

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. Most recently Tides was awarded the "Best Contemporary Restaurant"
at the Old Restaurant & Catering Awards, allowing us to go to the national awards dinner in 2018.

At Tides we are focused on using fresh, local ingredients and
the menu's seasonal change reflects this philosophy.

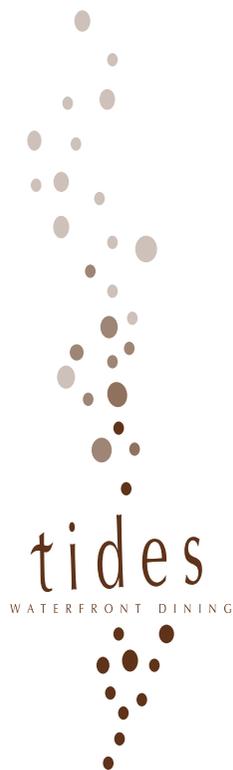
Leading the kitchen team is Chad Fedele, hailing from Adelaide, Chad has travelled the country learning
in some of Australia's best kitchens. Spending his younger years on the coast he
chose to find his way back to the coastal lifestyle and settled down with his family in Caloundra.
Chad has excelled 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 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 bread, cultured butter, smoked salt 3pp | DFO

Baba ghanoush, pomegranate, charred flat bread 11 | DF

Hervey Bay scallops, sweet corn, chorizo crumb 16 | DF

Blue swimmer crab roll, pickled onion, cos, tartare 8e

OYSTERS

Fresh Coffin Bay Oysters 4e

Natural, lemon | GF DF

Chilli lime, mint dressing | GF DF

Tobiko, soy | GF DF

Kilpatrick | DF

ENTREES

Local scallop ceviche, tomato, puffed wild rice, basil 21 | GF DF

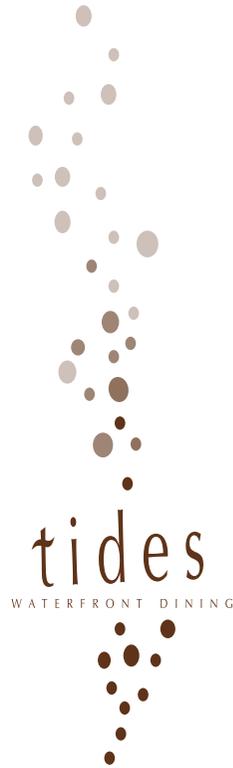
Miso crusted wagyu, pickled shallot, crisp enoki, mizuna 23 | GF DF

Soft egg, green asparagus, parmesan custard, brioche crumb 19

GF - Gluten Free GFO - Gluten free option DF - Dairy free DFO - Dairy free option

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

Most dishes can be altered to cater for your needs. NO BYO, 15% surcharge on public holidays



MAINS

Grain fed eye fillet, mushroom, crispy polenta, smoked mayo 42 | GF DFO

Tides selection of fresh local and Australian seafood 55 | GF DF

Roasted pumpkin, radicchio, goats cheese croquette, pepitas 35 | GFO DFO

FISH

Humpty Doo NT Barramundi fillet 38

Mooloolaba Snapper fillet 42

Charred Mooloolaba Swordfish 39

Tasmanian Ocean Trout 39

served with cucumber remoulade, lemon, aioli, hand cut chips

*As fish is caught daily, some species may be substituted

SIDES

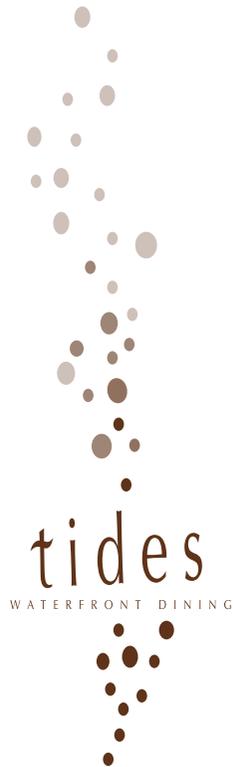
Spiced cauliflower salad, raisins, toasted almond, rocket 9.5 | GF DF

Beer Battered chips, paprika salt, aioli 9.5 | DF

Watermelon, feta & mint salad 9.5 | GF

Charred asparagus, preserved lemon, shallot 9.5 | GF DF

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LUNCH SPECIAL

2 Course 39 | 3 Course 50

Not available with any other discount or on public holidays

ENTRÉES

Crumbed pork rilette, fennel, roasted apple puree | DF

Buttermilk fried chicken wings, chilli & kaffir lime jam | GF DF

Hervey Bay scallops, sweet corn, chorizo crumb | GF

Smoked potato croquette, eggplant puree, watercress | DF

MAINS

Barramundi, smashed green peas, brandade croquette, beurre blanc | GFO DFO

Grain fed beef, broccolini, confit potato, red wine jus | GF DF

Spaghettini, tomato, roasted pumpkin, feta, basil | DFO

Free range chicken breast, cauliflower, almond brown butter, pickled onion | GF DFO

DESSERT

Choc chip ice cream sandwich, sour cherry

White chocolate, gingerbread & raspberry "trifle" | GFO

Citrus panna cotta, caramelised white chocolate, apple | GF

French triple cream brie, quince paste, crackers | GFO

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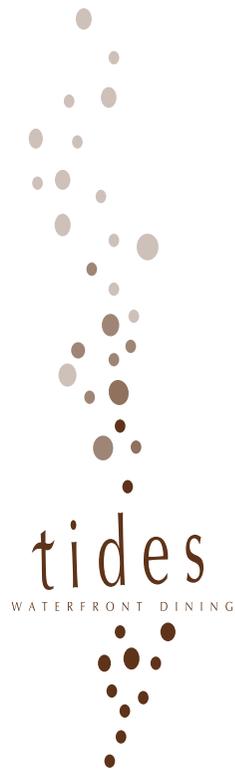
Spiced cauliflower salad, raisins, Charred asparagus, preserved
toasted almond, rocket 9.5 | GF DF lemon, shallot 9.5 | GF DF

Beer battered fries, aioli Watermelon, feta & mint
paprika salt 9.5 | DF salad 9.5 | GF

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DESSERT

Tides Carrot cake; cream cheese ice cream, carrot, walnut sponge 16 | GFO

Chocolate creme, salted peanut, cherry, coconut caramel, mallow 16 | GFO

Spiced peach brulee, roasted almond ice cream 16 | GFO

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

White chocolate, gingerbread, raspberry "trifle" 16 | GFO

Triple cream Brie & Spanish Manchego cheese plate, fresh apple, quince, crackers 22 | GFO

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