

OTHER SIDE OF THE MOON

The image shows a modern restaurant interior. In the foreground, several wooden tables are set with glassware, plates, and small potted plants. The chairs are also made of wood. Large floor-to-ceiling windows in the background offer a view of an outdoor patio with white umbrellas and a view of the ocean under a clear blue sky. The ceiling is made of curved wooden slats and is decorated with warm-toned string lights.

Christmas Brunch 2026

Christmas in Bunker Bay

Christmas Day at Other Side of the Moon. Brunch by the beach, the bay doing what it does, and a table waiting whether you're staying at the resort or driving in for the day.

Choose how you do it: join us in the restaurant for our Christmas Day dining, or book one of our premium private experiences for something more your own.

Two seatings across the afternoon, so there's room to settle in: 12:00pm – 2:00pm [[Book Now](#)] | 3:00pm – 5:00pm [[Book Now](#)].

To enquire, email h8775-sb@accor.com, or book directly online.

Packages

Package Type	Adult Price	Kids Price (5-12)	Inclusions
Regular Dining	\$299	\$149	Includes 1 welcome drink
Premium Beverage Upgrade	\$399	\$199	Includes additional 2 hour drinks package. All guests at the table must avail the upgrade. • Gold Turtle Prosecco • Gold Turtle Chardonnay • Gold Turtle Cab Merlot • Credaro Rose • Eagle Bay Pale Ale • Shelter Lager • Eagle Bay Kolsch
Private Dining Experience	\$499	\$249	Includes exclusive private dining room, 4 hour seating, personal butler service, hosted wine experience, dedicated chef presentation Minimum 10 guests • NV Idee Fixe Premier Brut • Vasse Felix Syrah • Vasse Felix Cabernet Sauvignon • Vasse Felix Chardonnay • Eagle Bay Pale Ale • Shelter Lager • Eagle Bay Kolsch

Sample Menu

Ice Bar

- Black Mussels
- Blue Swimmer Crab
- Freshly Shucked Oysters
- Smoked Tasmanian Salmon
- Western Australian Crayfish
- Poached Shark Bay Tiger Prawns
- Marinated Fremantle Octopus Salad

Artisan Cheese & Charcuterie

- Margaret River & South West Artisan Cheeses, Quince Paste
- Prosciutto, Bresaola, Sopressa Salami, N'duja
- Marinated Olives, Grilled Mediterranean Vegetables, House Pickles
- Freshly Baked Breads, Lavosh, Crackers
- Seasonal Fruit, Local Honeycomb

Summer Salads

- Heirloom Tomato, Burrata & Basil
- Watermelon, Mint & Danish Feta
- Roasted Pumpkin, Ancient Grain & Pepitas
- Native Herb Potato Salad
- Baby Cos, Avocado & Green Goddess Dressing

Christmas Carvery

- Margaret River Grass-Fed Beef Striploin
- Champagne & Jarrah Honey Glazed Ham
- Traditional Roast Turkey, Apricot, Cranberry & Sage Stuffing
- Yorkshire PuddingsCranberry Sauce, Wholegrain Mustard, Red Wine Jus

Live

WEST AUSTRALIAN CRAYFISH ROLL BAR

- Crayfish, Lemon Aioli, Chives, Brioche Roll

Hot Buffet

- Braised Lamb Shoulder, Shiraz Jus
- Slow Roasted Crispy Pork Belly, Apple & Cider Glaze
- Braised Beef Cheek
- Cone Bay Barramundi, Lemon Myrtle Beurre Blanc
- Duck Fat Roast Potatoes
- Spiced Cauliflower, Tahini, Pomegranate
- Honey Roasted Baby Carrots
- Charred Broccolini

Dessert Room

- Traditional Christmas Pudding, Brandy Anglaise
- Grand Pavlova Bar
- Chocolate Fountain, Strawberry, Marshmallow
- Bûche de Noël
- Lemon Myrtle Cheesecake
- Black Forest Gateau
- Salted Caramel Tart
- Mango & Passionfruit Verrines
- Christmas Petit Fours
- Fresh Seasonal Fruit

Children's Station

- Mini Cheeseburgers
- Chicken Tenders
- Beer Battered Fish Bites
- Fresh Fruit Selection
- Mini Ice Cream Cups

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