

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.

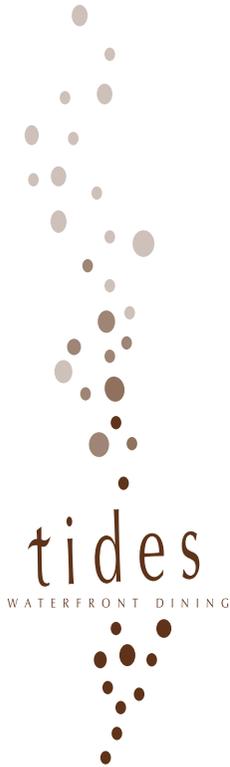
Tides has always pushed the dining experience in Caloundra and we have been recognised by some leading Industry bodies in our pursuit of this excellence. At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

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 Coast he chose 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 coast's 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 ingredient's 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

Ciabatta bread, cultured butter 3pp

Hervey Bay scallops, herb gremolata 16

Mooloolaba prawn cakes, chilli salt, charred lime 12

Charred squid, nam jim dressing, herb salad 14

Pork belly buns, peanut caramel, pickled cucumber 15

Freshly shucked oysters 4e

Natural or Kilpatrick or Wakame & soy

ENTREES

Moreton Bay bugs, tomato consomme, heirloom tomtato, basil 25

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

Duck breast, apple, walnut, pedro ximenez, celery 21

MAINS

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

Fillet of beef, smoked potato, baby carrot, grean pea, roast garlic 42

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

Moya valley chicken breast, pancetta, macadamia, miso, shiitake 36

SIDES

Charred broccolini, sesame,
lemon 9.5

Mixed leaf salad, raspberry
vinaigrette 9.5

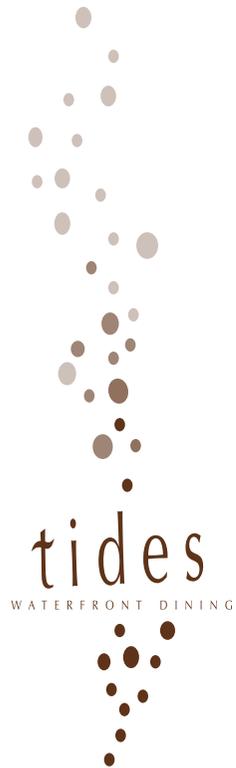
Beer battered fries, ailoi
paprika salt 9.5

Heirloom tomato, buffalo mozzarella,
basil 9.5

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



LUNCH SPECIAL

2 Course 39

3 Course 50

Not available with any other discount or on public holidays

ENTRÉES

Hervey Bay Scallops, herb gremolata, rocket

Pork belly buns, peanut caramel, pickled cucumber

Wild mushroom croquettes, watercress salad

MAINS

Coral Coast Barramundi, green pea, spring vegetables

Beef fillet, herb potato, smoked bacon, mushrooms, red wine jus

Pappardelle, broccolini, chilli, roast garlic, lemon, parmesan pangrattato

DESSERT

Chocolate parfait, passionfruit, pistachio

French triple cream brie, quince paste, crackers

Vanilla cheesecake, strawberry, meringue

SIDES

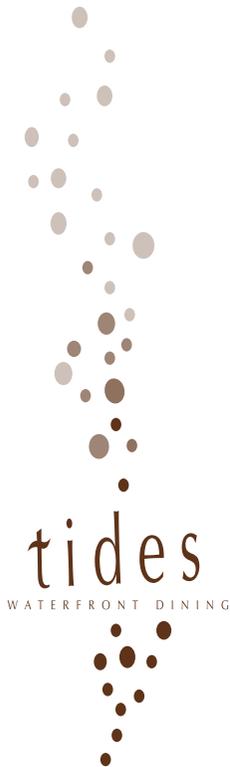
Charred broccolini, sesame,
lemon 9.5

mixed leaf salad, raspberry
vinaigrette 9.5

Beer battered fries, ailo
paprika salt 9.5

Heirloom tomato, buffalo mozzarella,
basil 9.5

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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

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