



Other Side of The Moon

Entrees

Yallingup wood fired mini loaf \$17
Served with manzanillo virgin oil, balsamic, dukkha

Tuna Tataki \$27
Pan Seared Tuna, Ponzu Sauce, Fresh Scallion, Sliced Lime, White Sesame Seeds, Grated Daikon, Wasabi

Duck Liver Parfait \$28
Toasted Brioche, Pear & Rhubarb Chutney

Buffalo Mozzarella Salad \$26
Red Pepper & Eggplant Cream, Heirloom Tomatoes, Olives, Basil

Gnocchi Alla Norma \$25
Fresh Tomato, Fried Eggplant, Salted Ricotta & Basil

Slow Cooked Pork Belly \$27
Apple Cider Compote, Torched Scallop, Cauliflower Puree, Tamari Glaze

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

Mains

Beef Cheek Bourguignon \$40
Whipped Parsnip, Buttered Leeks, Maple Dijon Roasted Carrots

Line Catch Fish Fillet \$47
Eggplant Pahi, Asparagus, Coconut Veloute, Green Tomato Salsa Verde

Pad Thai \$36
Marinated Chicken In A Tamarind Sauce, Rice Noodles, Egg , Asian Greens, Chili, Roast Peanuts, Lime, Coriander

Margaret River Venison Loin \$48
Blueberry and Red Wine Compote, Shallots, Celeriac Puree, Beetroot, Candied Almonds

BBQ Half Chicken \$37
Bang Bang Sauce, Pineapple, Chili, Fresh Herbs

Butter Chicken With Basmati Jeera Rice \$ 36
Smoked & Chargrilled Tandoori Chicken, Fenugreek Leaves, Poppadum, Cucumber Raita

Bzar Spiced Cauliflower Steak \$36
Aroma Spices, Quinoa & Kale Tabbouleh, Pesto, Dukkha

Angus Rib-Eye (400g) \$69
Slow Baked Fondant Potato, Maple Roasted Baby Carrots, Pomegranate Chimichurri

Sharing Plates

Steam Baked Whole Snapper \$55
Tamarind Soy Sauces With Ginger Stick, Chopped Chili & Spring Onion Salad

Valley Spring 8-Bone Lamb Rack \$79
Vegetable Soffritto, Lemon Jam, Red Wine Jus

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

After Dinner...

Espresso Martini \$24
Vodka, kahlua, espresso

Amaretto Sour \$23
Disaronno, lemon, angostura bitter, wonderfoam

Wise mandarin \$15

Vasse felix cane cut semillon \$17

Ramos Pinto Port \$19

Wise cafe pisco \$15

* 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