

OTHER SIDE OF THE MOON

Lunch Menu

Burrata \$31

heirloom tomato, basil, aged balsamic, toasted focaccia

Market Fish \$49

fennel, saffron velouté, pickled zucchini, chive (A)

Potato Gnocchi \$38

wild mushroom ragout, pecorino, sage brown butter

Beetroot Salad \$27

goat cheese, rocket, orange, candied walnut

Smash Cheese Burger \$28

american cheddar, pickle, burger sauce, fries

Battered Fish \$28

crushed peas, malt tartare, fries (A)

Steak Sandwich \$29

sirloin, caramelised onion, rocket, tomato relish, fries

Margherita Pizza \$27

san marzano, buffalo mozzarella, basil

Nduja Pizza \$28

caramelised onion, fior di latte, potato

Tender Ridge MB2+ Sirloin 300g \$53

café de paris butter, fries, watercress salad

*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.

*(A) Australian

(I) Imported

(M) Mixed

Dinner Menu

ENTREES

Sourdough \$15

olive oil, sea salt

Freemantle Octopus \$29

roasted capsicum, olive crumb, kipfler potato, parsley oil (A)

Burrata \$31

heirloom tomato, basil, aged balsamic, toasted focaccia

Beef Tartare \$31

tender ridge beef, smoked cream, pickled shallot, caper, rye crisp

Shark Bay Scallops \$36

burnt cauliflower puree, nduja butter, pangrattato, lemon (A)

Pork Belly \$28

parsnip puree, baby carrot, cider jus

MAINS

Market Fish \$49

fennel, saffron velouté, pickled zucchini, chive (A)

Potato Gnocchi \$38

wild mushroom ragout, pecorino, sage brown butter

Tender Ridge MB2+ Sirloin 300g \$53

café de paris butter, fries, watercress salad

Lamb Shoulder \$63

whipped fetta, harissa, broccolini, salsa verde

Linguine \$41

tiger prawn, bisque, baby tomato, chili, parsley (A)

DESSERT

Dark Chocolate Delice \$23

salted caramel, hazelnut praline, creme fraiche

Basque Cheesecake \$21

poached quince, oat crumble, vanilla mascarpone

Blueberry Frangipane Tart \$22

vanilla bean ice cream, berry compote

SIDES

Rosemary Fries \$11

rosemary, aioli

Charred Broccolini \$13

chilli, lemon

Roasted Carrots \$14

honey, pistachio, yoghurt

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OTHER SIDE OF THE MOON

Welcome drinks

COCKTAILS

Aperol Spritz

Blood Orange Spritz

Limoncello Spritz

Mimosa

WINE

Gold Tuttle Prosecco

Gold Turtle Cabernet Merlot

Mojo Sauvignon Blanc

Gold Turtle Chardonnay

Credaro "Five Tales" Pino Grigio

SOFT DRINK

Coca-Cola, Coca-Cola Zero, Sprite, LLB

BEER ON TAP (425ML)

