

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 Ellimo'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

Sourdough bread, smoked butter, EVOO & balsamic 4pp | DFO
Marinated olives 10 | GF DF

OYSTERS

Fresh Pacific Oysters 4.95e
Natural | GF DF
Kilpatrick | DF
Citrus salad | DF GF

ENTRÉES

Seared scallops, artichoke caramel, brussel sprouts, lemon 24 | GF
Grilled haloumi, pumpkin, balsamic, lemon, oregano 21 | GF
Grilled octopus, pickled zucchini, cherry tomatoes, parsley 21 | GF DF
Confit pork belly, hummus, pomegranate, mint, chickpeas, jus 24

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, garlic & thyme dauphinoise potato, parsnip puree, asparagus, buttered spinach, jus 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

Humpty Doo Barramundi, clams, dill croquette, charred leek, cucumber, radish, champagne sauce 48

300g Cornfed chicken supreme, crumbed brie, pancetta, peas, zucchini, pickled onion, jus 39

Grilled polenta, baby carrots, roasted cherry tomato, roast fennel 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

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

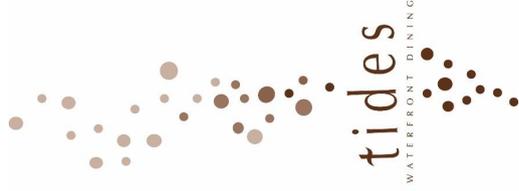
Steamed broccolini, spiced nut crumble | GF DF

Roasted spiced cauliflower, dukkah | GF DF

Roast beetroot, walnut, goats cheese, balsamic, sage | GF DFO

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



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

½ shell scallops, cauliflower puree, bacon, parsley
Grilled haloumi, pumpkin, balsamic, lemon, oregano | GF
Pork belly salad, rocket, apple, candied walnuts, grapes, wholegrain mustard, parmesan | GF
3 natural oysters, lemon | GF DF

MAINS

Grilled or Beer battered reef fish, garden salad, tartare, lemon | GFO DF
Grain fed beef, garlic & thyme dauphinoise potato, parsnip puree, buttered spinach, jus | GF
Grilled polenta, baby carrots, roasted cherry tomato, roast fennel | GF
Cornfed chicken, pesto kipfler potato, peas, jus | GF

DESSERT

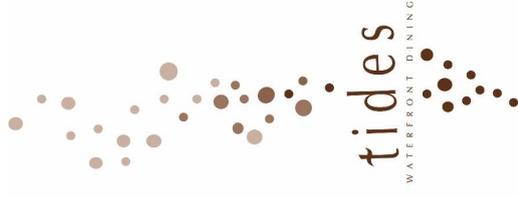
Triple cream brie, quince paste, crackers | GFO
Lemon meringue pie, raspberry sorbet, orange crumb
Blackberry panna colta, fruit & nut granola, white chocolate, blackberry gel, meringue
Chocolate brownie, hazelnut crumb, Nutella, vanilla bean gelato

SIDES all 10e

Beer battered chips, rosemary salt, malt vinegar, aioli | DF
Chef's garden salad, honey mustard dressing | GF
Steamed broccolini, spiced nut crumble | GF DF
Roasted spiced cauliflower, dukkah | GF DF
Roast beetroot, walnut, goats cheese, balsamic, sage | GF DFO

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



DESSERTS

Lemon meringue pie, raspberry sorbet, orange crumb 16

Blackberry panna cotta, fruit & nut granola, white chocolate, blackberry gel, meringue 16

Chocolate brownie, hazelnut crumb, Nutella, vanilla bean gelato 16

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

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

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