

TIDES

café.bar.restaurant

after five

first flavours

5PM - 7.45PM
BOOKINGS REQUIRED

Whipped Ricotta Dip (V, GFO) <i>with chargrilled sourdough, truffle oil, sea salt</i>	17
Beef Tartare (GFO) <i>toasted brioche, parmesan custard, Dijon</i>	20
Chorizo & Manchego Arancini <i>parmesan crème, crisp curry leaves</i>	18
Duck Spring Rolls <i>julienne vegetables, garlic, red currant sauce</i>	18
W.A Octopus (GF) <i>romesco, micro herbs, lattice crisps</i>	21
Grilled Saganaki (V, GF) <i>orange blossom honey, macadamia</i>	18
Zucchini Grill (V) <i>capsicum cream, parmesan crisp, lemon zest</i>	18

the main affair

12hr Braised Lamb Shoulder (GF) <i>parsnip puree, potato - celeriac & truffle gratin, baby beets, jus</i>	39
52* Beef Eye Fillet <i>parmesan polenta, asian mushrooms, cracked pepper spinach, red wine jus</i>	46
Fish of the Day <i>prawn wontons, spinach, chilli - ginger & lemongrass butter sauce</i>	39
Tamari Braised Cabbage (V, GF) <i>sweet potato mousseline, forest mushrooms, tahini dressing</i>	29
Seared Duck Breast <i>colcannon, green beans, duck jus</i>	38
Prawn Papardelle <i>basil, tomato, chilli & lime butter, pecorino</i>	38

after five

sweet finish

Chocolate Fudge Cake 14

vanilla bean ice cream, dark cherries

Crème Brulee (GFO) 14

lemongrass and ginger, raspberry, almond bread

Winter Berry Crumble 14

vanilla bean ice cream

Chocolate Biscuit Cake 14

chantilly cream

—————chef's tasting menu—————

Whipped Ricotta Dip (V) \$75PP

chargrilled sourdough, truffle oil, & sea salt

Duck Spring Rolls

julienne vegetables, garlic, red currant sauce

Fish of the Day

prawn wonton, spinach, chilli - ginger & lemongrass butter sauce

52* Beef Eye Fillet

parmesan polenta, asian mushrooms, craced pepper spinach, red wine jus

Chocolate Biscuit Cake

chantilly cream