

# Other Vide of The Moon

#### Soup of the Day \$15

Homemade soup, Yallingup toast

#### **Duck Liver Parfait \$25**

Brioche, pear & rhubarb chutney

#### **Buffalo Mozzarella Salad \$23**

Red pepper & eggplant cream, honey tomatoes, olives, basil

# Baked Taleggio \$26

Garlic confit, baked tortilla, hazelnut, honey

# Oyster Taste plate (3) \$26

Natural, Kilpatrick, Nam Jim severed with shallot vinaigrette, lemon, Yallingup bread

#### Chicken Caesar Salad \$18

Croutons, bacon, egg, aioli

#### Club Sandwich \$23

Rindless middle bacon, lettuce, tomato, avocado, grilled Lilydale chicken, aioli, served with chips & cider cucumber

# Bzar spiced cauliflower steak \$36

Quinoa & kale tabbouleh, salsa verde, pistachio dukkha

# Sirloin Steak Sandwich \$25

Caramelised red onion, lettuce, HV brie, over easy egg, horseradish mayo, served with chips

# Line Caught Catch of The Day \$31

Sautéed white bean and pumpkin salad, Danish feta, chorizo and caper relish

#### Margaret River Beef Burger \$29

Swiss Cheese, smoked bacon, beetroot relish, tomato, lettuce, served with chips

# Grain Fed Sirloin Steak 8oz \$39

 $\label{eq:mixed_mushroom_ragout} \mbox{Mixed mushroom ragout, caper butter, thick cut fries}$ 

#### Margherita Pizza \$19

Tomato, mozzarella, basil

#### **Truffle Mushroom Pizza \$25**

Truffle oil, mushroom, rocket, parmesan

# **Meat Lovers Pizza \$25**

Dardanup Lamb, pork, chicken, capsicum, olives

#### **Sides**

Greek salad \$15 Garden Salad \$14 Chips \$14

## **Snacks**

# Olive & Cheese \$18

Arthurs Grove marinated olives, Margaret River brie, Margaret River cheddar, lavosh

## Charcuterie for Two \$30

Dardanup Chorizo, prosciutto, salami, pickled vegetables, lavosh

#### The Perfect Pair \$55

Four local cheeses paired with four Margaret River wines

#### 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

#### Dessert

# Crème Brulee \$16

Almond croquant, seasonal berries

# **Chocolate Brownie \$16**

Simmo's vanilla ice cream

# Affogato \$12/\$20

Vanilla ice cream, espresso add a liqueur

# Simmo's Ice-cream (Two Scoops) \$9

Chocolate, honeycomb, vanilla or raspberry