



Other Side of The Moon

Entrees

Tuna Tataki \$27

Pan Seared Tuna, Ponzu Sauce, Fresh Scallion, Sliced Lime, White Sesame Seeds, Grated Daikon, Wasabi

Duck Liver Parfait \$28

Toasted Brioche, Pear & Rhubarb Chutney

Buffalo Mozzarella Salad \$26

Red Pepper & Eggplant Cream, Heirloom Tomatoes, Olives, Basil

Gnocchi Alla Norma \$25

Fresh Tomato, Fried Eggplant, Salted Ricotta & Basil

Slow Cooked Pork Belly \$27

Apple Cider Compote, Touched Scallop, Cauliflower Puree, Tamari Glaze

Salade Niçoise \$26

Tuna, Asparagus, Saffron Chat, Kalamata, Egg, Blacked Tomatoes, Dijon Vinaigrette

Kung Pao Cauliflower \$22

Crispy Fried Cauliflower, Sweet & Spicy Sauce, Crushed Peanuts, Spring Onions

Mains

Beef Cheek Bourguignon \$40

Whipped Parsnip, Buttered Leeks, Maple Dijon Roasted Carrots

Line Catch Fish Fillet \$47

Eggplant Pahi, Asparagus, Coconut Veloute, Green Tomato Salsa Verde

Pad Thai \$36

Marinated Chicken In A Tamarind Sauce, Rice Noodles, Egg, Asian Greens, Chili, Roast Peanuts, Lime, Coriander

Margaret River Venison Loin \$48

Blueberry and Red Wine Compote, Shallots, Celeriac Puree, Beetroot, Candied Almonds

BBQ Half Chicken \$37

Bang Bang Sauce, Pineapple, Chili, Fresh Herbs

Butter Chicken With Basmati Jeera Rice \$ 36

Smoked & Chargrilled Tandoori Chicken, Fenugreek Leaves, Poppadum, Cucumber Raita

Bzar Spiced Cauliflower Steak \$36

Aroma Spices, Quinoa & Kale Tabbouleh, Pesto, Dukkha

Sharing Plates

Angus Rib-Eye (400g) \$69

Slow Baked Fondant Potato, Maple Roasted Baby Carrots, Pomegranate Chimichurri

Steam Baked Whole Snapper \$55

Tamarind Soy Sauces With Ginger Stick, Chopped Chili & Spring Onion Salad

Valley Spring 8-Bone Lamb Rack \$79

Vegetable Soffritto, Lemon Jam, Red Wine Jus

Greek Salad With Feta Cheese \$14

Garden Salad With House Dressing \$14

Beer Batter Thick Cut Fries With Garlic Aioli \$15

Snacks

Olive & Cheese

Arthurs Grove marinated olives, Margaret River brie, Margaret river cheddar, lavosh \$20

Charcuterie Platter

Charcuterie, Dardanup chorizo, prosciutto, salami, HV brie & cheddar, Arthurs Grove marinated olives, pickled vegetables, lavosh \$39

The Perfect Pair

Four local cheeses paired with four Margaret River wines \$55

Our favourite cocktails

Aperol spritz \$19

Aperol. prosecco, soda, orange

Hugo Spritz \$20

St germain, prosecco, soda, lemon, mint

Negroni \$23

Campari, sweet vermouth, gin, orange

Old Fashioned \$23

Jim beam, angostura, sugar, orange

Bottomless still or sparkling mineral water \$12

Wine Recommendations

NV idee fix brut rose \$21 / \$110

Leeuwin art series riesling \$14/\$21/\$65

Credaro kinship chardonnay \$16/\$24/\$75

Credaro pinot gris \$12/\$18/\$55

Storm bay pinot noir \$15/\$23/\$70

Snake and herring shiraz \$14/\$22/\$65

Howard Park cab sav \$15/\$23/\$70

After dinner...

Baudin's Black Cockatoo \$24

Cafe pisco, frangelico, espresso, vanilla

Cape Mentelle \$23

Peach, yellow chartreuse, lemon, green tea

Amaretto Sour \$23

Disaronno, lemon, angostura bitter, wonderfoam

Wise mandarin \$15

Vasse felix cane cut semillon \$17

Galway pipe tawny port \$15

Wise cafe pisco \$15