



Other Side of The Moon

AVAILABLE FROM 12PM TO 5PM

Yellowfin Tuna Crudo \$26

puttanesca | pickled pear | watermelon | wasabi mayo

Burrata Salad \$27

heirloom tomato | roast eggplant & red pepper puree | spiced honey

Nicoise Salad \$ 33

tuna | asparagus | chat potato | kalamata | egg | tomato | dijon vinaigrette

Kung Pao Cauliflower \$24

crispy fried cauliflower | sweet & spicy sauces | spring onion | toast peanut

Chicken Caesar Salad \$24

poached egg | bacon | croutons | garlic aioli | parmesan

Margaret River Wagyu Beef Burger \$31

smoked bacon | beetroot relish | tomato | lettuce | fries

Crispy Fish Tacos \$26 (3)

grilled tortilla | fried snapper | pickled cabbage | red pepper | aioli

Line Catch Fish Fillet \$51

eggplant bell pepper pahi | broccolini | lemongrass velouté

Pad Thai \$39

chicken tamarind sauce | rice noodles | egg | asian greens | chili, peanut, coriander

Grilled Steak Ciabatta \$30

sirloin | triple cream brie | over easy egg | sliced tomato | gherkins | chimichurri | fries | aioli

Margherita Pizza \$27

napolitana sauce | tomato slice | mozzarella | basil

Prosciutto Hawaiian Pizza \$28

caramelized pineapple | mozzarella

SIDES

Greek Salad with Feta Cheese \$16

Garden Salad with House Dressing \$16

Beer Batter Fries with Garlic Aioli \$16

DESSERTS

Simmo's ice cream (chocolate, honeycomb, vanilla or raspberry cheesecake) two scoops \$10

Sticky date pudding with toffee sauce, poached apricot and vanilla ice cream \$17

White Chocolate Cheesecake with fresh strawberries and a blueberry filling \$17

Chocolate hot pot with raspberry filling and vanilla ice cream \$17

Diplomat mango pudding with cherry and lime zest \$17

Walnut chocolate with banana namaleka and chocolate ice cream \$19

*Our menu contains multiple allergens, and while we do our best to accommodate dietary requirements, we cannot guarantee they are completely absent due to our shared kitchen environment.