

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

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, N	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

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

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 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

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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

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Garlic cream base, parmesan, roasted potato, olive oil, rosemary

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+ vegan cheese 6

+ gluten free base 6

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