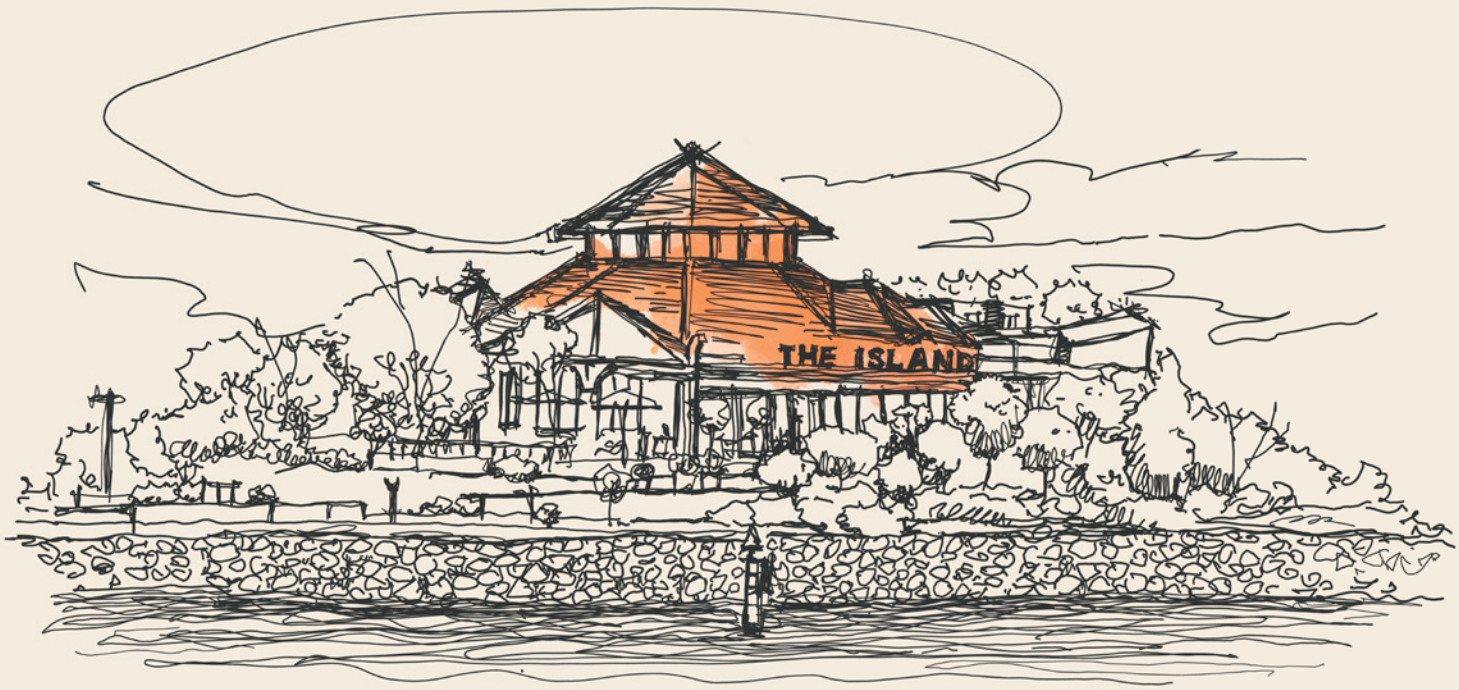
You're on Island time...



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

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

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

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

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

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

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

Drink

Our seven distinctive beers are crafted in our on-site microbrewery, where quality natural ingredients meet time-honoured techniques. Every batch is brewed just metres from where it's poured, so every glass is as fresh as it gets.

Poured straight from our 1,200-litre tanks, our range runs from light and crisp to rich and full-bodied — every beer with its own personality, and every one crafted to compliment our menu.

