

# 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 rcome 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 quaility 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



## ENTREES

Ciabatta bread, cultured butter 3pp

Hervey Bay scallops, herb gremolata 16

Mooloolaba prawn cakes, chilli salt, charred lime 12

Freshly shucked oysters 4e

Natural or Raspberry Vinegar or Kilpatrick or Finger lime, black pepper

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

Beef cheek, panko crumb, celeriac, crisp pancetta, 21

## MAINS

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

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

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

Crispy duck pappardelle, swiss brown mushroom, chestnut, pecorino 36

Roasted pork belly, almond, pickled garlic, leek, pear 37

## SIDES

Pickled beetroot, goats cheese  
radicchio, walnut 10

Roasted baby carrots, dukkah, yoghurt 10

Beer battered fries, ailoi  
paprika salt 10

Fried Cauliflower, pomegrante, curry 10

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

Pulled pork terrine, pickled cucumber, quince

Goats cheese fritters, baby beetroot, walnut, balsamic

### 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

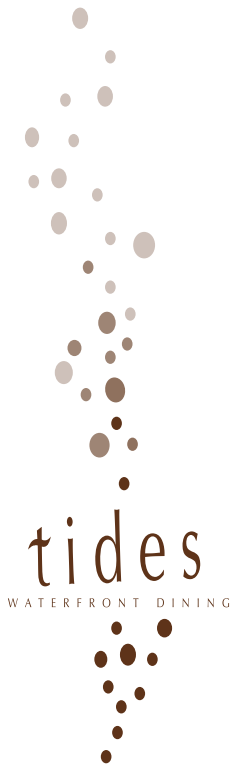
Vanilla cheesecake, strawberry, meringue

### SIDES

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radicchio, walnut 10

Beer battered fries, ailo      Fried Cauliflower, pomegrante, curry 10  
paprika salt 10

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## DESSERT

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

Cheese plate with French Triple cream brie & Danish Blue 22

Vanilla bean cheesecake, strawberry, meringue 16

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