

# tides

## WATERFRONT DINING

Welcome to Tides Waterfront Dining, Caloundra's premier restaurant. At Tides we strive to ensure your experience with us is the best it can be and if there is anything that we can do to enhance your dining experience please don't hesitate to ask your host.

Tides Waterfront Dining was opened in January 2008. Tides has strived to provide an excellent dining experience on the Sunshine Coast, being one of the leading industry bodies. Most recently Tides was awarded the "Best Contemporary Restaurant" at the Qld Restaurant & Catering Awards, allowing us to go to the national awards for the 2018/2019 year.

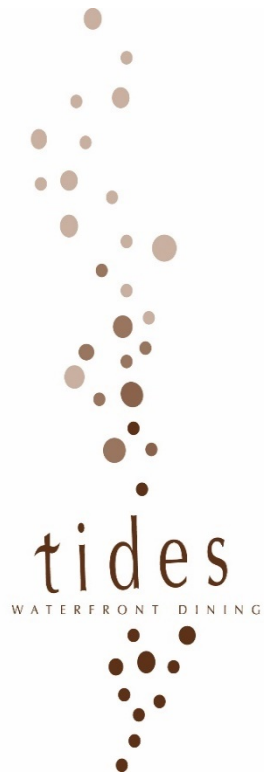
At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

Leading the kitchen team is Andrew Strange. Andrew has been a Chef on the Sunshine Coast for 30 years including owning and operating Ellmo's Restaurant in Maroochydore which collected 39 awards including one of the top 3 fine dining restaurants in Queensland.

We hope you enjoy your dining experience with us at Tides and if there is anything we can do, please do not hesitate to ask.

Andrew Strange, Derek and Michelle Murphy





## TASTES

Sour dough bread, smoked butter, EVOO & balsamic 3.95pp | DFO

Marinated olives 5 | GF DF

## OYSTERS

Fresh Pacific Oysters 4.5e

Natural | GF DF

Kilpatrick | DF

Pomegranate & mint | GF DF

## ENTRÉES

Pork belly, fennel puree, pickled pumpkin, apple, jus 21 | GF

Beetroot arancini, goats cheese mousse, sage, balsamic 18

Confit Atlantic salmon, lemon, capers, dill 22 | GF DF

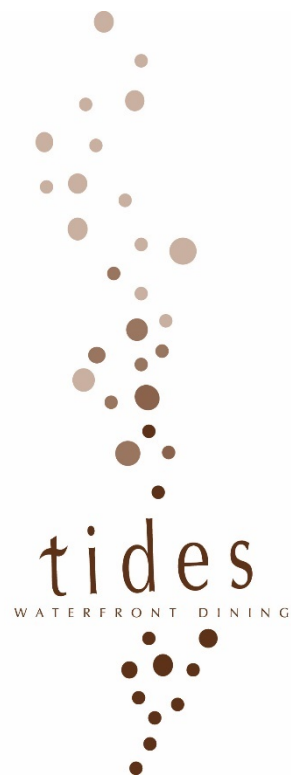
Hervey Bay scallops, cauliflower puree, chorizo, parsley 19 | GF

GF - Gluten Free GFO - Gluten free option DF - Dairy free DFO - Dairy free option

EVOO – Extra virgin olive oil

Please advise of ANY allergies, as not all ingredients used, are listed.

Most dishes can be altered to cater for your needs. NO BYO, 15% surcharge on public holidays



## MAINS

Eye fillet, porcini dauphine, carrot puree, mushroom, spinach, jus 48

Tides fresh grilled local & Australian seafood, Humpty Doo barramundi, Mooloolaba prawns (3), Moreton Bay bug halves (2), Hervey Bay scallops (3) 59 | GF DFO

Humpty Doo barramundi, grilled eggplant, smoked beetroot, artichoke, oregano, 42 | GF DF

Grilled polenta, wild mushroom & thyme ragu, parmesan 35 | GF

Chicken supreme, charred leek, hazelnut, garlic puree, zucchini, chicken crisp, jus 35 GF DFO