Your Choice of Tap Beer

Cocktails & Mocktails

SIGNATURE COCKTAILS

Gin-Dew Sour \$24

Gin infused with Honeydew and Basil, St Germain, Lime, Honey

Berry Twist \$24

Vodka, Mixed Berries, Chambord, Lime, Sugar

Bunker Punch \$24

Rum, Passionfruit, Pineapple, Lime, Grenadine

SPRITZ

Aperol Spritz \$20

Blood Orange Spritz \$20

Limoncello Spritz \$20

MOCKTAILS

Bula \$18

Orange Juice, Elderflower Syrup, Grenadine, Lime

Green Flz \$18

Apple Juice, Cucumber, Mint, Lime, Soda

Sunset Bay \$18

Pineapple Juice, Coconut Cream, Grenadine, Lime

NoJito \$18

Lime, Mint, Sugar, Soda

Virgin Pina Colada \$18

Pineapple Juice, Coconut Cream, Lime

New Fashion \$18

n/a bourbon, sugar syrup, bitter

Zero margarita \$18

n/a tequila, lime, sugar syrup

Non gin tonic \$18

n/a gin, tonic

Clean whiskey sour \$18

n/a whiskey, lime, sugar syrup

Beer & Cider

BEERS

425ml / 580ml

Beerfarm Hazy Standard \$14 / \$16

Beerfarm Pale Ale \$14 / \$16

Beerfarm Lager \$14 / \$16

Beerfarm Milk Stout \$14 / \$16

NON-ALCOHOLIC BEER

Shelter Jetty Jump Pale Ale 0.5% \$14

PACKAGED BEERS

Eagle Bay Kolsch \$14

Eagle Bay Pale Ale \$14

Shelter Lager \$14

Little Creature Pale Ale \$14

Hahn Super Dry 3.5% \$14

Beerfarm Cider \$15

James Squire Ginger beer \$15

Wine

SPARKLING WINE

Glass / Bottle

NV Idee Fixe Premier Brut, Margaret River \$135

Gold Turtle Prosecco, Margaret River \$17 / \$70

Howard Park Petit Jete NV, Margaret River \$85

Mojo Prosecco, South Australia \$70

CHAMPAGNE

Moët & Chandon Brut Imperial NV \$30 / \$180

WHITE WINES

Glass / Bottle

Leeuwin Estate “Art series” Riesling \$19 / \$95

Howard Park Riesling \$18 / \$80

Leeuwin Estate “Siblings” Sauvignon Blanc \$85

Mojo Sauvignon Blanc \$17 / \$70

Credaro Sauvignon Blanc Semillon \$17 / \$75

Cullen Grace Madeline Sauvignon B. Semillon \$135

Howard Park Sauvignon Blanc Semillon \$18 / \$80

Credaro “Kinship” Chardonnay \$18 / \$80

Gold Turtle Chardonnay \$17 / \$70

Vasse Felix Chardonnay \$130

Leeuwin Estate “Art Series” Chardonnay \$380

Cullen Metricup Chardonnay \$135

Credaro “FiveTales” Pinot Grigio \$75

ROSE WINES

Glass / Bottle

Credaro “Five Tales” \$17 / \$75

Cullen “Dancing InThe Moonlight” \$19 / \$110

Leeuwin Estate \$90

NON-ALCOHOLIC WINE

Edenvale Sparkling Wine \$15

INTERNATIONAL WINES

Glass / Bottle

Bandini Prosecco, Italy \$19 / \$95

'Le Joueur' Blanc de Blancs Brut, France \$70

Mâcon Villages, France \$75

Bandini Pinot Grigio, Italy \$17 / \$65

Beaujoulais Villages Gamay, France \$19 / \$75

RED WINES

Glass / Bottle

Howard Park “Flint Rock” Pinot Noir \$18 / \$80

Moss Wood Pinot Noir \$225

Credaro Cabernet Sauvignon \$17 / \$75

Vasse Feliz Cabernet Sauvignon \$155

Howard Park Cabernet Sauvignon \$18 / \$80

Leeuwin Estate “Art Series” Cabernet Sauvignon \$295

Gold Turtle Cabernet Merlot \$17 / \$70

Moss Wood Amys Cabernet Blend \$135

Cullen “Diana Madeline” 2021 \$425

Credaro “Kinship” Shiraz \$18 / \$80

Leeuwin Estate “Siblings” Shiraz \$85

Howard Park “Flint Rock” Shiraz \$18 / \$80

Mojo Shiraz \$70

Vasse Felix Syrah \$135

Credaro “Five Tales” Merlot \$17 / \$75

Spirits (30ml)

WHISKEY

Johnnie Walker Red \$14
Johnnie Walker Blue \$34
Chivas Regal 12yo \$15
Glenfiddich 12yo \$28
Bulleit Rye Small Batch Frontier \$15
Canadian Club \$14
Jameson Irish \$14

BOURBON

Jim Beam “Black” \$14
Markers Mark \$14
Jack Daniels \$14
Buffalo Trace \$14

LIQUEURS

Baileys \$14
Kahlua \$14
Frangelico \$14
Disaronno \$14
Grand Marnier \$14
Chambord \$14
Malibu \$14
Drambuie \$14

APERITIF

Aperol \$14
Campari \$14

VODKA

Absolut \$14
Grey Goose \$14
Belvedere \$14

GIN

West Winds The Cutlass \$16
West Winds Broadside \$18
Tanqueray 10 \$16
Giniversity Barrel Aged \$17

RUM

Bacardi 8 \$14
Kraken Spiced Rum \$14
Appleton Estate RSV Blend \$14
Appleton Estate Reserve 8YO \$17

TEQUILA

El Jimador Reposado \$14
Patron Silver \$17
Patron Reposado \$18

Night Cap

SWEET WINE

Alkoomi “Late Harvest” \$17 / \$70

COGNAC

Hennessy VS \$14
Chatelle Napoleon VSOP \$18
Hennessy Paradis Imperial \$350
Hennessy Richard \$600

VERMOUTH & DIGESTIF

Cinzano Dry \$14

FORTIFIED WINE

Ramos Pinto Tawny Port \$19

Other

SOFT DRINKS

425ml / 580ml

Coca Cola \$6 / \$8

Coca Cola Zero \$6 / \$8

Sprite \$6 / \$8

Lemon, lime & bitters \$6 / \$8

Ginger Ale \$6 / \$8

Tonic Water \$6 / \$8

Soda Water \$6 / \$8

JUICE

Orange Juice \$7

Apple Juice \$7

Pineapple Juice \$7

GINGER BEER & WATER

Waves & Caves Ginger Beer \$9

Sparkling water 500ml \$10

Still water 500 ml \$10

COFFEE

Campos Superior Coffee

Regular size \$7

Large size \$8

+ Extra shot, alt milk, syrups \$1

+ Ice cream \$3

TEA

Dilmah Ceylon Luxury Leaf Tea

English Breakfast \$6

Earl Grey \$6

Green Tea \$6

Peppermint \$6

Chamomile \$6

Pot for Two \$8