



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 compot | 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**

* 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