Seafood tower for 2, served with chips & chef's garden salad MP

## SIDES all 9.5

Beer battered chips, rosemary salt, malt vinegar, aioli | DF

Chef's garden salad, honey mustard dressing | GF

Pear, parmesan & rocket salad | GF

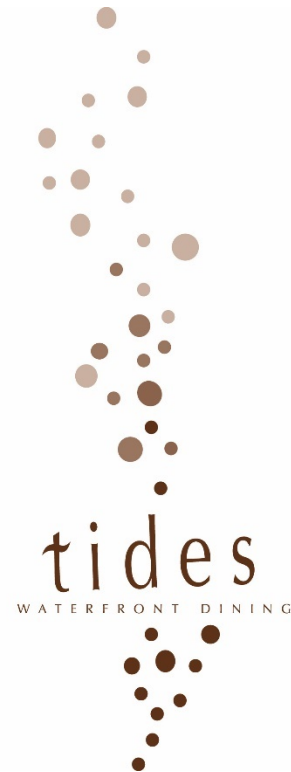
Sautéed leafy greens, toasted pepitas, garlic oil | GF DF

Broccolini, spiced nut crumble | GF DF

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## LUNCH SPECIAL

2 Course 42 | 3 Course 52 includes a glass of house wine, local beer or soft drink.

Not available with any other discount, on public holidays or weekends

### ENTREES

Salt & pepper calamari, lime aioli | GF DF

Beetroot arancini (3), goats cheese mousse

Hervey Bay scallops (3), cauliflower puree, chorizo, parsley | GF

Pork belly, sundried tomato pesto, olives, spinach, pinenuts | GF

### MAINS

Grilled or Beer battered reef fish, chef's salad, tartare, lemon | DF GFO

Grain fed beef, carrot puree, broccolini, almonds, jus | GF

Penne pasta, Napoli sauce, eggplant, capers, basil, parmesan | DF

Chicken supreme, cous cous salad, charred corn, cucumber, capsicum, coriander | DF

### DESSERT

Berry "cheesecake", orange crumb, passionfruit | GF

Dark chocolate mousse, honeycomb, peanut butter mousse,  
chocolate crumb, strawberry gel | GF

Summer berry & marscapone tart, raspberry sorbet, meringue

Triple cream brie, quince paste, crackers | GFO

### SIDES all 9.5

Beer battered chips, rosemary salt, malt vinegar, aioli | DF

Chef's garden salad, honey mustard dressing | GF

Pear, parmesan & rocket salad | GF

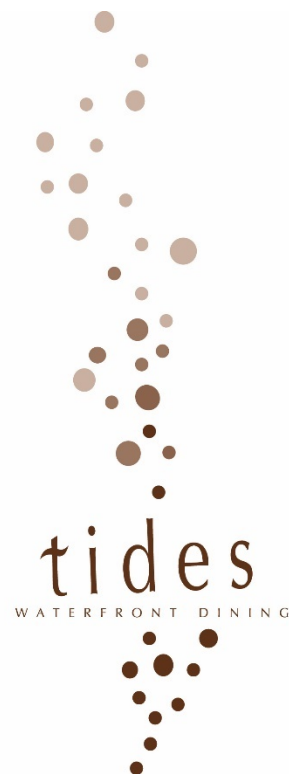
Sautéed leafy greens, toasted pepitas, garlic oil | GF DF

Broccolini, spiced nut crumble | GF DF

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## DESSERT

Dark chocolate mousse, honeycomb, peanut butter mousse, chocolate crumb, strawberry gel 16 | GF

Berry “cheesecake”, orange crumb, passionfruit 16 | GF

Homemade ice cream tasting plate, host will advise 16 | GF

Summer berry & marscapone tart, raspberry sorbet, meringue

Affogato, ice cream, coffee, choice of liqueur 16 | GFO

Tides cheese selection, fresh apple, quince, assorted crackers 22 | GFO

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