

TIDES

café.bar.restaurant

12PM - 7.45PM
THURS - MON
BOOKINGS REQUIRED

small bites

Oyster	<i>Natural or Mignonette</i>	5.5
Scallops	<i>Tomato Butter / Sauce Choron / Cilantro</i>	20
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>	18
Arancinni	<i>Duck Confit / Forest Mushroom / Pecorino</i>	18
Squid	<i>Soy & Butter Sauce / Chilli / Coriander</i>	19
Veal	<i>Truffle / Pecorino / Tuna Cream / Capers / Rocket (GF)</i>	19

*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

A 10% surcharge applies on weekends. A \$15% surcharge applies on public holidays.

sharing for two

Lamb	75
<i>8-hour Braised Lamb / Lemon / Garlic / EVOO / Chilli / Honey Carrots (GF, DF)</i>	
Chicken	70 / 40 sgl
<i>Gunapala's Biryani / Coconut Mint Chutney / Chilli Sambal / Tomato & Cucumber Raihta</i>	
Beef	85
<i>Braised Wagyu Cheek / Parmesan Polenta / Spinach / Mushrooms / Shiraz (GF)</i>	
Fish	70 / 40 sgl
<i>Tempura / Hand-Cut Chips / Tartare / Lemon / Malt vinegar / Mushy Peas (DF, A)</i>	

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>	

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