

Tides dinner menu

Seared scallops w jamon serrano (Spanish cured meat) sherry vinegar & parsley butter 4 each

Coffin bay freshly shucked oyster's w red grapefruit & chive vinaigrette or Kilpatrick 3.50 each

Portobello mushrooms, olive toast, rocket, parmesan, truffle oil and lemon* 15-23 E/M

Pumpkin and vermouth risotto w fresh grana padano and mascarpone 18-25 E/M

Balinese beef satays w spicy peanut sauce, coconut and coriander jasmine rice 15-25 E/M

Seared gnocchi, scallops, crispy chorizo sausage, poached tomatoes, caper butter * 19-35 E/M

Tempura of Pinkenba soft-shell mud crab, chilli salt, citrus salad, lime mayo dipper 20-36 E/M

Lime & lemongrass king prawns, Thai pumpkin & coconut curry, crispy shallots, coconut jasmine rice 19-36 E/M

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Four tastes of the sea. 22-40 E/M

Prawns cocktail salad w marie-rose dressing, baby cos leaves

Grilled ½ shell Hervey bay scallops w champagne mornay

Pacific oysters w vanilla cucumber noodles

Tempura local reef fish, ponzu dressing and salt and pepper prawns

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Crispy-skin Tasmanian salmon w skordalia, aioli and crispy onion rings, herb salad 38 M

Market fish: grilled w brandy prawn bisque, king prawns, fried potato, baby watercress 38 M

Shared platter for two –

Pure south Angus rib eye fillet on the bone 800gm, fat chips, twice cooked onion rings, Greek salad \$86. Please allow 35minutes

Black angus beef fillet w exotic mushroom crust, Paris mash, asparagus and fried egg yolk, truffle salt, Shiraz essence 39 M

Peking styled magret duck breast w sweet potato sundried tomato & goats cheese gnocchi, exotic mushrooms, wilted greens, star anise juice 39 M

Free-range organic chicken breast, thai style, green curry, green bean & bamboo shoot salad, jasmine rice 38 M

Sides:

Seasoned Chips & aioli 7

Mixed leaf salad with local organic semi-dried cherry tomatoes, colonna lemon infused olive oil * 8

* Indicates dishes that are or can be modified to be vegetarian

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Desserts: 14

Valrhona chocolate dessert plate for two: \$30

valrhona chocolate cake, chocolate ice cream,, chocolate pots, chocolate crumble brandy snap w berries

White chocolate panna cotta w caramelized puff sticks, raspberry caramel

Strawberries marinated w basil and black pepper in a brandy snap basket, rum mascarpone cream pashmak

Brown butter candied bacon ice cream w blueberry, apple cinnamon crumble

Crème Catalanna, presented in a traditional Spanish clay pot, lemon and cinnamon flavoured crème brulee w caramelised sugar topping

Chef's selection of Australian boutique cheese:

Kingaroy double brie

Atherton tablelands gallozola blue

Kenilworth vintage cheddar

Walnuts, fig jam, lavoche crisp bread 18