



OTHER SIDE OF THE MOON

ENTRÉE

Yallingup Wood Fire Bread \$15

Olive Oil | Balsamic Glaze | Dukkha

Soup of the Day \$15

Bread (GFO) | Butter

Chicken Caesar Salad \$18

Croutons | Bacon | Egg | Aioli

Crumbed Bocconcini (VO, GFO) \$18

Blackened cherry tomato | Melon balls | Dried Parma | Cucumber ribbon |
Black garlic aioli

Goats Curd \$24

Rhubarb Confit | Pistachio Tuile | Roast Pumpkin and Baby Beet | Crispy
kale

Pomelo Cured Salmon \$26

Blood Plum Cream | Muscovado Finger Lime | Chipotle | Candied Pecan

Duck Liver Parfait \$24

Brioche Bruschetta | Mushroom Duxelles | Quince Chutney

MAINS

Garlic Rosemary Marinated Lamb Rump \$49

Roast Kumara (sweet potato) | Braised Fennel | Mint Jelly | Spinach Tomato
Cup

South West Eye Fillet \$49

Potato Gratin | Duo Carrots | Asparagus | Port jus

Margaret River Venison \$49

Celeriac puree | Berry Compote | Red wine Shallots | Port Jus | Almond
Brittle

Catch of the Day \$46

Puy Lentil and Pumpkin | Green Pea Veloute | Avocado Oil | Olive
Compote | Feta Cheese

Crispy Pork Belly \$42

Duo Cauliflower | Port Jus | Pancetta Salsa

Seafood Linguini (GFO) \$43

Rose Sauce | Scallop | Prawn | Squid | Parmesan | Herbs

Spinach & Chorizo Chicken Roulade \$42

Tomato Ragout | Baby Beet | Apricot Compote | Pumpkin Crust

Vegetarian Linguini (GFO) \$38

Cherry tomato | Baby Spinach | Sugar Snap | Feta Crumble | White wine |
Olive oil

SIDES

Steamed Green \$17

Fries \$14

Classic Greek Salad \$14

Please advise for any dietary requirements

