

tides

WATERFRONT DINING

Welcome to Tides Waterfront Dining, Caloundra's premier 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 for the 2018/19 year.

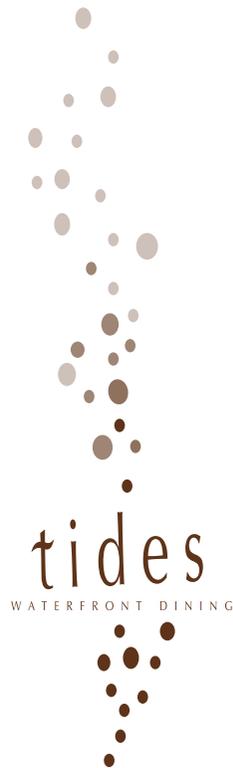
At Tides we are focused on using fresh, local ingredients and the menu's seasonal change reflects this philosophy.

Leading the kitchen team is Damian Gage. Damian has been involved with Tides, working his way from a junior chef some 7 years ago. Damian is a New Zealand native and has grown up around coastal regions with his first jobs working on fishing and scallop boats around the Bay of Plenty in New Zealand. Coming to Caloundra as a young man, he started his Apprenticeship on the Coast. Damian's food style has grown from leaning French traditions to develop a modern Australian influenend dishes as his knowledge and understanding of food grew.

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

Sour dough bread, balsamic 3pp | DFO

Baba ghanoush, pomegranate, charred flat bread 11 | DF

Hervey Bay scallops(3), cauliflower puree, chorizo crumb 12 | GF

Mooloolaba prawns(2), coconut egg noodles, chill jam 12 | DF

Crispy pork belly, bbq soy caramel, herb salad 16 | GF DF

OYSTERS

Fresh Pacific Oysters 4.5e

Natural, lemon | GF DF

Tobiko, soy | GF DF

Kilpatrick | DF

ENTREES

Fried baby calamari, chimichurri, semi dried tomato, basil 21 | GF DF

Seafood chowder, toasted sour dough 19 | Main size 36

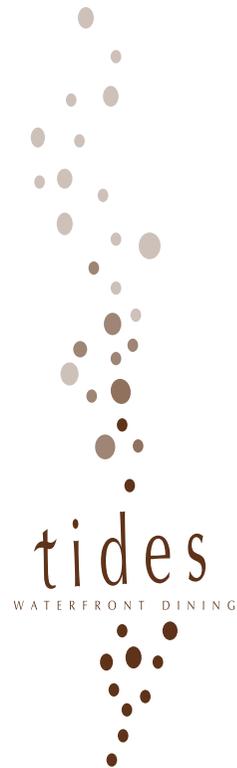
Green pea, roasted cauliflower, potato, puffed rice 19 | GF DF

Smoked ocean trout, fennel, radish, ginger, avocado 21 | GF DF

Roasted duck breast, cherry, pistachio, baby beets 22 | GF DF

Tasting plate for two, selections of tastes from the chefs 38

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

Darling Downs eye fillet, potato, lentils, winter vegetables, jus 42 | GF DFO

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

Coral Coast Barramundi, calamari, cauliflower, fennel, chimichurri 39 | GF DFO

Confit duck, buttered leeks, speck, pangrattato, jus 38 | GFO

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

Spaghettini, Mooloolaba prawn, bugs, scallops, tomato, chilli 42 | DF

Twice cooked pork belly, braised cabbage, roasted apple, carrots 38 | GF DF

Roasted lamb, broccolini, hommus, chickpea & herb salad, sesame 39 | GFO DF

SIDES

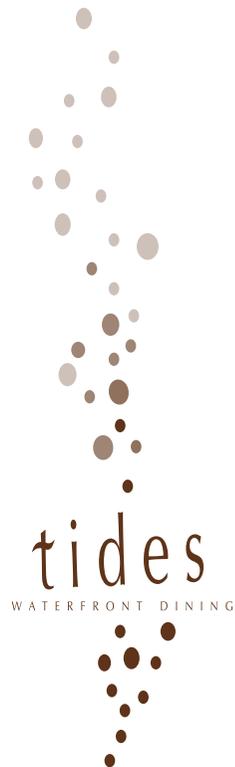
Broccolini, chorizo crumb, lemon dressing 9.5 | GF DF

Beer Battered chips, paprika salt, aioli 9.5 | DF

Iceberg lettuce, blue cheese dressing, pangrattato 9.5 | GF

Green beans, smoked bacon butter, parmesan, rocket 9.5 | GF

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DESSERT

Chocolate brownie, raspberry, ganache, chantilly cream 16

Banana, caramel, salted popcorn ice cream, popcorn 16 | GFO

Coconut panna cotta, pineapple, jelly, mixed granola 16 | GF

Chocolate mousse twist, hazelnut, meringue 16 | GF

Affogato, ice cream, coffee, choice of liqueur, almond biscotti 16 | GFO

Roasted apple crumble, cinnamon, ice cream, honeycomb 16 | GF DFO

Triple cream Brie & cheddar cheese plate, fresh apple, quince, assorted crackers 22 | GFO

Dessert for 2, tides selection of sweet treats to share 36

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