

# tides

## WATERFRONT DINING

Welcome to Tides Waterfront Dining, Caloundra's finest Seafood restaurant. At Tides we strive to ensure your experience with us is the best it can be, and if there is anything we can do to enhance your dining experience, please don't hesitate to ask your host.

Tides Waterfront Dining was opened in January 2008, by Michael Mulhearn after purchasing the existing restaurant from Allan 'Alfie' Langer. Tides has always pushed the dining experience in Caloundra and we have been recognised by some leading Industry bodies in our pursuit of this excellence. Tides was first recognized as the Sunshine Coasts best Seafood Restaurant in 2012, and in the same year we received our first 'goblet' from Australia's best Wine lists as well as being published in Gourmet Traveller Magazine. The following year we also achieved our first Chefs Hat award from the AGFG, the only one for the Caloundra area and 1 of 16 on the Sunshine Coast. We have been lucky enough to have retained this award since.

Leading the kitchen team is Chad Fedele, hailing from Adelaide, Chad has travelled the country learning in some the countries best kitchens. Spending his younger years on the the Sunshine Coast he choose to come back to the Coast to settle down with his family.

Chad has excelled at running some of the coasts most recognized restaurants. Chad believes in using only the freshest quality ingredients, changing his dishes to keep with the seasons and using modern techniques to highlight an ingredients flavour and textures.

We are very proud to have Chad join our team and support him in his passion for food.

I hope you enjoy your dining experience with us at Tides and if there is anything we can do, please don't hesitate to ask.

Michael Mulhearn



## TASTES

House made daily bread, cultured butter 3pp

Freshly shucked oysters 4e

Natural

Raspberry Vinegar

Kilpatrick

Finger lime, black pepper

Hervey bay scallops, herb gremolata 16

Mooloolaba prawn cakes, charred lime, chilli salt 12

Leek & parmesan croquettes, aioli 9

Soft shell crab, brioche roll, pickled cucumber 11e

## ENTREES

Seared scallops, cauliflower, wild mushrooms, black garlic 23

Citrus cured Mooloolaba Tuna, avocado, pickled radish,  
puffed wild rice 21

Smoked chicken roulade, sweet corn, hazelnut, whitlof 22

Crumbed beef cheek, celeriac, crisp pancetta, quince 21

Tasting plate for two, selection of tastes from the menu 36

Please advise of ANY allergies, as not all ingredients used, are listed, Vegetarian menu available on request  
Most dishes can be altered to cater for your needs. Please don't hesitate to ask for anything specific  
NO BYO, 15% surcharge on public holidays



## MAINS

Crispy Darling Downs pork belly, almond, pickled garlic, leek, pear 36

Coral Coast barramundi, soubise, charred squid, mojo verde 38

Fillet of beef, potato, braised brisket, parsley emulsion 42

Roasted lamb rump, smoked eggplant, harissa, chickpeas 37

Confit duck leg, pappardelle, swiss brown mushroom, chestnut, pecorino 36

Local seafood of fish, bugs, prawns, scallops, saffron rouille 49

Market fish, fennel, roasted brussel sprouts, serrano, mustard Mp

## SIDES

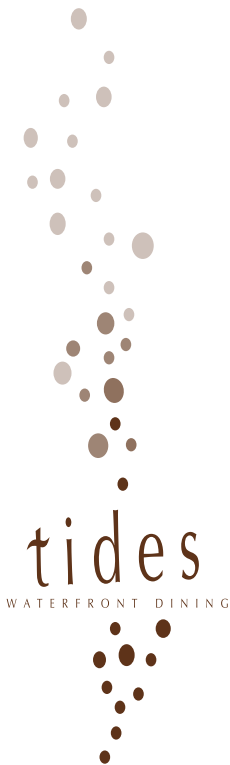
Roasted baby carrots, dukkah, yoghurt 10

Fried cauliflower, pomegranate, curry 10

Pickled beetroot, goats cheese, radicchio, walnut 10

Beer battered chips, aioli, paprika salt 10

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## CHEFS TASTING MENU

A menu designed for the avid food lover. Your choice of either five course or for a true experience indulge in all seven courses. Due to the extended courses we ask that the whole table orders the tasting menu. Vegetarian menu available.

5 Course Food 64.....Wines 39

7 Course Food 84.....Wines 55

Amuse, chefs creation to start the evening  
Redbank prosecco, King Valley

Citrus cured Mooloolaba Tuna, avocado, pickled radish, wild rice  
Chaffey Bros. Tripelpunkt riesling, Eden Valley

\*Seared scallops, cauliflower, wild mushrooms, black garlic  
Opawa pinot gris, Marlborough,

Roasted pork belly, almond, pickled garlic, leek, pear  
Coriole chenin blanc, McLaren vale,

Fillet of beef, potato, braised brisket, parsley emulsion  
West cape howe shiraz, Mt Barker

Violet, milk chocolate mousse, cocoa, honeycomb  
Valdespino 'El Candado' pedro ximenez, Esp

\*Tiramsu, marsala foam, cocoa nibs, espresso jelly, mascarpone  
Espresso martini to finish

\*not included in 5 course menu

**Food By: Chad Fedele**  
**Wines by: Michael Mulhearn**

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## DESSERT

Malted Milk sorbet, honey, olive oil, figs 16

Tiramisu, espresso jelly, sponge, marsala foam, cocoa nibs, mascarpone 16

Chocolate ganache, salted caramel, popcorn, brown butter 16

Affogato, ice cream, coffee, choice of liqueur, chocolate brownie 16

Violet, milk chocolate mousse, honeycomb 16

Triple cream brie & Danish Blue cheese plate, fresh apple, grapes, quince, crackers 22

Dessert for two, your waiter will advise 36

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