



Other Side of The Moon

Tuna Tataki \$27

Pan Seared Tuna , Ponzu Sauce, Scallion, Lime, White Sesame Seed, Grated Daikon, Wasabi

Duck Liver Parfait \$28

Toasted Brioche, Pear & Rhubarb Chutney

Buffalo Mozzarella Salad \$26

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

Niçoise Salade \$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

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

BBQ Half Chicken \$37

Bang Bang Sauce, Pineapple, Chili, Fresh Herbs

Pad Thai \$36

Marinated Chicken In Tamarind Sauce, Rice Noodles, Egg, Asian Greens , Chili, Roasted Peanuts, 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

Caramelised 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, 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 \$20

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

After lunch...

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