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 (4.5%) Crisp and refreshing lager-like beer. Classic Bohemian style made with local ingredients.	10.5	15.5	30
Blonde Betty Belgian (5.1%) Belgian style blonde with a slightly sweet flavour and a dry finish. Banana and fruity ester aromas.	10.5	15.5	30
Little Island Pale Ale (4.3%) Tropical and floral flavours from Ella and Citra hops. The palate is dry, clean, and fruity. Perfect all year around.	10.5	15.5	30
Voyage XPA (5.1%) Plenty of tropical hops, smooth and extremely easy drinking at the same time. Ultimate beer for the summer.	10.5	15.5	30
Battleaxe 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.	12	17	32
The Captains' Red Ale (5.4%) An Irish style red ale with citrusy American hops. Complex and sessionable at the same time.	10.5	15.5	30
Craggy 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.	10.5	15.5	30
Taster's Paddle Not sure what to try? Choose four 150ml tasters from any of our Little Island beers.			16

GUEST BREWS

	MID	PINT	JUG
Calamity's Rod Session Ale (3.4%) Fremantle, WA	10	14.5	28
Calamity's Rod Continental Lager (4.8%) Fremantle, WA	10	15.5	29
Swan Draught (4.4%) Fremantle, WA	12	17	32
Funk Cider (4.8%) Swan Valley, WA	10	15.5	30
Boston Brewing Tingletop Ginger Beer (3.5%) Denmark, WA	12	17	32

	BOTTLE/CAN
Corona (4.5%) Mexico	14
Yeah Buoy XPA (0.5%) Fremantle, WA	12

COCKTAILS

Piña Colada 25
Rum, pineapple juice, mango, coconut milk

Espresso Martini 24
Vodka, coffee liqueur, espresso

Spicy Watermelon Margarita 24
Tequila, Cointreau, watermelon juice, lime, jalapeno

Out of the Blue 23
Belvedere vodka, blue pea syrup, lime

Gin Garden 24
Gin, homemade basil & cucumber juice, lime, soda water

The Perfect Storm 23
Spiced rum, spiced honey, ginger ale

Lychee Luxe 23
Gin, St-Germain elderflower liqueur, lychee syrup, rose syrup, lime, lychee

Mango-Fever 23
Belvedere vodka, Fever-Tree mango, mango juice, agave, lime

Old Flame 25
Maker's Mark bourbon, cherry syrup, vanilla, lemon, mint

Feeling Peachy 24
Whiskey, homemade peach iced tea, mint

SPRITZERS

	GLS	CARAFE
The Island Spritz Pink gin, Lillet Blanc, tonic, strawberries	23	39
Aperol Spritz Aperol, prosecco, soda, orange	21	36
Limoncello Spritz Limoncello, prosecco, soda, lemon	21	36
Hugo Spritz St-Germain elderflower liquer, prosecco, lemon, mint	22	38

GIN TONICA

Served with a bottle of Fever-Tree Mediterranean Tonic on the side

Warner's Rhubarb Gin (UK) 19
Fever-Tree Mediterranean Tonic, rhubarb

Giniversity Botanical (WA) 19
Fever-Tree Mediterranean Tonic, strawberries

Gin Mare Mediterranean (Spain) 19
Fever-Tree Mediterranean Tonic, basil

Archie Rose Mountain Yuzu Harvest Gin (WA) 19
Fever-Tree Mediterranean Tonic, lemon & black pepper

FREE SPIRIT

Crafted with the same care and creativity as our signature cocktails. Premium ingredients, sophisticated flavours and all the experience, just without alcohol. Simply free-spirited.

The Tiki 14
Orange, pineapple, raspberry, lime, mint

Fiery Mango Margarita 17
Miss Agave Tequila Inspired Non-Alcoholic, mango, lime, jalapeño

Smokey Pineapple Kiss 17
Southern Belle Bourbon Inspired Non-Alcoholic Spirit, cinnamon, vanilla, pineapple juice, lime

Blushing Island 17
Señorita Bianco White Rum Inspired Non-Alcoholic Spirit, rose syrup, lime, soda & tonic water

	GLS	CARAFE
Aperol Paloma Spritz Signorina Valentina Aperitif Non-Alcoholic, Fever-Tree Grapefruit Soda, lime	17	32

WINES

SPARKLING

	120ML	BOTTLE
River Retreat NV Brut Murray Darling, NSW	13	56
Chandon NV Sparkling Brut Yarra Valley, VIC	16	72
Trentham Estate's 'The Family' Prosecco NV Murray Darling, NSW	14	65
San Martino NV Prosecco DOC Veneto, Italy		78
Moet & Chandon Brut Imperial Champagne, France		150

WHITE WINE

	150ML	250ML	BOTTLE
Pa Road Sauvignon Blanc Marlborough, NZ	13.5	22	62
Frazer Gallop Semillon Sauvignon Blanc Margaret River, WA	14.5	24	68
Cloudy Bay Sauvignon Blanc Marlborough, NZ			120
Lange Estate Providence Road Chardonnay Frankland River, WA	14.5	24	68
Juniper Three Fields Chardonnay Margaret River, WA	16	25	72
Wayfinder Chardonnay Margaret River, WA			90
Primo Fiore Pinot Grigio Rubicone, Italy	13.5	22	62
Trentham NV Pink Sparkling Moscato Murray Darling, NSW	13	21	58
Leeuwin Estate Art Series Reisling Margaret River, WA	16	25	72

WINES

ROSE

	150ML	250ML	BOTTLE
Pierre et Papa Rosé - Vin Extraordinaire Herault, France	13.5	22	62
M De Minuty Rosé Cotes de Provence, France	17.5	26	84

RED WINE

	150ML	250ML	BOTTLE
Gipsie Jack Shiraz Langhorne Creek, SA	13.5	22	62
Tim Adams Shiraz Clare Valley, SA	14.5	24	68
Seppeitsfield “Barossa” Shiraz Barossa Valley, SA			78
Small Wonder Landscape Pinot Noir Tamar Valley, Tasmania	18	27	86
Maude Wines Pinot Noir Central Otago, NZ			99
Thompson Estate Cabernet Sauvignon Margaret River, WA	13.5	22	62
Singlefile Cabernet Sauvignon Frankland River, WA			95
Singlefile Tempranillo Denmark, WA	15.5	26	72

SPIRITS

GIN

Hendricks	15
Beefeater Pink Gin	14
Tanqueray 10	17

VODKA

Belvedere	15
Grey Goose	16
Ketel One “Citroen”	14

BOURBON

Jack Daniels	14.5
Gentleman Jack	15
Makers Mark	15
Woodford Reserve	16
Angel’s Envy	17

RUM

Captain Morgan’s Original Spiced Rum Gold	14
Kraken Black Spice Rum	16
Diplomatico Reserva Exclusiva	17

COGNAC

Hennessy VS	18

WHISKEY/SCOTCH

Canadian Club	14.5
Jameson	14
Bushmills 10yr	16
Chivas Regal 12yo	15
Glenfiddich 12yo	17
Archie Rose Single Malt Whisky	19
Laphroaig 10yo	19
Ardbeg Uigeadail	22

TEQUILA

Patron Silver	15
Patron Reposado	16
Patron Anejo	18
400 Conejos Mezcal Joven	16

LIQUEURS

Amaro Montenegro	14
Aperol	14
Baileys	14
Campari	14
Chambord	13
Frangelico	14
Pimm’s	14
St. Germain Elderflower	15
Limoncello	15
Southern Comfort	14
Malibu Coconut	14

SOFT DRINKS

Coca-Cola	6
Coca-Cola Zero Sugar	6
Sprite	6
Fanta Lemon	6
Tonic	6
Soda	6
Dry Ginger Ale	6

REFRESHERS

Fever-Tree Mediterranean Tonic	7
Fever-Tree Ginger Beer	7
Fever-Tree Grapefruit Soda	7
Lemon Lime Bitters or Soda Lime Bitters	6.5
Capi – Still or Sparkling Water 750ml	9

JUICES & SMOOTHIES

COLD PRESSED JUICES (UNPASTEURISED)

Sunburst 12
Mango, Granny Smith apple, passionfruit, oranges, pineapple

Flamingo 12
Coconut, Granny Smith apple, rockmelon, dragon fruit

Watermelon Crush 12
Watermelon, local apples, strawberry

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 juice

LOADED MILKSHAKES

Brownie 14
Homemade brownie sauce, whipped cream

Salted Caramel 14
Homemade salted caramel, whipped cream

Pavlova 14
Homemade pavlova sauce, passionfruit puree, 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 *(made with ganache)*		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

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 (4.5%)

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 (4.3%)

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.





VOYAGE XPA (5.1%)

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.

BATTLEAXE IPA (6.2%)

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 (5.1%)

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.

THE CAPTAIN'S RED ALE (5.4%)

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.





CRAGGY STOUT (4.1%)

An easy drinking, nitrogenated dry Irish stout. Smooth, velvety, with aromas of lightly roasted coffee and chocolate, followed by a soft bitterness and a dry finish.