

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.

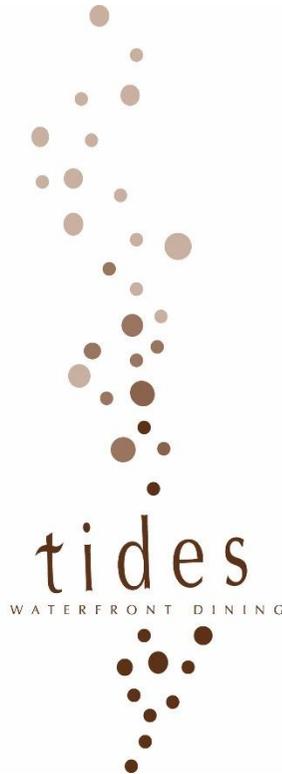
At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

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

Citrus salad | GF DF

ENTRÉES

Seared scallops, artichoke caramel, brussel sprouts, lemon 24 | GF

Grilled octopus, pickled zucchini, cherry tomatoes, parsley 21 | GF DF

Confit pork belly, hummus, pomegranate, mint, chickpeas, jus 24

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

Grilled haloumi, pumpkin, balsamic, lemon, oregano 21 | GF

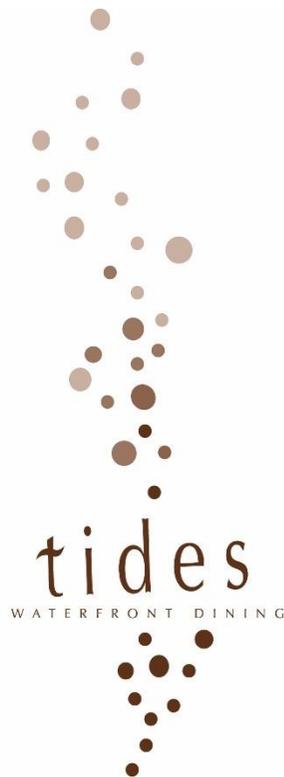
Smoked beef short rib, pomme dauphine, horseradish, pickled onions, black garlic aioli 26

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, 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

Goldband snapper, cauliflower puree, chorizo, roast pear, spinach 50 | DF

Pork tenderloin, kipfler potato, grapes, candied walnuts, wholegrain mustard, baby carrots 39 | GF DF

Lamb backstrap, baby beets, baby onions, kale, pinenuts, pesto, jus 58 | GF

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 10

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

Steamed broccolini, spiced nut crumble | GF DF

Roasted spiced cauliflower, dukkah | GF DF

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

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

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DESSERT

Lemon meringue pie, raspberries 16

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

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

Brioche French toast, roast pears, Nutella, cinnamon & honey mascarpone, pistachio 18

Coffee mousse, hazelnut crumb, Frangelico, tuile, blueberry, chocolate coated coffee beans 18

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

Tides cheese selection, fresh apple, quince, lavosh crackers 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

Grilled haloumi, pumpkin, balsamic, lemon, oregano | GF

½ shell scallops, cauliflower puree, bacon, parsley

Pork belly salad, rocket, apple, candied walnuts, grapes, wholegrain mustard, parmesan | GF

MAINS

Cornfed chicken, pesto & kipfler potato, peas, jus |GF

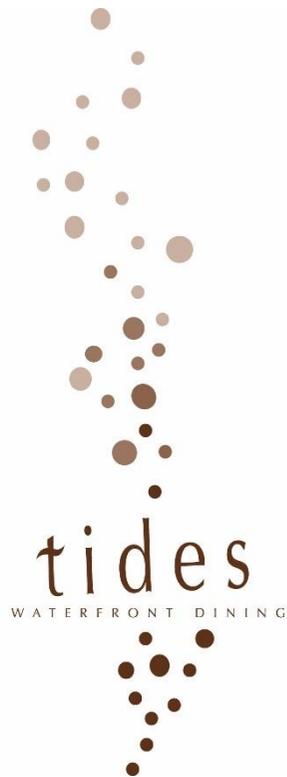
Humpty Doo Barramundi, clams, dill croquette, charred leek, cucumber, radish, champagne sauce

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

ADD ON A DESSERT FOR ONLY \$11

Lemon meringue pie, raspberry sorbet, orange crumb

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



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