



# Other Side of The Moon

## Entrees

### **Yallingup Wood Fired Mini Loaf \$18**

Served with dukkha | olive oil & balsamic

### **Coffin Bay Half Shell Oyster (3) \$24**

natural served with nam jim | mignonette | yallingup bread | lemon

### **Duck Liver Parfait \$28**

brioche bruschetta | pear rhubarb chutney | quince cube

### **Burrata Salad \$26**

touched heirloom tomato's | roast eggplant & red pepper puree | spiced honey

### **Gnocchi Alla Sorrentina \$25**

handcrafted potato gnocchi | ricotta | edamame | torn basil

### **Skull Island Tiger Prawns (3 pcs) \$34**

kafir lime butter | mango salsa | chilli oil

### **Stracciatella & Roast Baby Beetroot \$24**

candy hazelnuts | tapenade oil | orange segments | radish

### **Kung Pao Cauliflower \$23**

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

### **Yellowfin Tuna Crudo \$24**

puttanesca dressing | pear pickle | watermelon | wasabi mayo

### **Tajin Grilled Octopus \$29**

spanish potato | tomato olive ragout | mojo verde

### **Snapper Ceviche \$25**

cherry tomato | coconut cream | coriander | red onion | chilli

## Mains

### **Dardanup Slow - Braised Beef Cheek \$42**

mashed potato | maple roast baby carrot | red pepper chermoula | jus

### **Line Catch Fish Fillet \$48**

eggplant bell pepper pahi | broccolini | lemongrass velouté

### **Pad Thai \$37**

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

### **Margaret River Venison \$49**

grapes & blue berry compote | slow cook shallot | parsnip puree | almond dust | jus

### **Nicoise Salad \$ 32**

tuna | asparagus | saffron chat | kalamata | egg | blacked tomatoes | dijon vinaigrette

### **Baharat Spiced Cauliflower Steak \$35**

quinoa & kale tabbouleh | pistachio dukkha | salsa verde

### **Kari Itik Kampung \$53**

mahony creek duck breast and leg meat simmered in lemon grass, ginger, garlic, coriander and dry spices served with coconut rice and roti paratha

## Sharing Plates

### **Steam Bake Whole Plate Size Snapper \$ 56**

tamarind soy sauces | ginger stick | chop chilli | coriander and spring onion salad

### **Valley Spring 8-Bone Lamb Rack \$ 79**

miso tofu hummus | crispy spice oil | sugar snap | potato crisp

### **Wagyu Beef Rump (400gr marble 4-5) \$ 70**

pomegranate chimichurri | asparagus | jus

### **Timberhill Crispy Pork Belly \$ 56**

cauliflower puree | ginger & honey tamari | mini carrots

## Sides

### **Greek Salad with Feta Cheese \$14**

Garden Salad with House Dressing \$14

Beer Batter Thick Cut Fries with Garlic Aioli \$15

Steam Vegetables \$ 14

Coconut Rice \$10

## Snacks

### **Olive & Cheese**

*Arthurs Grove marinated olives, Harvey Fresh brie & 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*