



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

* Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance