



# Other Side of The Moon

## Soup of The Day \$17

Homemade soup, Yallingup toast

## Duck Liver Parfait \$27

Brioche, pear & rhubarb chutney

## Buffalo Mozzarella Salad \$25

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

## Baked Taleggio \$29

Garlic confit, baked tortilla, hazelnut, honey

## Oyster Taste plate (3) \$28

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

## Chicken Caesar Salad \$21

Croutons, bacon, egg, aioli

## Club Sandwich \$25

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

## Sirloin Steak Sandwich \$28

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

## Margaret River Beef Burger \$29

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

## Bzar Spiced Cauliflower Steak \$36

Quinoa and kale tabbouleh, salsa verde, pistachio dukkah

## Line Caught Fish of The Day \$34

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

## Grain Fed Sirloin Steak 8oz \$39

Mixed mushroom ragout, caper butter, thick cut fries

## Margherita Pizza \$25

Tomato, mozzarella, basil

## Seafood Pizza \$27

Garlic prawns, white fish, tomatoes, mozzarella, fried capers, chilli oil

## Chorizo and Eggplant Pizza \$27

Chorizo, eggplant, red pepper, mozzarella, dried tomato, tapenade, basil

## Mushroom and Spinach Pizza \$25

Mushroom and spinach, feta, chilli pumpkin, mozzarella, salsa verde

## Sides

Greek salad \$15

Garden Salad \$14

Chips \$14

## Snacks

### Olive & Cheese \$20

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

### Charcuterie for Two \$39

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

Howard Park cab sav \$15/\$23/\$70

## Desserts

### 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

\* 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