind XPA features a light grain bill enriched with golden naked oats, highlighted by the aromatic blend of Australia and New Zealand's Galaxy and Nelson Sauvin hops, to deliver a vibrant array of tropical flavours and a crisp Sauvignon Blanc undertone.

IPA

A vibrant IPA, building on the classic Pale Ale, featuring a malt backbone and dynamic blend of Citra, Galaxy, and Mosaic hops, for a balance of citrus and fruity aromas, with a bolder, more complex flavour profile.



BLONDE BETTY BELGIAN

A distinct Belgian-style Blonde ale, skilfully balancing golden hues and a slightly sweet flavour with subtle complexity, enhanced by a clean, lager-like character with hints of fruity aromas, culminating in a dry finish.

RED ALE

Irish-style red ale with a unique flavour of caramel-infused malts and a creamy texture, harmoniously balanced by the citrus notes from an American hop trio of Centennial, Citra, and Amarillo Gold, crafting a rich and complex hoppy ale.

