

TIDES

café.bar.restaurant

after five

5 PM - 7.45 PM
THURS - MON
BOOKINGS REQUIRED

small bites

Prawns	<i>Butter Poached Prawns / Thyme / Paprika / Shallots (GFO,A)</i>	21
Mushrooms	<i>Baked Portobello / Sugo / Brie / Panko (V, GFO)</i>	17
Puffs	<i>Chicken / Mushroom Duxelle / Tarragon / Fennel</i>	17
Ricotta	<i>Chargrilled sourdough / Truffle oil / Sea salt (V,GFO)</i>	18
Zucchini	<i>Manchego / Garden herbs / Capsicum Ketchup (V)</i>	17
Tuna	<i>Yellowfin ceviche / Avocado / Basil / Lime / Chilli (GF, DF, A)</i>	19
Chorizo	<i>Poached in Red Wine / Goat's Cheese Crumble</i>	17
Stracciatella	<i>Marinated Tomato Salad / Balsamic Flakes / Basil / Olive Oil (V,GF)</i>	19
Lamb	<i>Sumac Spiced Lamb Ribs / Miso / Jalapeno / Dukkha (GF,DF)</i>	19
Crab	<i>Nuoc Cham / Tempura Nori (GF, DF)</i>	18
Pork	<i>Gochujang / Soy / Ginger / Crackle (GF, DF)</i>	17
Veal	<i>Truffle / Pecorino / Tuna Cream / Capers / Rocket (GF)</i>	19

sharing for two

Lamb	70
<i>8-hour Braised Lamb / Lemon / Garlic / EVOO / Chilli / Honey Carrots (GF, DF)</i>	
Chicken	\$65 / \$38 sgl
<i>Gunapala's Biriyani / Coconut Mint Chutney / Chilli Sambal / Tomato & Cucumber Raihta</i>	
Beef	80
<i>400g Wagyu Rump / Café de Paris / Chimichurri / Rocket / Pear & Parmesan (GF)</i>	
Fish	\$70 / \$40 sgl
<i>Tempura / Hand-Cut Chips / Tartare / Lemon / Malt vinegar / Mushy Peas (DF, A)</i>	

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sweet treat

Churros <i>Chocolate Sauce / Vanilla Ice Cream</i>	15
Baked Cheesecake <i>Caramel Centre / Strawberry Compote (GF)</i>	15
Chocolate Fondant <i>Vanilla Ice Cream / Amarena Cherries</i>	15
Orange & Almond Cake <i>Crème Fraîche (GF)</i>	15
Brûlée <i>Raspberry / Ginger / Lemongrass / Almond Bread (GFO)</i>	15

chef's tasting menu

Stracciatella <i>Marinated Tomato Salad / Balsamic Flakes / Basil / Olive oil (V)</i>	\$85PP
Veal <i>Truffle / Pecorino / Tuna Cream / Capers / Rocket (GF)</i>	
Tuna <i>Yellowfin Ceviche / Avocado / Basil / Lime / Chili (GF,A)</i>	
Wagyu Rump <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