

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.

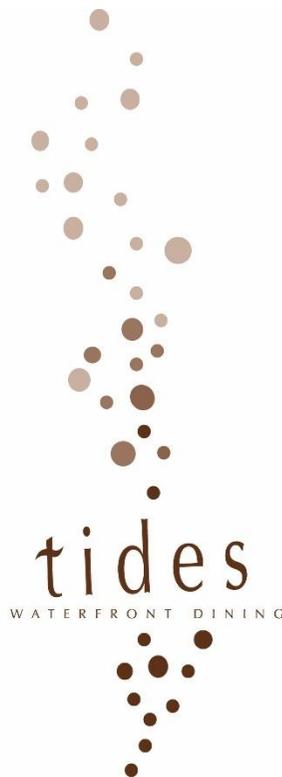
At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

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 TO SHARE

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

Salt & pepper calamari, lime aioli 12 | GF DF

Mushroom, thyme & truffle arancini (3), tarragon foam 9

OYSTERS

Fresh Pacific Oysters 4.5e

Natural | GF DF

Kilpatrick | DF

Horseradish crumb | DF

ENTRÉES

Hervey Bay scallops (4), pea puree, pancetta, watercress 19 | GF DFO

Pork belly, pickled fennel, date puree, caramelised onion, jus 21 | GF DF

Twice baked goats' cheese soufflé, goats' cheese mousse, roast pear, candy walnuts, spiced red wine 18

Grilled Mooloolaba prawns (3), warm green olive, lemon, tomato salsa 24 | GF DF

Peppered kangaroo carpaccio, wattle seed emulsion, macadamia, nasturtium 21 | GF

House cured salmon, pickled cucumber, caviar, crème fraiche, croutons 22 | GFO DFO

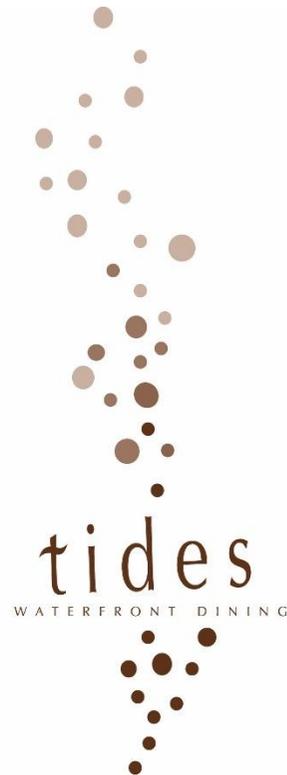
Seafood chowder, toasted sourdough 19

Tasting plate for two, selections of tastes from the chefs 38

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, polenta, mushroom, pancetta, brussel sprout leaves, spinach, jus 48 | GF DFO

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

Roasted lamb rump, pumpkin puree, baby carrots, chickpea, hummus, coffee jus 39 | GF DFO

Humpty Doo barramundi, crab & bacon croquettes, fennel, beans, tomato & chilli jam, champagne sauce 42 | GFO

Roast pumpkin, pesto, goats cheese, sage, pepitas & balsamic 32

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

Fresh fish special, host will advise MP

Seafood tower, served with chips and salad (*only available Friday, Saturday & Sunday*) MP

SIDES all 9.5

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

Chef's garden salad, honey mustard dressing | GF

Truffled cauliflower gratin

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

Broccolini, spiced nut crumble | GF DF

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DESSERT

Dark chocolate fondant, burnt orange gel, white chocolate ice cream, orange snow 16

Banoffee pie, caramelised banana, chantilly cream, smoked bacon ice cream 16

Strawberry & almond pana cotta, strawberry jelly, tuille, orange crumble, balsamic 16 | GFO DFO

Lemon & thyme parfait, macadamia tuille, meringue, curd 16 GFO

Smoked chocolate & hazelnut layer cake, raspberry gel, chocolate & hazelnut ganache, candy hazelnuts 18

Affogato, ice cream, coffee, choice of liqueur, biscotti 16 | GF

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

Dessert for two, Tides selection of sweet treats to share 36

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LOCALS DINNER SPECIAL \$49per person

(only available Mondays & Tuesdays from 5.30pm. No further discounts apply)

Includes a glass of house wine, local beer, or soft drink.

Please select one dish from each course

ENTRÉE

Hervey Bay scallops, pea puree, pancetta, watercress | GF DFO

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

Twice baked goats' cheese soufflé, goats' cheese mousse, roast pear, candy walnuts, spiced red wine

MAINS

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

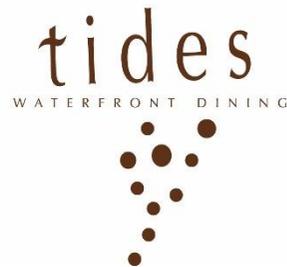
Humpty Doo barramundi, crab & bacon croquettes, fennel, beans, tomato & chilli jam, champagne sauce | GFO

Roast pumpkin, pesto, goats cheese, sage, pepitas & balsamic

ADD ON A DESSERT FOR ONLY \$11

Chocolate brownie, burnt orange gel, ice cream

Strawberry & almond pana cotta, tuille, orange crumble, balsamic | GFO DFO



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