

TIDES

café.bar.restaurant

HIGH TIDE SEAFOOD TOWER

A POLISHED TWO-TIER CELEBRATION OF SEAFOOD FROM FRESH AUSTRALIAN WATERS, MINDFULLY SOURCED AND BEAUTIFULLY PREPARED. EACH ELEMENT IS HANDLED WITH CARE AND GROUNDED IN TECHNIQUE, RESULTING IN A LIGHT, CLEAN, AND DELICATELY COMPOSED TOWER THAT LETS THE NATURAL FRESHNESS AND CHARACTER OF THE SEAFOOD SHINE.

\$105PP

OYSTERS

NATURAL OR MIGNONETTE (GF,A)

TUNA

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

CRAB

NUOC CHAM / TEMPURA NORI (GF,A)

SCALLOPS

TOMATO BUTTER / SAUCE CHORON / CILANTRO (GF,A)

PRAWNS

BUTTER POACHED PRAWNS / THYME / PAPRIKA / SHALLOTS (GFO,A)

SQUID

SOY & BUTTER SAUCE / CHILLI / CORIANDER (A)

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