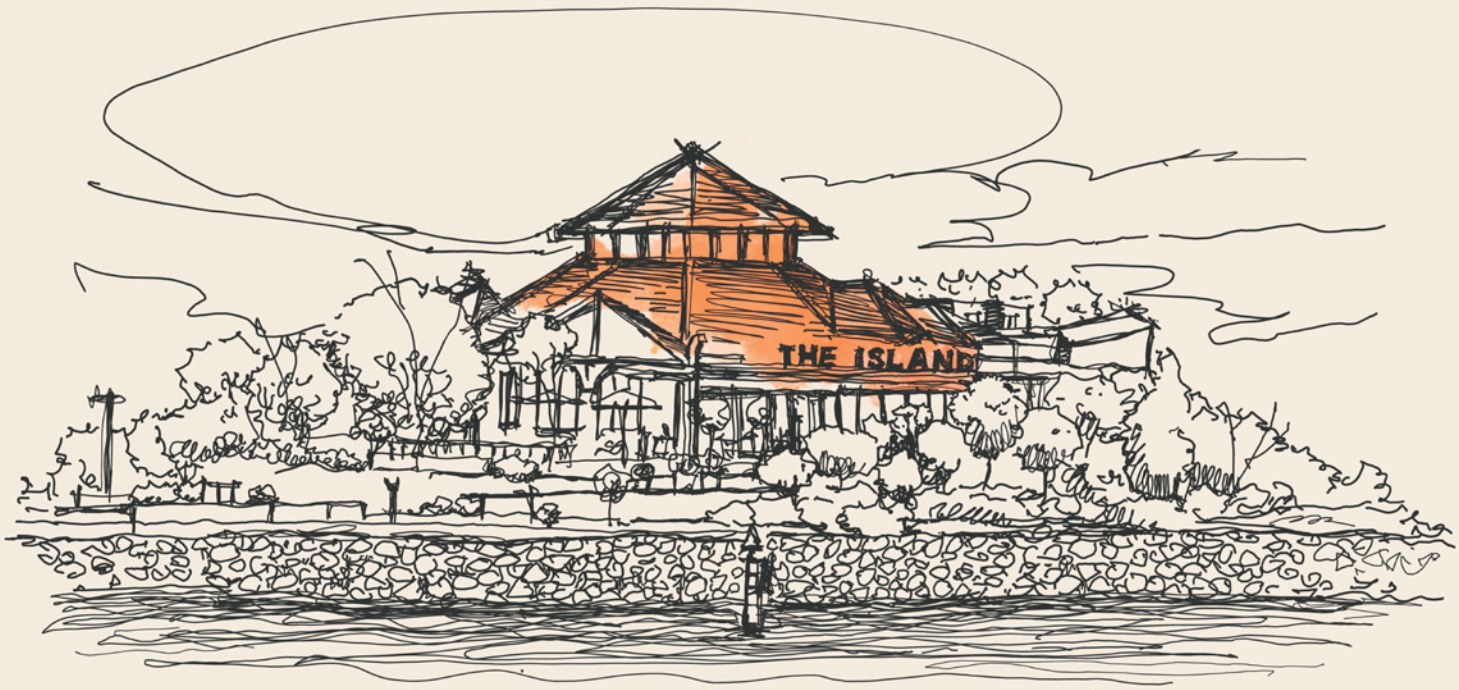
You're on Island time...



Eat

We cook the way we love to eat — inspired by Mediterranean flavours and the rich heritage of Australian seasonal produce, locally sourced. Simple, honest cooking is at the heart of everything we do.

Our kitchen team put passion and care into creating flavourful dishes, with a love for making things from scratch and a little Island soul in every plate. Food made to be shared, savoured and enjoyed.

