

TIDES

café.bar.restaurant

CHEF'S TASTING

\$85PP

STRACCIATELLA

MARINATED TOMATO SALAD / BALSAMIC FLAKES / BASIL / OLIVE OIL (V, GF)

VEAL

TRUFFLE / PECORINO / TUNA CREAM / CAPERS / ROCKET (GF)

TUNA

YELLOWFIN CEVICHE / AVOCADO / BASIL / LIME / CHILI (GF,A)

BEEF

BRAISED WAGYU CHEEK / PARMESAN POLENTA/ SPINACH /
MUSHROOMS / SHIRAZ (GF)

BRÛLÉE

RASPBERRY / GINGER / LEMONGRASS / ALMOND BREAD (GFO)

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 ADVISE IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARIES.

SEAFOOD ORIGIN: (A) AUSTRALIAN

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

A 10% SURCHARGE APPLIES ON WEEKENDS. A \$15% SURCHARGE APPLIES TO PUBLIC HOLIDAYS