TIDES

café.bar.restaurant

12PM- 8PM
MON-SAT
BOOKINGS REQUIRED

small bites

Oyster	*Natural or Mignonette*	**5.5**
Scallops	*Tomato Butter / Sauce Choron / Cilantro*	**20**
Prawns	*Butter Poached Prawns / Thyme / Paprika / Shallots (GFO,A)*	**22**
Mushrooms	*Baked Portobello / Sugo / Brie / Panko (V, GFO)*	**18**
Puffs	*Chicken / Mushroom Duxelle / Tarragon / Fennel*	**18**
Ricotta	*Chargrilled Sourdough / Truffle Oil / Sea Salt (V,GFO)*	**18**
Tuna	*Yellowfin Ceviche / Avocado / Basil / Lime / Chilli (GF, DF,A)*	**20**
Chorizo	*Poached in Red Wine / Goat's Cheese Crumble*	**18**
Stracciatella	*Marinated Tomato Salad / Balsamic Flakes / Basil / Olive Oil (V,GF)*	**19**
Lamb	*Sumac Spiced Lamb Ribs / Miso / Jalapeno / Dukkha (GF,DF)*	**19**
Crab	*Nuoc Cham / Tempura Nori (GF, DF)*	**18**
Pork	*Gochujang / Soy / Ginger / Crackle (GF, DF)*	**19**
Arancini	*Duck Confit / Forest Mushroom / Pecorino*	**18**
Squid	*Soy & Butter Sauce / Chilli / Coriander*	**19**
Chicken	*Korean Chicken Bao Buns / Asian Slaw / Sesame & Miso*	**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.

TIDES

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12PM- 8PM
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sharing for two

Lamb **75 / 40 sgl**

8-hour Braised Lamb / Lemon / Garlic / EVOO / Chilli / Honey Carrots (GF, DF)

Chicken **75 / 40 sgl**

Jayanthi's Butter Chicken / Served with Basmati Rice , Naan Bread, and Chutney

Fish **75 / 40 sgl**

Tempura / Hand-Cut Chips / Tartare / Lemon / Malt vinegar / Mushy Peas (DF, A, GFO)

Beef **65 sgl**

300gr Dandenong Scotch Fillet/ 3 Peppercorn Sauce / French Beans / Gratin Dauphnoise / Caramelised Shallots (GF)

sweet treat

Churros **16**

Chocolate Sauce / Vanilla Ice Cream

Baked Cheesecake **16**

Caramel Centre / Strawberry Compote (GF)

Chocolate Fondant **16**

Vanilla Ice Cream / Amarena Cherries

Orange & Almond Cake **16**

Crème Fraîche (GF)

Brûlée **16**

Raspberry / Ginger / Lemongrass / Almond Bread (GFO)

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