

# 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.

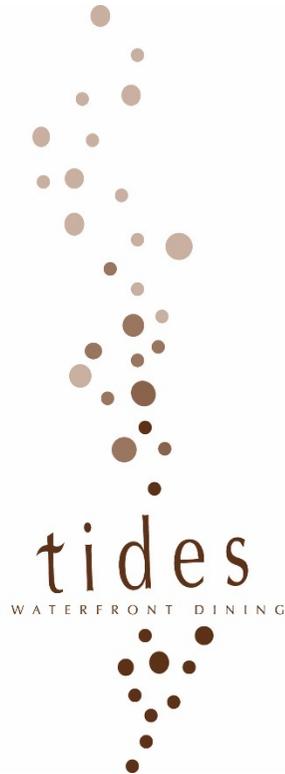
At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

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

Sourdough bread, smoked butter, EVOO & balsamic 4pp | DFO

Marinated olives 10 | GF DF

## OYSTERS

Fresh Pacific Oysters 4.95e

Natural | GF DF

Kilpatrick | DF

Passionfruit gel | GF DF

## ENTRÉES

Seared scallops, olive tapenade, apple reduction, chive 24 | GF DF

12 hour slow cooked pressed lamb shoulder, pea arancini, mint gel, goats cheese, jus 24

Venison carpaccio, fig jam, pistachio, blueberry, Pedro Ximenez reduction 23 | GF DF

Pancetta wrapped Mooloolaba prawns, avocado, lemon, chilli oil 25 | GF DF

Heirloom tomato tart, black olive basil oil 20 | GF

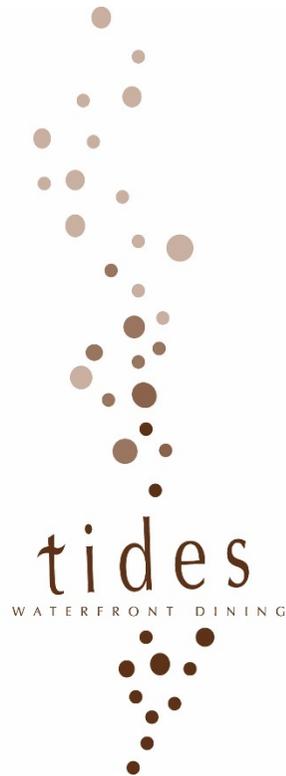
Herb marinated ocean trout, lemon sour cream, puff pastry, lemon balm 23

Tasting plate for two, selections of tastes from the chefs 40

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, potato fondant, pesto, horseradish, pulled brisket, roast cherry tomato 50 | GF

Tides fresh grilled local & Australian seafood, Humpty Doo barramundi, Mooloolaba prawns (3), Moreton Bay bug halves (2), Hervey Bay scallops (3) 70 | GF DFO

Ossobucco, sundried tomato & herb mash, baby onions, green beans, jus 39 | GF

Humpty Doo Barramundi, French onion soup puree, asparagus, baby carrots, caramelised onion croquette 47 | GFO

Chicken supreme, served with variety of pumpkin (puree, crumbed, pickled, roasted), jus 37 | GFO DFO

Duck breast, braised red cabbage, zucchini, beetroot, sour cherry jus 46 | GF DF

Clam & prawn risotto, poached fennel, parsley, saffron tuile 40 | GF

Fresh fish special, host will advise MP

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

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

## SIDES all 10e

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

Roast vegetables, parsley, thyme | GF DF

Kipfler potatoes, garlic & herb butter | GF DFO

Green beans, pancetta | GF DF

Chef's garden salad, honey mustard dressing | GF DF



## DESSERT

Smoked chocolate tasting plate, dark chocolate jelly, dehydrated milk chocolate mousse, white chocolate & yoghurt ganache 19 | GF

Lime Bombe Alaska, candied ginger genoise, pear curd, poppy seed tuille 18 | GFO

Vanilla poached pear, spiced nut crumble, crème fraiche, honey 16 | GF DFO

Warm apple crumble tart, cinnamon ice cream, aniseed crumb 16

Lemonthyme panna cotta, meringue, limoncello curd, Anzac crisp 16

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

Tides cheese selection, fresh apple, quince, lavosh 22 | GFO

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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

Salt & pepper calamari, lime aioli | GF DF

Pork belly, green bean, celery, pak choy, cashew, rocket, honey soy mustard dressing | GF DF

Pea arancini, mint gel, goats cheese

MAINS

Humpty Doo Barramundi, French onion soup puree, asparagus, baby carrots, caramelised onion croquette | GFO

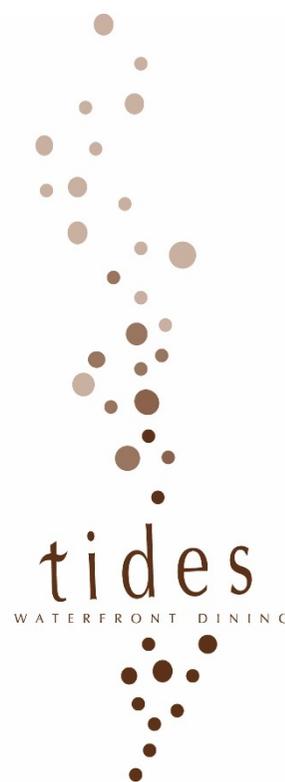
Chicken supreme, served with variety of pumpkin (puree, crumbed, pickled, roasted), jus | GFO DFO

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

ADD ON A DESSERT FOR ONLY \$11

Vanilla poached pear, spiced nut crumble, crème fraiche, honey | GF DFO

Lemonthyme panna cotta, meringue, limoncello curd, Anzac crisp

The logo for Tides Waterfront Dining features a vertical column of brown dots of varying sizes on the left side. To the right of the dots, the word "tides" is written in a lowercase, serif font. Below "tides", the words "WATERFRONT DINING" are written in a smaller, uppercase, sans-serif font.

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