

tides

WATERFRONT DINING

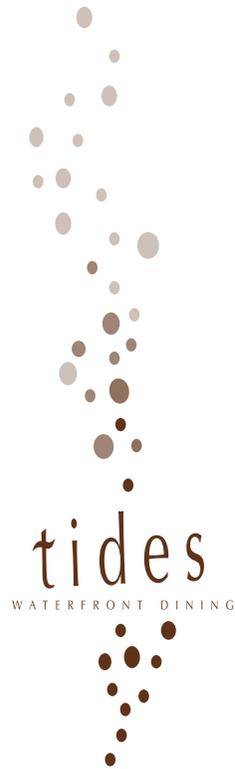
Welcome to Tides Waterfront Dining, Caloundra's finest Seafood restaurant. At Tides we strive to ensure your experience with us is the best it can be, and if there is anything we can do to enhance your dining experience, please don't hesitate to ask your host.

Tides Waterfront Dining was opened in January 2008, by Michael Mulhearn after purchasing the existing restaurant. 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. At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

Leading the kitchen team is Chad Fedele, hailing from Adelaide, Chad has travelled the country learning in some of Australia's best kitchens. Spending his younger years on the the Coast he choose to find his way back to the coastal lifestyle and settled down with his family in Caloundra. 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



SNACKS

House made daily bread, cultured butter 3pp

Freshly shucked oysters 4

your choice of : Natural, Wakame & soy, or Kilpatrick

Wild mushroom croquettes, aioli 9

Mooloolaba prawn cakes, charred lime, chilli salt 12

Tuna ceviche tacos, avocado, jalapeno 11

Hervey Bay scallops, herb gremolata 16

Pork belly buns, peanut caramel, pickled cucumber 12

Charred local squid, nam jim dressing, herb salad 13

ENTREES

Moreton Bay bug, tomato consomme, heirloom tomato, basil 25

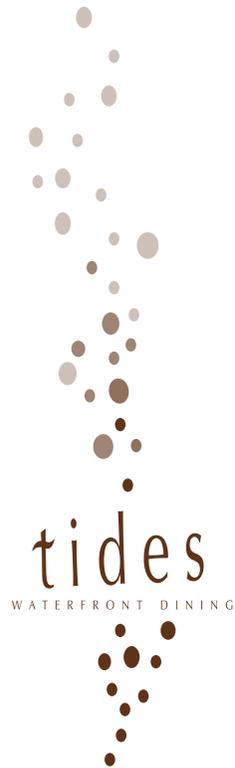
Seared pacific scallops, yoghurt, pickled radish, cucumber, nori, dill 22

Kingfish sashimi, coconut, finger lime, coriander, pickled garlic 21

Duck breast, apple, pickled walnut, pedro ximenex, celery 21

Tasting plate for two, selection of tastes from the menu
your host will advise of todays selections 38

Please advise of ANY allergies, as not all ingredients used, are listed
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

Roasted lamb loin, pumpkin, charred onion, hazelnut 37

Pork belly, salt baked celeriac, quince, black sausage 36

Coral Coast barramundi, spring onion, green olive, asparagus 38

Grain fed beef fillet, smoked potato, baby carrot, roasted garlic, green pea 42

Blue swimmer crab spaghettini, olive oil, parsley, chilli 36

Moya Valley chicken breast, pancetta, macadamia, cos lettuce, miso, shiitake 35

Local grilled seafood with fish, bugs, prawns, scallops 49

SIDES

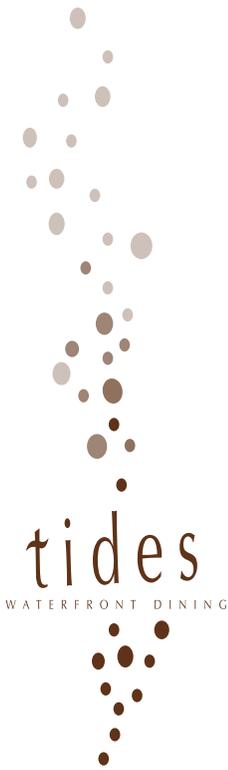
Charred broccolini, sesame, lemon 9.5

Heirloom tomatoes, buffalo mozzarella, basil 9.5

Mixed leaf salad, raspberry vinaigrette 9.5

Beer battered chips, aioli, paprika salt 9.5

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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

5 Course Food 75.....Wines 42

7 Course Food 95.....Wines 55

Snack plate, chefs creation to start the evening
Dunes & Greene sparkling brut

Seared scallops, yoghurt, pickled radish, cucumber, nori, dill
Chaffey bros tripelpunkt riesling

*Moreton Bay bug, tomato consomme, heirloom tomato, shiitake, basil
Wira Wira 12th man chardonnay

Pancetta wrapped chicken, macadamia, cos lettuce, miso
Rogers & Rufus grenache rose

Grain fed eye fillet, smoked potato, baby carrot, roast garlic, green pea
Dandelion Lion heart of the barossa shiraz

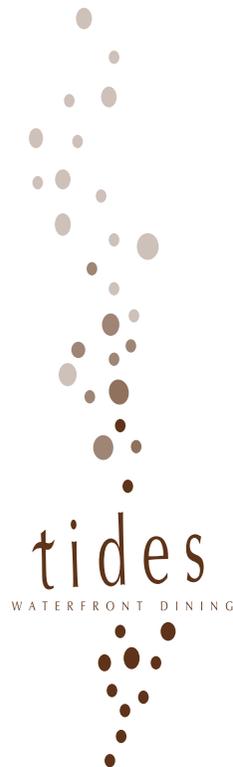
Jaffa mousse, buttermilk sorbet, coffee doughnuts
Frogmore Creek iced riesling

*Almond cake, summer fruits, yoghurt sorbet
Pineapple & mint mojito

*not included in 5 course menu

Food By: Chad Fedele
Wines by: Michael Mulhearn

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DESSERT

Nutella creme, banana, salted pretzel, hazelnut 16

Pineapple, licorice, caramelised white chocolate, coconut 16

Jaffa mousse, buttermilk sorbet, coffee donuts 16

Almond cake, summer fruits, yoghurt sorbet 16

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