



Other Side of The Moon

Tuna Tataki \$27
Pan Seared Tuna , Ponzu Sauce, Scallion, Lime, White Sesame Seed, Grated Daikon, Wasabi.

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

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

Salade Niçoise \$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

Chicken Caesar Salad \$22
Poached Egg, Bacon, Croutons, Garlic Aioli, Parmesan

Steamed Bao \$21
Char Siu Pork Belly, Pickled Cucumber, Coriander & Julianne Spring Onion, Red Chili

Margaret River Wagyu Beef Burger \$29
Smoked Bacon, Beetroot Relish, Tomato Slices, Lettuce, Fries

Crispy Fish Tacos \$25
Grilled Tortilla, Crispy Fried Snapper, Pickled Cabbage, Red Pepper, Aioli

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

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

Club House \$25
Triple Layer Of Toasted Bread, Shoulder Bacon, Succulent Chicken Breast, H V Cheese, Avocado, Sliced Tomato, Shredded Lettuce, Fries, Aioli

Grilled Steak Ciabatta \$26
Sirloin, Triple Cream Brie, Over Easy Egg, Sliced Tomato, Gherkins, Chimichurri, Fries, Aioli

Line Caught Fish Of The Day \$34
Eggplant & Chick Pea Pahi, Vierge Sauce, Romesco

Grain Fed Sirloin Steak 8oz \$39
Mushroom Ragout, Caper Butter, Asparagus, Fries

Margherita Pizza \$23
Napolitana Sauce, Tomato Slice, Mozzarella, Basil

Eggplant & Gourmet Chorizo Pizza \$27
Red Pepper, Sundried Tomato, Mozzarella, Tapenade, Basil

Prosciutto Hawaiian Pizza \$27
Caramelised Pineapple, Mozzarella

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

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