

TIDES

café & bar

APPETISERS

OYSTERS (GF) (3)	14.00
3 pcs. Served naturally with a side of lime vinaigrette & petite Tabasco sauce	
MIXED OLIVES (GF)	10.00
TEMPURA CHICKEN POPS	14.50
Served with chipotle mayo	
LEMON & PEPPER CALAMARI (GF) ...	17.50
Served with citrus mayo or lime aioli	
STUFFED MUSHROOMS (GF)	16.50
Portobello mushrooms with feta and pesto	
CHEESY GARLIC BREAD	14.00
BRUSCHETTA	14.00
Tomato, onion, and fetta with balsamic glaze	
ARANCINI	14.00
Pumpkin, fetta, and thyme arancini balls with tomato relish mayo	
COLD KING PRAWNS (GF)	9.50
2pcs prawns served with citrus mayo or lime aioli	
FRIES & AIOLI	8.00
STEAMED VEGETABLES (V,GF)	8.00

SHARE PLATES

PITA BREAD & TRIO OF DIPS (FOR 2)	18.50
Crispy pita bread with a chef's selection of seasonal dips	
CHARCUTERIE BOARD (FOR 2)	40.00
Chef's selection of cold meat, cheese, olives, stuffed mushrooms, and fresh fruit	
FRUIT & CHEESE BOARD (FOR 2)	40.00
A seasonal selection of fresh fruit and cheese with dip and crispy lavosh	

TUES - SAT 12PM - 8.30 PM
SUN - MON 12PM - 2.00 PM

SALADS

CHICKEN CAESAR	16.50
Chicken, boiled egg, lettuce, bacon, avocado, parmesan, caesar dressing, & croutons	
VIETNAMESE SALAD (V)	16.50
Vermicelli rice noodles, lettuce, carrot, bean shoots, fresh basil, coriander, & roasted peanut with thai-style dressing	
CHICKPEA & BEETROOT (V,GF)	16.50
Chickpeas, beetroot, spinach, capsicum, spanish onion, cumin, lemon, pepper & tzatziki sauce	
QUINOA SALAD (V,GF)	16.50
Quinoa, roasted pumpkin, sun-dried tomato, roasted bell peppers, spinach & spanish onion, soya, coriander, garlic, and lime dressing	

MAINS

SEAFOOD CHOWDER (GFO)	30.00
Prawns, scallops, mussels, and squid in a turmeric-infused creamy sauce with sourdough	
GNOCCHI (V)	28.00
Semi-dried tomato, pumpkin, spinach, and sour cream topped with parmesan cheese	
CHICKEN BREAST	34.00
Grilled chicken breast with basil pesto + chips & choice of side salad	
PARMIGIANA	35.00
Napoli sauce, ham, and cheese on crumbed chicken schnitzel + chips & choice of side salad	
SALMON FILLET	34.00
Served with quinoa, spinach, and roasted pumpkin salad	
SCOTCH FILLET	45.00
With chips & a choice of side salad and sauce	

SWEETS

LEMON & LIME CHEESECAKE (GF)	15.00
PEAR & RICOTTA TART	15.00
HOUSEMADE STICKY DATE PUDDING .	15.00
TRIO OF TIMBOON FINE ICE-CREAM ...	15.00
BERRY SUNDAE	12.50

(V) Vegetarian , (GF) Gluten-free , (GFO) Gluten-free option (DF) Dairy-free