

Starters

Garlic Bread (V) 2 pcs \$9 Add Cheese \$3

Bruschetta (V) 2 pcs \$13

Tomatoes, Spanish onion, fresh basil, Persian feta and balsamic glaze.

Spicy Chicken Pieces \$15

Crispy crumbed chicken bites coated with sweet and savoury honey sauce.

Saganaki (GF) \$17

Grilled saganaki cheese with cherry tomatoes.

Starters

Chilli and Garlic Prawns (GF) \$19

Tiger prawns pan tossed in chilli and garlic, served with rice and coriander.

Calamari (GF) \$16

Flash fried calamari strips in lime pepper seasoning served with coleslaw and aioli.

Smoked Salmon \$17

Smoked Salmon ribbons served with toasted Turkish bread, lemon crème fraiche and caviar.

Mains

Mushroom Risotto (V) \$28

Arborio rice with mushrooms, peas and onion tossed in a creamy white wine sauce with a basil pesto and topped with mascarpone cheese. **Add Chicken \$10**

Pork Belly (GF) \$39

Crispy pork belly slow cooked with apple puree, sauteed cabbage and roasted potatoes served with jus.

Spaghetti Carbonara \$26

Onion, bacon and garlic pan tossed with eggs, parmesan, spaghetti and cream.

Braised Duck Leg (GF) 1 leg \$34 2 legs \$46

Twice cooked duck leg top with jus served with confit potatoes, parsnip puree and seasonal greens.

Mains

Chicken Schnitzel ½ serve \$24 Main \$30

Panko crumbed chicken breast with gravy, chips & salad.

Parmigiana ½ serve \$26 Main \$33

Panko crumbed chicken topped with ham, napoli & melted mozzarella with chips & salad.

The Salad (GF) \$22

Tossed mixed greens with Spanish onion, roasted pumpkin, beetroot, feta, quinoa with a honey mustard dressing.

Add Chicken, Calamari, Prawns or Salmon \$10

Chicken Scallopini (GF) \$37

Sliced chicken breast pan tossed in a creamy white wine sauce with bacon and mushrooms served with mash and broccolini

Please advise staff of any **FOOD ALLERGIES** or **NUT ALLERGIES** when placing your order

GF = Gluten Free GF on req = Gluten Free on Request

15% surcharge applies on public holidays

Mains

Porterhouse Steak (GF) \$38
Cooked to your liking and served with either gravy, mushroom sauce, pepper sauce or garlic butter.
Add creamy garlic seafood sauce with scallops, gummy, salmon and prawns for reef & beef \$24

Premium Gippsland Char Grilled Eye Fillet (GF) 250g - \$53
Cooked to your liking and served with either gravy, mushroom sauce, pepper sauce or garlic butter.
Add creamy garlic seafood sauce with gummy, salmon and prawns for reef & beef \$24

Kids Menu (Under 12 years) – All \$17
includes free ice-cream

Parma tenders and chips
Fried or grilled gummy and chips
Chicken tenders and chips
Calamari and chips (GF REQ)
Creamy Cheese Pasta

Seniors

Schnitzel w chips, gravy & salad \$24
Parma with chips and salad \$25
Grilled/fried gummy w chips & salad. \$24
Seafood crepe w chips and salad (GF) \$35
Calamari w chips & coleslaw (GF) \$23

Seafood

Lime Peppered Calamari (GF) ½ serve \$25 Main \$32
Lime pepper calamari flash fried & served with chips, coleslaw and aioli.

Fish and Chips (GF on req) \$33
Gummy fillets in lime pepper seasoning, or beer battered, served with chips, salad, tartare and lemon

Seafood Crepe (GF) ½ serve \$37 Main \$47
Prawns, gummy and scallops cooked in a creamy garlic, onion and white wine sauce, wrapped in a crepe with chips and salad.

Spanish Barramundi \$36
Pan fried Barramundi on Romesco sauce served with a fennel rocket salad and parmesan potatoes.

Seafood Plate for two \$79
Fried gummy shark, sauteed Tiger prawns, Calamari and mussels in chilli and garlic, Oysters Kilpatrick, smoked salmon and caviar served with warm bread, chips, coleslaw, lemon and tartare.

Seafood Marinara \$39
Pan tossed Tiger prawns, calamari, mussels and gummy pieces in onion, garlic, and tomato sauce with a hint of chilli, tossed through fresh linguine.

Specials

Starters

Oysters Natural
½ dozen \$25 / 1 Dozen \$46
Oysters Kilpatrick
½ dozen \$29 / 1 Dozen \$49

Mains

Beef Sliders (2) \$24
Mini beef patty with cheddar, lettuce, tomato, and tomato relish, in a warm potato bun, served with a basket of chips & aioli.

Thai Beef Salad \$29
Tender beef slices served on a crispy salad of lettuce, tomato, cucumber, onion, fresh chilli and coriander tossed with a Thai dressing and topped with toasted peanuts and fried onion.

Butter Chicken \$29
Traditional Indian butter chicken with mild flavours served with rice and naan bread.

Dessert

Berry Panna Cotta \$12
Creamy vanilla panna cotta served with cream, seasonal berries and Persian fairy floss.

Desserts

Creme Brulée \$15
Sugar crusted cold set custard served with a dollop of cream. Short bread crumb, vanilla bean ice cream and fresh strawberries.

Apple and Rhubarb Crumble. \$15
Stewed apple and rhubarb topped with oat and almond crumble served with white chocolate custard and vanilla bean ice cream.

Eton Mess \$14
Layers of meringue, strawberries, cream, chocolate flakes and passionfruit coulis

Death By Chocolate \$19
Tides home made chocolate fondant served on a chocolate brownie accompanied by white chocolate custard. Cream, strawberries, vanilla bean ice cream and chocolate soil.

Tiramisu \$16
Homemade layered sponge coffee infused and spread with a secret layer of Italian cream and served with ice-cream.

Affogato al caffe \$18
A house favourite for many years at Tides. A shot of Frangelico and espresso poured over vanilla bean ice cream and topped with chocolate flakes.

Cocktails

Classic Margarita \$22

Tequila (30) Cointreau (15) and lime juice (15), shaken over crushed ice and served in a martini glass

Fruit Tingle \$20

Blue curacao (15) Vodka (30), lemonade and grenadine shaken over crushed ice

Long Island iced tea \$25

Vodka (15) Bacardi rum (15) Tequila (15) Gin (15) Triple sec (15) Sugar syrup (15) Lemon juice (15) Topped with cola.

Toblerone \$24

Frangelico (15) Kahlua (15) and Baileys (30) Blended with ice cream, served in a balloon glass topped with chocolate and honey.

Midori Splice \$24

Midori (30) Malibu (30) Cream (30) Pineapple juice (60) Blended served in a balloon glass

Espresso Martini \$25

Vodka (30) Kahlua (30) Coffee shot (2) Shaken over ice and served in a martini glass espresso topped

Cosmopolitan \$22

Lime juice (15) Cranberry juice (30) Triple sec (15) Vodka (45) served in a coupe glass

Mocktails

Singapore Sling Mocktail \$14

Cranberry juice (15) Pineapple juice (30) Orange juice (30) topped with tonic water

Fruit Tingle Mocktail \$14

Blue curacao syrup (45) Lemon juice (30) Grenadine (15) topped with lemonade

Blue Lagoon Mocktail \$14



Blue curacao syrup (45) Lemon juice (15) topped with lemonade

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