



Other Side of The Moon

- Yallingup wood fired mini loaf, manzanillo virgin oil, balsamic, dukkha \$16
 - Duck liver parfait, brioche, pear & rhubarb chutney \$25
 - Margaret River venison chorizo, artichoke tapenade, bruschetta, romaine \$26
 - Gnocchi a la sorrentina, tomato, mozzarella, basil \$23
 - Buffalo mozzarella salad, red pepper & eggplant cream, honey tomatoes, olives, basil \$23
 - King mushroom, miso butter, beetroot, radish, salt bush \$23
 - Baked taleggio, garlic confit, baked tortilla, hazelnut, honey \$26
 - Skull Island tiger prawn, mango & chili salsa, garlic butter \$32
 - Line caught fish fillet, zucchini, potato, romesco, tomato & olive ragout \$43
 - Fergusson Valley beef cheek, parsnip puree, portobello mushroom, jus \$38
 - Mahogany Creek duck breast rendang, saffron rice, cucumber, chilli & red onion pickle, papadum \$43
 - Margaret River venison, berry compote, shallots, parsnip puree, jus, almond \$46
 - Bzar spiced cauliflower steak, quinoa & kale tabbouleh, salsa verde, pistachio dukkha \$36
 - Timberhill crispy pork belly, cauliflower puree, honey & garlic tamari glaze \$52
 - Snapper en papillote, whole snapper, asian style with garlic, ginger, coriander \$45
 - Valley spring full lamb rack, rosemary and garlic, sweet potato, mint, jus \$74
 - Szechuan seasoned beef rump (500g) maple roasted baby carrots, pomegranate, chimichurri \$66
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- Garden basket leaf salad house dressing \$14
 - Thick cut chips, garlic aioli \$14
 - Steamed vegetables, manzanillo \$15
 - Greek salad \$15
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- Crème brulee, almond croquant, seasonal berries \$16
 - Chocolate brownie, Simmo's vanilla ice cream \$16
 - Galaktoboureko, gin marinated berries, fresh mint \$16
 - Simmo's ice cream (chocolate, honeycomb, vanilla or raspberry) two scoops \$9
 - Affogato, Simmo's vanilla ice cream, espresso, coffee liqueur \$12/\$20
 - Selection of barista coffee and luxury loose leaf tea \$5.50/\$6

Snacks

Olive & Cheese
Arthurs Grove marinated olives, Margaret River brie, Margaret river cheddar, lavosh \$18

Oyster Tasting Plate
Natural, Kilpatrick, Nam Jim, served with vinaigrette, lemon, Yallingup bread \$26

Charcuterie Platter
Charcuterie, Dardanup chorizo, prosciutto, salami, HV brie & cheddar, Arthurs Grove marinated olives, pickled vegetables, lavosh \$30

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

***OSOTM dining concept is designed around sharing.
All plates can be shared and will arrive at different times**