TO SHARE

Fries VV, GF — 15
Oregano salt, homemade aioli

Kingfish Ceviche GFO — 28
Australian Kingfish, Little Island Red Ale tiger's milk, fresh cucumber, green olives, crisp capers, saltbush oil, wheat flour crisp

Homemade Flat Bread & Dips VV, GFO, N — 19
Served with the below dips

- Purple sweet potato hummus VV, GF
- Green whipped almond feta VV, GF, N
- Roasted tomato, Davidson's plum, chilli VV, GF

Heirloom Tomato Bruschetta V, GFO, VVO — 22
Toasted Little Island XPA focaccia, marinated heirloom & cherry tomatoes, whipped stracciatella, extra virgin olive oil, fresh basil & oregano

Our Famous Red Ale Chorizo — 26
The Island's very own Red Ale chorizo, pickled charred fennel, fresh oregano

Add homemade flat bread to soak up the goodness +7

Sicilian Fried Squid GF — 28
Australian squid, burnt lemon aioli, crisp capers, red chilli, fresh oregano

Chargrilled WA King Prawns GF, N, S — 36
Anise myrtle & saffron garlic butter, toasted pistachio, fresh parsley

Add homemade flat bread to soak up the goodness +7

Crispy WA Whitebait — 22
Little Island Blonde Betty marinated whitebait, butterbean skordalia, pickled fennel, oregano salt

Bush Spiced Chicken Wings GFO — 26
Little Island beer infused buffalo sauce, preserved lemon & feta ranch

Make me vegetarian with bush spiced oyster mushrooms V

Roasted Cabbage Porchetta VV, N — 25
Davidson's plum & black garlic jus, charred spring onion verde, macadamia crackling

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

LARGE PLATES

Mahogany Creek Distributors are our trusted local producers behind every chicken, beef and lamb dish.

Lamb Rump GFO — 44
WA lamb rump served medium, charred summer peppers, lemon roasted potatoes, Little Island Blonde Betty jus

WA Scotch Fillet 250g GF — 56
Dry-aged beef, chargrilled broccolini, roasted garlic & oregano butter, lemon roasted potatoes

WA Market Fish — MP
Sicilian inspired freekeh salad, charred greens, green olive & caper salsa, preserved lemon oil, fresh herbs

Porterhouse Steak Sandwich GFO — 37
Confit cherry tomato, smoked scamorza, umami sauce, Little Island XPA caramelised onion, festival lettuce, crunchy bread roll, fries

Make me vegan with chimichurri mushrooms! 32

Build-Your-Own Chicken Souvlaki Plate — 35
Mediterranean chicken skewers, warm flatbread, preserved lemon yoghurt, Kalamata olive & caper relish, tomato, cucumber & red onion salad, shredded iceberg lettuce, fresh herbs, grilled lemon

Lentil Moussaka VV, GF, N — 30
Roasted zucchini, potato, lentil ragù & almond béchamel moussaka, garden salad with maple & mustard dressing

Chicken Parmigiana — 38
Smoked tomato sugo, ham, trio cheese melt, garden salad with maple & mustard dressing, fries

Beer Battered Fish & Chips GFO — 36
Little Island Pale Ale battered NZ Pink Ling, garden salad with maple & mustard dressing, fries, homemade tartare, lemon

Buffalo Fried Chicken Burger — 33
Crispy fried chicken, Little Island beer infused buffalo sauce, preserved lemon & feta ranch, shredded iceberg lettuce, dill pickles, toasted pretzel bun, fries

Double Smashed Beef Burger GFO — 35
Local beef, American cheese, shredded iceberg lettuce, dill pickles, spiced red mayo, Little Island beer mustard, battered shallots, toasted pretzel bun, fries

+ Bacon 6
+ Gluten free bun 6

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SALADS

Classic Caesar GFO — 25
Baby cos lettuce, smoked bacon, soft boiled egg, Parmigiano, Little Island XPA focaccia crumb, crisp capers, anchovy & garlic Caesar dressing

Heirloom Tomato & Whipped Feta Salad V, GFO — 26
Fresh mixed tomatoes, baby spinach, whipped feta, cucumber, Kalamata olive, pickled red onion, fresh basil & oregano, crisp capers, beer bread pangrattato

Australian Prawn & Burnt Cucumber Salad GF, S, N — 34
Smoked almond cream, green olives, native pepperberry chilli oil, preserved lemon, fresh dill

Marinated Zucchini & White Bean Salad VV, GF — 24
Greek style zucchini & white beans, rocket, green tahini, pickled red onion, toasted pepitas, crispy saltbush, fresh herbs

The Island's Garden Salad VV, GF, N — 22
Seasonal mesclun, cherry tomato, cucumber, charred capsicum, green beans, green herb vinaigrette, saltbush dukkha

