



# Other Side of The Moon

## Yellowfin Tuna Crudo \$24

puttanesca dressing | pear pickle | watermelon | wasabi mayo

## Duck Liver Parfait \$28

brioche bruschetta | pear rhubarb chutney | quince cube

## Burrata Salad \$26

touched heirloom tomato's | roast eggplant & red pepper puree | spiced honey

## Nicoise Salad \$ 32

tuna | asparagus | saffron chat | kalamata | egg | blacked tomatoes | dijon vinaigrette

## Kung Pao Cauliflower \$23

crispy fried cauliflower | sweet & spicy sauces | spring onion | toast peanut

## Chicken Caesar Salad \$22

poached egg | bacon | croutons | garlic aioli | parmesan

## Steamed Bao \$21 (3)

char Siu Pork Belly | pickled cucumber | coriander & julianne spring onion | red chili

## Margaret River Wagyu Beef Burger \$29

smoked bacon | beetroot relish | tomato slices | lettuce | fries

## Crispy Fish Tacos \$25 (3)

grilled tortilla | crispy fried snapper | pickled cabbage | red pepper | aioli

## Pad Thai \$37

marinated chicken in tamarind sauce | rice noodles | egg | asian greens | chili, peanut, lime, coriander

## Club House \$25

triple layer of toasted bread | shoulder bacon | succulent chicken breast | H V cheese | avocado | sliced tomato | shredded lettuce | fries | aioli

## Grilled Steak Ciabatta \$28

sirloin | triple cream brie | over easy egg | sliced tomato | gherkins | chimichurri | fries | aioli

## Line Caught Fish Of The Day \$34

eggplant & chickpea pahi | vierge sauce | romesco

## Grain Fed Sirloin Steak 8oz \$39

mushroom ragout | caper butter | asparagus | fries

## Margherita Pizza \$25

napolitana sauce | tomato slice | mozzarella | basil

## Eggplant & Gourmet Chorizo Pizza \$27

red pepper | sundried tomato | mozzarella | tapenade | basil

## Prosciutto Hawaiian Pizza \$27

caramelized pineapple | mozzarella

## Sides

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, Harvey Fresh brie & 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*

## After lunch...

### Espresso Martini \$24

Vodka, kahlua, espresso

### Amaretto Sour \$23

*Disaronno, lemon, angostura bitter, wonderfoam*

### Wise mandarin \$15

Vasse Felix cane cut semillon \$17

Ramos Pinto Port \$19

Wise cafe pisco \$15