

# 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.

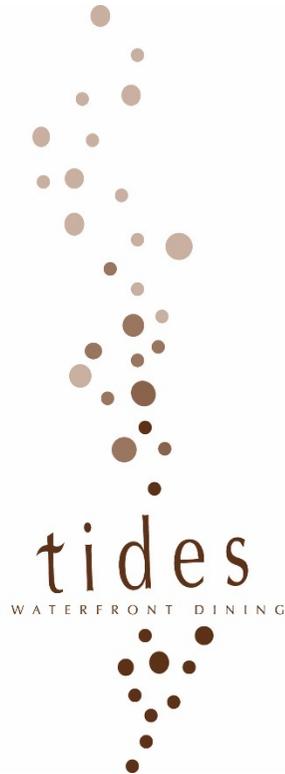
At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

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

Mojito | GF DF

## ENTREES

House cured salmon, pickled baby vegetables, crème fraiche, herbs, radish 23 | GF DFO

Seared scallops, charred corn, lime, chorizo, chipotle aioli 24 | GF DF

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

Beef tartare, quail egg yolk, sourdough crostini 22 | GFO DF

Confit pork belly, charred witlof, apple gel, puffed wild rice 24 | GF DF

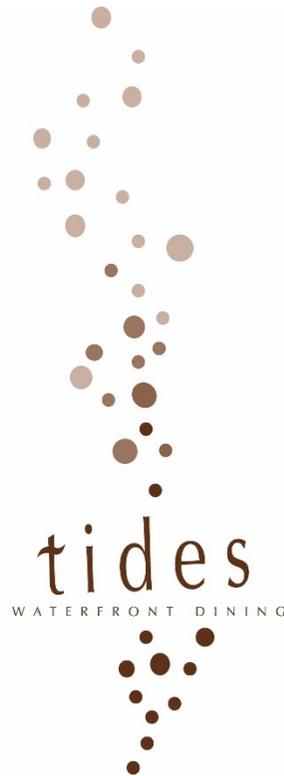
Pumpkin steak, goats cheese, pepitas, sage, balsamic, pesto 21 | GF DFO

Tasting plate for two, selections of tastes from the chefs 42

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

Tides fresh grilled local & Australian seafood, Humpty Doo barramundi, Mooloolaba prawns (3), Moreton Bay bug halves (2), ½ shell scallops (3) 70 | GF DFO

Eye fillet, celeriac puree, king oyster mushroom, buttered spinach, crisps, jus 52 | GF

Humpty Doo barramundi, clams, dill croquette, charred leek, cucumber, radish, champagne sauce 50

Pork tenderloin, braised red cabbage, pickled fennel, nut crumb, cherry jus 41 | GF DF

300g corn fed chicken supreme, peperonata, potato fondant, asparagus, pinenuts, basil 41 | GF DFO

Seared duck breast, beetroot puree, roasted beetroots, baby carrots, jus 52 | GF DF

Gnocchi, gorgonzola cream, spinach, walnuts, pears 39

Fresh fish special, host will advise MP

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

## SIDES all 10e

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

Chefs garden salad, honey mustard dressing | GF DF

Steamed broccolini, spiced nut crumble | GF DF

Roasted spiced cauliflower, dukkah | GF DF

Roast parsnip & carrot, beetroot hummus, almonds | GF DF

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## DESSERT

Passionfruit and raspberry pavlova 18 | GF

Dark chocolate brownie, dulce de leche ice cream, peanut praline, popcorn 18

Apple, rhubarb and ginger crumble, cinnamon & ginger gelato 18 | GF

Mandarin tart, coconut sorbet, orange crumb, mandarin gel 18

Blackberry panna cotta, fruit & nut granola, white chocolate, blackberry gel, meringue 18

Chocolate tasting plate for 2 – “Bassam single origin 69% chocolate from the Ivory Coast” – brownie, mousse, cheesecake, freeze dried raspberry, orange crumb 30

Affogato, ice cream, coffee, choice of liqueur 18 | GFO

Tides cheese selection, fresh apple, quince, lavosh crackers 25 | GFO

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## LOCALS DINNER SPECIAL \$55per 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

½ shell scallops, warm corn and lime salsa | GF DF

Pork belly salad, pickled vegetables, witlof & herbs | GF DF

Pumpkin steak, goats cheese, pepitas, sage, balsamic, pesto | GF DFO

### MAINS

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

Gnocchi, gorgonzola cream, spinach, walnuts, pears

300g corn fed chicken supreme, peperonata, basil | GF DF

### ADD ON A DESSERT FOR ONLY \$11

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

Chocolate brownie, vanilla bean gelato, popcorn

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