

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.

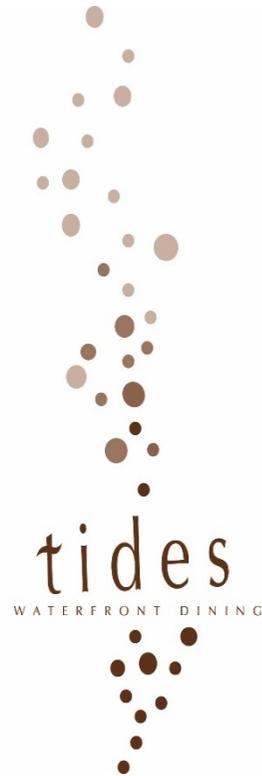
At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

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

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 | DF GF

ENTREES

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

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

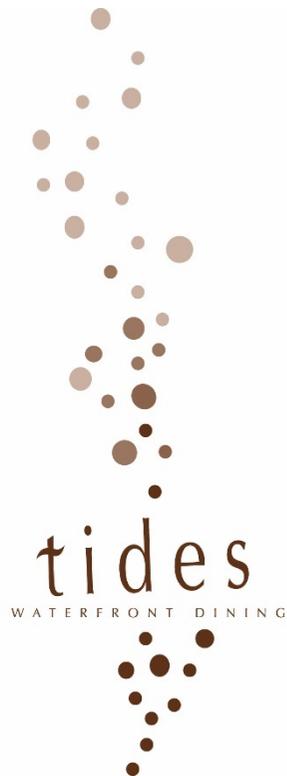
Confit pork belly, charred witlof, apple gel, puffed wild rice 24 | GF DFO

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

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

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

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

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

Gnocchi, gorgonzola cream, spinach, walnuts, pears 39

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

SIDES all 10e

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

Chef's garden salad, honey mustard dressing | GF

Steamed broccolini, spiced nut crumble | GF DF

Roasted cauliflower, dukkah | GF DF

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

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LUNCH SPECIAL

2 Course 45 | 3 Course 55 | 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, 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
3 natural oysters, lemon | GF DF

MAINS

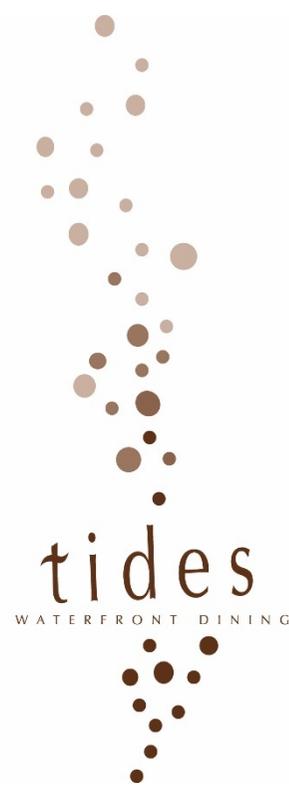
Grilled or Beer battered reef fish, garden salad, tartare, lemon | GFO DF
Petite tender of beef, celeriac puree, roasted carrots, spinach, jus | GF
300g corn fed chicken, spiced cauliflower, beetroot puree, jus | GF DFO
Gnocchi, gorgonzola cream, spinach, walnuts, pears

DESSERT

Blackberry panna cotta, fruit & nut granola, white chocolate, blackberry gel, meringue
Triple cream brie, quince paste, crackers | GFO
Apple, rhubarb & ginger crumble, cinnamon & ginger gelato | GF
Chocolate brownie, vanilla bean gelato, popcorn

SIDES all10e

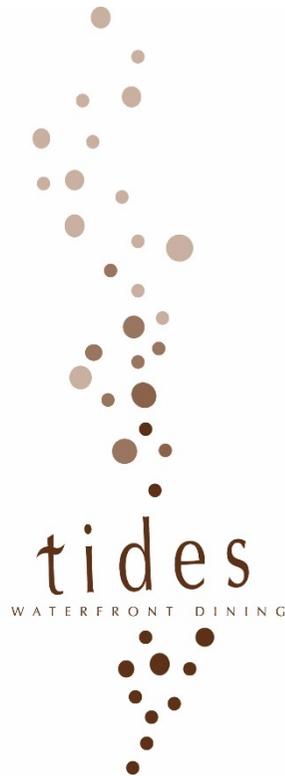
Beer battered chips, sumac salt, malt vinegar, aioli | DF
Chef's garden salad, honey mustard dressing | GF
Steamed broccolini, spiced nut crumble | GF DF
Roasted cauliflower, dukkah | GF DF
Roast parsnip & carrot, beetroot hummus, almonds | GF DF

The logo for Tides Waterfront Dining features a vertical column of brown dots of varying sizes on the left side. To the right of this column, 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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DESSERTS

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

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

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

Affogato, ice cream, coffee, choice of liqueur 18

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

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