tides

Dinner Menu

Tides cuisine is best classified as modern Australian with Asian overtones, served amidst an ambience of casual sophistication. Tides Restaurant's innovative dishes created for you by Chef Devine ensure that there is something for everyone, providing the ultimate dining experience.

Tides Restaurant is open daily for dinner between 5:30-9pm. To reserve a table, call (07) 4962 5106.

Small menu

Char-grilled Turkish bread (V, VG, DF) $8
smashed spiced chickpeas w chilli olive oil

Pacific oysters freshly shucked (GF) $4ea
mignonette sauce w lemon or chilli Kilpatrick

Thai roasted pumpkin soup (V, VG) $12
galangal, lemongrass, turmeric, kaffir lime leave, coconut cream

Panko crumbed pineapple cut calamari (DF) $15
sweet chilli sauce, garlic aioli, chilli sea salt

Portobello mushrooms (V, VG-no cheese) $15
olive sourdough, rocket, fresh parmesan & lemon

Four tastes of the sea (Chefs signature dish)   small $28   large $38
prawn cocktail w Marie-rose dressing
grilled half shell scallop w champagne Mornay
Queensland oysters w vanilla and cucumber noodles
sesame tempura fish
salt and pepper prawns

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Seafood menu

Coral Coast barramundi (GF) $37
hummus, mint yoghurt, cumin salt, pomegranate, petit herb salad

Moreton bay bug risotto $34
lemon & chilli olive oil, parmesan & sourdough crumble

Prime Tasmanian salmon $37
pan Fried w coriander & chilli crust, warm potato and pine nuts salad, baby caper aioli

Seared scallops & gnocchi $34
Fine herb potato gnocchi, lemon butter, parmesan & fresh picked watercress

Plant based menu

Handmade fine herb gnocchi (V) $20
salsa Verde, char-grilled zucchini, roasted pine nuts

Chickpea masala (V, VG, DF) $25
Rich turmeric, chilli & tomato sauce w chilli fried kale, sesame pickle, jasmine coconut rice, charred flat bread

Meat menu

Black Angus beef fillet (Chefs signature dish) $44
exotic mushroom crust, Paris mash, asparagus, fried egg yolk, truffle salt, Shiraz essence

Cripsy duck leg confit (GF) $35
savoy cabbage, maple bacon, cider onions, gratin potato, pan juices

Dukkah spiced corn-fed chicken breast (GF) $35
harissa butternut pumpkin hummus, peppered baby carrots, tabbouleh salad

Pappardelle ala Bolognese $32
braised beef, veal & pork ragu, parmesan & sourdough crumble, fresh picked herbs

Char-grill menu

'Dedicated to the upper cut'

*Steaks are seasoned with a South American dry chimichurri rub before grilling,
served w chunky hand cut chips & truffle mushroom butter*

400g New York cut sirloin (GF) *Cape Grim premium grass fed* $47

300g Rib Eye (GF) *Certified Black Angus* $46

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Salads & sides menu

All sides are designed to share

Shoestring chips, chilli salt, Tides barbeque sauce	$9
Creamed potatoes, broccolini, beans, bacon & butter (GF)	$14
Rocket salad w spicy sweet potato, pine nuts & feta (V, VG no cheese)	$12
Caesar salad	$12

Sugar menu

Shared chocolate dessert plate for two (Chefs signature dish) $40
chocolate espresso crème brûlée, Valrhona chocolate cake,
white chocolate ice cream, brandy snap basket,
chocolate shortbread & meringue

Chocolate soufflé (GF) $15
blood orange marmalade ice-cream, pistachio dust

Mango Parfait (GF) $15
coconut sorbet, pineapple & chilli salsa

Nutella panna cotta $15
torched marshmallows, raspberry dressing, banana brûlée

Sticky toffee Medjool date pudding $15
butterscotch sauce & honey cinnamon ice cream

Chef's selection of Australian boutique cheese $25
King Island double brie
Ashgrove mature cheddar
Endeavour blue
fig jam, dried fruits, lavoche crisp bread

Degustation menu

Chef Devine's 5 course degustation menu is available every night.

Food Only	$100pp
With paired wines	$135pp

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