+ Marinated chicken tenderloins GF 12

+ Poached Australian prawns GF, S 14

YOU & THE CREW

The Island's Favourite's Board — 99
Bush spiced buffalo chicken wings, our famous Red Ale chorizo, Little Island Blonde Betty marinated whitebait, charred & spiced corn ribs, homemade flat bread & house dip, chef's selection of cured meats & house pickles

Australian Seafood Platter S — 269
Local half crayfish, freshly shucked natural oysters with lemon & oregano herb dressing, fresh whole prawns, grilled Esperance scallops, marinated Albany sardines, Little Island Pale Ale battered WA snapper, crumbed Albany herring, Little Island Blonde Betty marinated whitebait, panko crumbed prawns, crispy squid wings, fries, preserved lemon aioli, homemade tartare, habanero & mango dipping sauce

Make it a whole crayfish! +29

800g Rib Eye on the Bone GFO — 169
Dry-aged WA rib eye, roasted garlic & oregano butter, chargrilled broccolini, Little Island beer pickled shallots, fries, onion rings, Little Island beer jus

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NIPPERS

Beef Slider & Fries 17
Cheese, lettuce, tomato sauce, brioche bun

Battered NZ Fish & Fries GFO 17

Margherita Pizza V, VVO 16

Nuggets & Fries 16

+ Juice box, your choice of apple or orange 4
+ Ice cream scoop, your choice of vanilla, chocolate or rainbow 4

DESSERTS

Baked Ricotta Cheesecake V, N, GF 19
Orange blossom honey, roasted pistachio, seasonal stone fruit

Summer Pavlova VV, GF 19
Vanilla cream, passionfruit, fresh berries

Classic Crème Brûlée V, GF 19
Fresh berries, mint

Little Island Chocolate Stout V, N 19
Dark chocolate cremieux, Little Island stout caramel, vanilla ice cream, malt crumb, roasted hazelnut

Homemade Seasonal Sorbet VV, GF 16

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ISLAND

FLORENCE'S

PIZZERIA

Florence Hummerston was a trailblazing community leader and Perth's first female councillor. Her name lives on at The Island, where Florence's Pizzeria is housed in the heritage-listed Florence Hummerston Kiosk — a building originally built in 1928 as a tearoom on the Perth Esplanade, renamed in her honour in 1985 and restored at Elizabeth Quay in 2012.

Today, it's home to our wood-fired pizzeria, serving house-made dough, delicious toppings and the unmistakable flavour of the oven — each pizza freshly prepared and ready to share over a drink and good company.

FLORENCE'S PIZZERIA

Every pizza begins with hand-stretched dough, naturally risen to develop its flavour and texture. Finished with our house-made sauce using Italian tomatoes and topped with quality ingredients, each pizza is crafted for the perfect balance of flavour in every bite.

As our pizzas are prepared and cooked in their own dedicated section of the kitchen, they may reach your table at a different time to the rest of your meal — enjoy every slice!

Pizza Bianca VV — 18
Confit garlic, rosemary, sea salt, extra virgin olive oil

Margherita V — 25
Tomato base, fior di latte, basil, extra virgin olive oil

Marinara VV — 22
Tomato base, confit garlic, oregano, extra virgin olive oil

Diavola — 30
Tomato base, fior di latte, spicy Italian salami, fresh chilli

Agnello Speziato — 36
Tomato base, fior di latte, Moroccan spiced pulled lamb, roasted red capsicum, red onion, tzatziki, fresh herbs

Pollo Arrosto — 33
Tomato base, fior di latte, oregano roast chicken, roasted red capsicum, red onion, Parmigiano

Capricciosa — 33
Tomato base, fior di latte, ham, mushroom, artichoke, black olive

Prosciutto e Rucola — 36
Tomato base, fior di latte, prosciutto, rocket, Parmigiano, extra virgin olive oil

Gamberi S — 37
Tomato base, fior di latte, Australian prawns, fresh garlic & chilli, parsley, extra virgin olive oil

Patate e Rosmarino VV — 28
Shaved potato, rosemary, extra virgin olive oil, sea salt

+ 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

SNACK MENU (3-5PM)

Fries VV, GF — 15
Oregano salt, homemade aioli

Homemade Flat Bread & Dips VV, GFO, N — 19
Served with the below dips

Purple sweet potato hummus VV, GF
Green whipped almond feta VV, GF, N
Roasted tomato, Davidson's plum, chilli VV, GF

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Tomato base, confit garlic, oregano, extra virgin olive oil

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