

DINING AFTER DARK

If you're seeking fine dining or memorable spots for a special occasion, you've come to the right place.

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In incredible fresh produce, award-winning wines, and stunning natural surroundings draw some of the finest culinary talent to the Margaret River Region, resulting in outstanding dining experiences. Here are some of the best options for an unforgettable night out.

BUSSELTON AND SURROUNDS

Ooze & Tang, Abbey

Local favourite Ooze & Tang is named after the flavour philosophy of the three owners, self-described as the waitress, the chef and the bartender. The trio loves a dish or a wine pairing that has both richness and acidity, embodying their concept of 'a bit of ooze with tang.' The menu changes regularly and could include dishes such as anchovy toast with olive tapenade and daihi mayonnaise, potato and leek ravioli, or lamb rib with a beer honey glaze.

Busseton Pavilion, Busseton

Busseton Pavilion is a huge gastro pub with a wine-focused bar and bottle shop (South West Wine Shop) that adjoins Busseton Central. With a nautical theme, the large oval-shaped central bar serves as a stylish divider between the front bar, dining area, and distillery. With Brendan Pratt as Culinary Director, the menu is carefully curated and the food - simply superb. It's a pub at heart that's elevated enough for a special night out, and the roasted mushroom skewers are truly unforgettable.

Inara, Busseton

The airy atmosphere and pastel colours of Inara perfectly reflect the Arabic meaning of its name, 'ray of light.' Embark on a gastronomic journey through the Middle East with Chef and Owner Daniel Johnson, who brings experience from luxury resorts across the globe. The extensive menu of mouthwatering Levantine food features subtle spices, tangy herbs, and mesmerising aromas that dance together harmoniously.

DUNSBOROUGH

Blue Manna, Dunsborough

Dinner at Blue Manna Bistro under the peppermint trees during summer is a must. Since opening in 2017, Blue Manna has garnered a solid reputation, for their rich, Asian-infused menu. As the name suggests, they specialise in seafood with Owner and Chef Coby Cockburn pouring his love of the ocean and its abundance of food into each and every dish. All their fish is line caught and freshly filleted in-house, with all other produce locally sourced.

Yarri, Dunsborough

The Yarri menu creatively lists only key ingredients to spark curiosity and maintain flexibility with available local produce, but the friendly staff are always eager to provide detailed descriptions of each daily dish. Partner and chef Aaron Carr, a pioneering 'surfing chef' from the region, is bringing Margaret River into the culinary spotlight. Step into Yarri and

enjoy dining surrounded by lush trees in a first-class setting. This is elevated dining with each modern Australian dish perfectly executed. The charred cabbage is a showstopper.

MARGARET RIVER

de'sendent, Margaret River

The team behind the much-loved Arimia Estate has now brought their expertise to Margaret River's main street with their newest venture - de'sendent. Chef Evan Hayter is passionate about quality, ethical, and local produce, evident with each delicious mouthful of the generous ten-course tasting menu. Evan often steps out of the kitchen to greet guests in the

moody intimate restaurant. With incredible food and professional amenable service, de'sendent is perfect for a special celebration. If you are looking for something smaller, dine early or late to order from the snack menu.

Miki's Open Kitchen, Margaret River

Book a bench seat at Miki's Open Kitchen to witness a culinary spectacle as the tiny kitchen creates an extraordinary amount of delicate and delectable dishes. Chef Miki creates flavour combinations you won't find anywhere else using local produce to execute dishes with Japanese techniques. The result is an extremely impressive degustation dining experience that continually surprises and delights. Dishes change daily on both Miki's Trust' and Miki's Complete' degustation menus. There's also a curated range of Japanese sake, whisky and local wines to complement your meal.

Morries, Margaret River

The buzz from Morries always radiates down the main street. Their tapas-style menu features iconic dishes like Thai caramel pork belly and snapper ceviche that will have you coming back for more. Known for its stunning cocktail menu, Morries is the perfect spot to catch up with family and friends. When it opened in 2012, it was named Morries Anytime! because anytime is a great time at Morries, and that still rings true today. 🍷

NIGHT SCENE It's after sunset that some of the region's most exciting venues come to life.



Busseton Pavilion



Ooze & Tang