



Other Side of The Moon

Celebrating The South West

As you explore the stunning Southwest region, discover the exceptional local products that define our place. From world-class wines to hand-crafted spirits and fresh produce, every sip reflects the region's rich heritage.

At Pullman Bunker Bay Resort, we proudly showcase Margaret River's finest ingredients in our cocktails, offering you a true taste of the region.

For those who prefer alcohol-free options, we've also crafted refreshing drinks inspired by local flavors.

Cheers to celebrating the best of the Southwest in every glass!



HAPPY HOUR SPECIALS

3PM TO 4PM

MOCKTAIL 15

Mojito
New Fashion
Non gin tonic

COCKTAIL 18

Negroni
Aperol Spritz
Mimosa
Blood Orange Spritz

WINE 14

Gold Turtle Prosecco
Howard Park Riesling
Mojo Sauvignon Blanc
Gold Turtle Chardonnay
Credaro "Five Tales" Pino Grigio
Credaro "Five Tales" Cabernet Sauvignon
Gold Turtle Cabernet Merlot

BEER ON TAP (425ML) 12

Your Choice of Tap Beer



HAPPY HOUR ACCOR PLUS MEMBERSHIP

COCKTAIL

Espresso Martini	18
Margarita	
Gin Spritz	

WINE

Bandini <i>Prosecco</i>	
Alkoomi <i>Riesling</i>	14
Torrent <i>Chenin Blanc</i>	
Reverie <i>Rose</i>	
Alasia <i>Moscato</i>	
MossWood <i>Amy Cab Blend</i>	
Beaujoulais <i>Villages Gamay</i>	

BEER ON TAP (425ML)

<i>Your Choice of Tap Beer</i>	12
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MOCKTAILS

GREEN FIZ	18
<i>Lime, Ginger Syrup, Mint, Ginger Ale, Cucumber, Soda</i>	
SUNSET BAY	18
<i>Orange Juice, Pineapple Juice, Ginger Ale, Grenadine</i>	
NOJITO	18
<i>Lime, Falernum Syrup, Soda, Mint</i>	
VIRGIN PINA COLADA	18
<i>Pineapple Juice, Coconut Cream, Sugar Syrup</i>	
NEW FASHION	18
<i>n/a bourbon, sugar syrup, bitter</i>	
ZERO PROOF MARGARITA	18
<i>n/a tequila, lime, sugar syrup</i>	
NON GIN TONIC	18
<i>n/a gin, tonic</i>	
CLEAN WISKEY SOUR	18
<i>n/a whiskey, lime, sugar syrup</i>	

BEER AND CIDER

	425ml	580ml
BEERFARM Hazy Standard	14	16
BEERFARM Pale Ale	14	16
BEERFARM Lager	14	16
BEERFARM Milk Stout	14	16
Eagle Bay Kolsch	14	
Eagle Bay Pale Ale	14	
Shelter Lager	14	
Little Creature Pale ale	14	
Hahn Super Dry 3.5%	13	
CIDER & GINGER BEER		
Beerfarm Cider	15	
James Squire ginger beer	15	



SPRITZ & COCKTAILS

GIN - DEW SOUR

24

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

BERRY TWIST

24

Vodka, Triple Sec infused with Black Pepper, Cranberry, Lemon, Strawberry and Kiwi Syrup

BUNKER PUNCH

24

Bacardi 8yrs, Amaro Angostura infused with Pineapple, Lime, Passionfruit Syrup

APEROL SPRITZ

20

BLOOD ORANGE SPRITZ

20

LIMONCELLO SPRITZ

20



WINE LIST

SPARKLING WINE

		Glass	Bottle
NV Idée Fixe Premier Brut	<i>Margaret River, WA</i>		135
Gold Turtle Prosecco	<i>Margaret River, WA</i>	17	70
Howard Park Petit Jete NV	<i>Margaret River, WA</i>		85
Bandini Prosecco	<i>Veneto, Italy</i>	19	95
Mojo Prosecco	<i>South Australia</i>		70
'Le Joueur' Blanc de Blancs Brut	<i>Burgundy, France</i>		70

CHAMPAGNE

NV Moët & Chandon Imperial Brut	<i>Épernay, France</i>	30	180
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WHITE WINES

Riesling

Leeuwin Estate "Art series" Riesling	<i>Margaret River, WA</i>	19	95
Howard Park Riesling	<i>Margaret River, WA</i>	18	80

Sauvignon Blanc

Leeuwin Estate "Siblings"	<i>Margaret River, WA</i>		85
Mojo	<i>South Australia</i>	17	70

Sauvignon Blanc, Semillon

Credaro "FiveTales"	<i>Margaret River, WA</i>	17	75
Howard Park Miamup	<i>Margaret River, WA</i>	18	80
Cullen "Grace Madeline"	<i>Margaret River, WA</i>		135

Chardonnay

Credaro "Kinship"	<i>Margaret River, WA</i>	18	80
Gold Turtle	<i>Margaret River, WA</i>	17	70
Vasse Felix	<i>Margaret River, WA</i>		130
Mâcon Villages	<i>Burgundy, France</i>		75
Leeuwin Estate "Art Series"	<i>Margaret River, WA</i>		380
Cullen "Kevin John" 2022	<i>Margaret River, WA</i>		400

Other Varieties

Credaro "FiveTales" Pinot Grigio	<i>Margaret River, WA</i>		75
Bandini Pinot Grigio	<i>Veneto, Italy</i>	17	65



ROSÉ WINES

		Glass	Bottle
Credaro "Five Tales"	<i>Margaret River, WA</i>	17	75
Cullen "Dancing InThe Moonlight"	<i>Margaret River, WA</i>	19	110
Leeuwin Estate	<i>Margaret River, WA</i>		90

