

TIDES

café.bar.restaurant

after five

5PM - 7.45PM
THURS - MON
BOOKINGS REQUIRED

small bites

Scallops	<i>Tomato butter / Green onion / Sauce Charon (GF, A)</i>	18
Mushrooms	<i>Baked Portobello / Sugo / Brie / Panko (V, GFO)</i>	16
Puffs	<i>Nduja / Manchego / Pork / Fennel</i>	17
Ricotta	<i>Chargrilled sourdough / Truffle oil / Sea salt (V)</i>	17
Croquets	<i>Kindly ask our friendly team (V)</i>	15
Tuna	<i>Yellowfin ceviche / Avocado / Basil / Lime / Chilli (GF, DF, A)</i>	17
Chorizo	<i>Poached in red wine / Goat's cheese crumble (GF)</i>	16
Octopus	<i>Romesco / Toasted almonds (GF, DF, A)</i>	18
Lamb	<i>Feta / Tomato / Basil</i>	17
Crab	<i>Nuoc cham / Tempura nori (GF, DF, A)</i>	17
Pork	<i>Gochujang / Soy / Ginger / Crackle (GF, DF)</i>	16

sharing for two

Lamb	65
<i>8-hour braised lamb / Lemon / Garlic / EVOO / Chilli / Honey carrots (GF, DF)</i>	
Chicken	\$60 / \$38 sgl
<i>Middle Eastern spices / Hummus / Hung yoghurt (GF)</i>	
Beef	75
<i>400g Ribeye / Café de Paris / Chimichurri / Rocket / Pear & Parmesan (GF)</i>	
Fish	\$65 / \$40 sgl
<i>Tempura / Hand-cut chips / Tartare / Lemon / Malt vinegar / Mushy peas (DF, A)</i>	

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sweet treat

Churros	15
<i>Chocolate sauce / Vanilla ice cream</i>	
Baked Cheesecake	15
<i>Caramel centre / Strawberry compote (GF)</i>	
Chocolate Fondant	15
<i>Vanilla ice cream / Amarena cherries</i>	
Orange & Almond Cake	15
<i>Crème fraîche (GF)</i>	
Brûlée	15
<i>Raspberry / Ginger / Lemongrass / Almond bread (GFO)</i>	

chef's tasting menu

Whipped Ricotta Dip (V)	\$85PP
<i>Chargrilled sourdough / Truffle oil / Sea salt (V)</i>	
Tuna	
<i>Yellowfin ceviche / Avocado / Basil / Lime / Chillli (GF, DF, A)</i>	
Scallops	
<i>Tomato butter / Green onion / Sauce Charon (GF, A)</i>	
Beef Ribeye	
<i>Café de Paris / Chimichurri / Rocket / Pear & Parmesan (GF)</i>	
Brûlée	
<i>Raspberry / Ginger / Lemongrass / Almond bread (GFO)</i>	

Our Chefs have carefully curated each dish to highlight a balance of flavours and textures.
To preserve the integrity of their creations, we kindly ask that no modifications be made.
Please advice if you have any allergies or special dietaries.

SEAFOOD ORIGIN: (A) AUSTRALIAN
DIETARY: (V) VEGETARIAN, (VGN) VEGAN, (GF) GLUTEN-FREE, (GFO) GLUTEN-FREE OPTION