

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>	

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.