RED WINES

Pinot Noir

Howard Park "Flint Rock"	<i>Margaret River, WA</i>	18	80
Moss Wood	<i>Wilyabrup, WA</i>		225

Cabernet Sauvignon

Credaro "Five Tales"	<i>Margaret River, WA</i>	17	75
Vasse Felix	<i>Margaret River, WA</i>		155
Howard Park	<i>Margaret River, WA</i>	18	80
Leewin Estate "Art Series"	<i>Margaret River, WA</i>		295

Cabernet Blends

Gold Turtle Cabernet Merlot	<i>Margaret River, WA</i>	17	70
Moss Wood Amys Cabernet Blend	<i>Margaret River, WA</i>		135
Cullen "Diana Madeline" 2021	<i>Margaret River, WA</i>		425

Shiraz

Credaro "Kinship"	<i>Margaret River, WA</i>	18	80
Leeuwin Estate "Siblings"	<i>Margaret River, WA</i>		85
Howard Park "Flint Rock"	<i>Margaret River, WA</i>	18	80
Mojo	<i>South Australia</i>		70
Vasse Felix Syrah	<i>Margaret River, WA</i>		135

Other Red Varieties

Credaro "Five Tales" Merlot	<i>Margaret River, WA</i>	17	75
Beaujoulais Villages Gamay	<i>Burgundy, France</i>	19	75

NIGHT CAP

Sweet wine

Alkoomi "Late Harvest"		17	70
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Aperitif 30ml

Aperol 14
Campari 14

Vodka

Absolut 14
Grey Goose 14
Belvedere 14

Gin

Tanqueray 10 16
West Winds Broadside 18
West Winds Cutlass 16
Green Ant 16
Giniversity Barrel Aged 17

Rum

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

Tequila

14
El Jimador Reposado 14
Patron Silver 17
Patron Reposado 18

Bourbon

Makers Mark 14
Jim Beam "Black" 14
Jack Daniels 14
Buffalo Trace 14



Whiskey

30ml

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

Liquers

Baileys	14
Kahlua	14
Frangelico	14
Chambord	14
Amaretto Disaronno	14
Drambuie Liqueur	14
Grand Marnier	14
Malibu	14

COGNAC

30ml

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

VERMOUTH & DIGESTIF

Cinzano Dry	14
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NON-ALCOHOLIC BEVERAGES

SOFT DRINK	425ml	580ml
Coke, Coke Zero, Sprite, Dry Ginger Ale, Tonic Water, Soda Water, Lemon, lime & bitters	6	8
JUICE		
Orange, Pineapple, Apple	7	8
GINGER BEER	330ml	
Waves & Caves	9	
NON-ALCOHOLIC BEER		
Shelter Jetty Jump Pale Ale 0.5%	14	
NON-ALCOHOLIC WINE		
Sparkling Wine	15	
MINERAL WATER	Bottle	
Still Water / Sparkling Water (500ml)	10	
TEA & COFFEE	Regular	Large
Campos Superior Coffee	7	8
+Extra shot, alternative milk, syrups	1	
+Ice cream	3	
DILMAH CEYLON LUXURY LEAF TEA (POT)	Pot for one	Pot for two
English Breakfast, Original Earl Grey, Green Tea with Jasmine, Pure Peppermint, Sencha Green Extra Special	6	8



WELCOME DRINKS

COCKTAIL

Aperol Spritz

Blood Orange Spritz

Limoncello Spritz

Mimosa

WINE

Gold Turtle Prosecco

Mojo Sauvignon Blanc

Gold Turtle Chardonnay

Credaro "Five Tales" Pino Grigio

Gold Turtle Cabernet Merlot

SOFT DRINK

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

BEER ON TAP (425ML)

Your Choice of Tap Beer



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, vanilla) 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

*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.



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AVAILABLE FROM 5PM

ENTREES

Yallingup Wood Fired Mini Loaf \$19

dukkha | olive oil & balsamic

Coffin Bay Half Shell Oyster (3) \$26

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

Burrata Salad \$27

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

Gnocchi Alla Sorrentina \$26

potato gnocchi | ricotta | edamame | basil

Skull Island Tiger Prawns (3 pcs) \$35

kafir lime butter | mango salsa | chilli oil

Stracciatella & Roast Baby Beetroot \$26

candy hazelnuts | tapenade oil | orange segments | radish

Kung Pao Cauliflower \$24

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

Yellowfin Tuna Crudo \$26

puttanesca | pickled pear | watermelon | wasabi mayo

Tajin Grilled Octopus \$31

potato | tomato olive ragout | mojo verde

Snapper Ceviche \$27

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

Timberhill Crispy Pork Belly \$ 28

cauliflower puree | ginger & honey tamari | mini carrots

MAINS

Dardanup Slow - Braised Beef Cheek \$45

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

Kari Itik Kampung \$56

mahony creek duck | lemon grass | ginger | coconut rice | roti paratha

Pad Thai \$39

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

Nicoise Salad \$ 33

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

Line Catch Fish Fillet \$51

eggplant bell pepper pahi | broccolini | lemongrass velouté

Baharat Spiced Cauliflower Steak \$36

quinoa & kale tabbouleh | pistachio dukkha | salsa verde

Valley Spring 8-Bone Lamb Rack \$81

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

Wagyu Beef Rump (400gr marble 4-5) \$72

pomegranate chimichurri | asparagus | jus

SIDES

Greek Salad with Feta Cheese \$16

Beer Batter Fries with Garlic Aioli \$16

Steam Vegetables \$ 15

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