

# TIDES

café.bar.restaurant

after five

first flavours

5PM - 7.45PM  
BOOKINGS REQUIRED

|                                                                                                 |           |
|-------------------------------------------------------------------------------------------------|-----------|
| <b>Whipped Ricotta Dip (V, GFO)</b><br><i>with chargrilled sourdough, truffle oil, sea salt</i> | <b>17</b> |
| <b>Beef Tartare (GFO)</b><br><i>toasted brioche, parmesan custard, Dijon</i>                    | <b>20</b> |
| <b>Chorizo &amp; Manchego Arancini</b><br><i>parmesan crème, crisp curry leaves</i>             | <b>18</b> |
| <b>Duck Spring Rolls</b><br><i>julienne vegetables, garlic, red currant sauce</i>               | <b>18</b> |
| <b>Sesame Crusted Ahi Tuna (GF)</b><br><i>avocado tartare, chilli, soy &amp; mirin</i>          | <b>22</b> |
| <b>Grilled Saganaki (V, GF)</b><br><i>orange blossom honey, macadamia</i>                       | <b>19</b> |
| <b>Zucchini Grill (V)</b><br><i>capsicum cream, parmesan crisp, lemon zest</i>                  | <b>18</b> |

the main affair

|                                                                                                                         |           |
|-------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>12hr Braised Lamb Shoulder (GF)</b><br><i>parsnip puree, potato - celeriac &amp; truffle gratin, baby beets, jus</i> | <b>39</b> |
| <b>52° Beef Eye Fillet</b><br><i>parmesan polenta, asian mushrooms, cracked pepper spinach, red wine jus</i>            | <b>48</b> |
| <b>Fish of the Day</b><br><i>prawn wontons, spinach, chilli - ginger &amp; lemongrass butter sauce</i>                  | <b>40</b> |
| <b>Tamari Braised Cabbage (V, GF)</b><br><i>sweet potato mousseline, forest mushrooms, tahini dressing</i>              | <b>29</b> |
| <b>Seared Duck Breast</b><br><i>colcannon, green beans, duck jus</i>                                                    | <b>38</b> |
| <b>Prawn Papardelle</b><br><i>basil, tomato, chilli &amp; lime butter, pecorino</i>                                     | <b>38</b> |

after five

sweet finish

**Chocolate Fudge Cake** 14

*vanilla bean ice cream, dark cherries*

**Crème Brûlée (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*

**Crème Brûlée**

*lemongrass and ginger, raspberry, almond bread*

*Our Chefs have carefully curated each dish to highlight balanced flavours and textures.  
To preserve the integrity of their creations, we kindly ask that no modifications be made.*

(V) VEGETARIAN, (VGN) VEGAN, (GF) GLUTEN-FREE, (GFO) GLUTEN-FREE OPTION