



# Other Side of The Moon

- Yallingup wood fired mini loaf, manzanillo virgin oil, balsamic, dukkha \$17
- Duck liver parfait, brioche, pear & rhubarb chutney \$27
- Margaret River venison chorizo, artichoke tapenade, bruschetta, romaine \$28
- Gnocchi a la sorrentina, tomato, mozzarella, basil \$25
- Buffalo mozzarella salad, red pepper & eggplant cream, honey tomatoes, olives, basil \$25
- King mushroom, miso butter, beetroot, radish, salt bush \$25
- Baked taleggio, garlic confit, baked tortilla, hazelnut, honey \$29
- Skull Island tiger prawn, mango & chili salsa, garlic butter \$35
- Line caught fish fillet, zucchini, potato, romesco, tomato & olive ragout \$45
- Fergusson Valley beef cheek, parsnip puree, portobello mushroom, jus \$40
- Mahogany Creek duck breast rendang, saffron rice, cucumber, chilli & red onion pickle, papadum \$45
- Margaret River venison, berry compote, shallots, parsnip puree, jus, almond \$48
- Bzar spiced cauliflower steak, quinoa & kale tabbouleh, salsa verde, pistachio dukkha \$36
- Timberhill crispy pork belly, cauliflower puree, honey & garlic tamari glaze \$56
- Snapper en papillote, whole snapper, asian style with garlic, ginger, coriander \$55
- Valley spring full lamb rack, rosemary and garlic, sweet potato, mint, jus \$79
- Szechuan seasoned beef rump (500g) maple roasted baby carrots, pomegranate, chimichurri \$69
- 
- Garden basket leaf salad house dressing \$15
- Thick cut chips, garlic aioli \$15
- Steamed vegetables, manzanillo \$16
- Greek salad \$15
- 
- Crème brulee, almond croquant, seasonal berries \$16
- Chocolate brownie, Simmo's vanilla ice cream \$16
- Galaktobourekó, gin marinated berries, fresh mint \$16
- Simmo's ice cream (chocolate, honeycomb, vanilla or raspberry cheesecake) two scoops \$9
- Affogato, Simmo's vanilla ice cream, espresso, coffee liqueur \$12/\$20

## Snacks

Olive & Cheese  
*Arthurs Grove marinated olives, Margaret River brie, Margaret river cheddar, lavosh \$20*

Oyster Tasting Plate  
*Natural, Kilpatrick, Nam Jim, served with vinaigrette, lemon, Yallingup bread \$28*

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 \$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**

\* 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