

## STARTERS

**SPICED CARROT & COCONUT SOUP (V) - \$40**

*Curried Eggplant, Lime Crème Fraiche*

**BARBEQUED BABY BACK RIBS - \$48**

*Potato Salad, Red Cabbage, Sesame Seeds, Warm BBQ Sauce*

**CRISPY SPANISH STYLE LOBSTER RISOTTO BALLS - \$54**

*Shellfish Gazpacho, Chorizo, Saffron & Garlic Aioli, Smoked Paprika*

**FRESH BURATTA - FROM PUGLIA IN ITALY (V) - \$45**

*Italian Tomatoes, Basil Pesto, Garlic Croutons*

**TIDES CAESAR SALAD - \$38**

*Bacon, Romaine Hearts, Creamy Caesar Dressing, Parmesan  
& Focaccia Croutons*

**FRIED CALAMARI - \$40**

*Chili Aioli Dip, Lemon*

**CRISPY CHILI BEEF - \$48**

*Rice Noodles, Hoisin and Sweet Chili Sauce & Sesame*

**CRAB SALAD - \$51**

*Lightly Spiced, Avocado Guacamole, Eggplant, Chili & Lime Dressing,  
Plantain Chips, Passionfruit Caviar*

**JUMBO COCONUT CRUSTED SHRIMP (4) - \$51**

*Sweet Chili & Mango Dip*

**TARTARE OF FRESH TUNA IN A SOYA DRESSING - \$48**

*Wakame Seaweed, Radish, Wasabi, Sesame Seeds*

## MAINS

### CATCH OF THE DAY - \$90

*Tides Jerked Sweet Potato Fishcake, Spinach, Kale, Zucchini Ribbons,  
Squash & Ginger Sauce*

### MISO BLACKENED SCOTTISH SALMON FILET - \$107

*Sweet Potato Salad, Shredded Oriental Vegetables In A Chili & Sesame Dressing,  
Sweet Potato Puree, Fresh Mango Sauce*

### TIDES SEAFOOD PLATTER - \$210

*Grilled Caribbean Lobster Tail, King Scallops, Mussels and Shrimp, Asparagus,  
Garlic & Herb Butter, Hand Cut Fries, Caesar Salad*

### RARE BREED PORK BELLY - \$98

*Garlic Mashed Potatoes, Hispi Cabbage with Sweetcorn, Rum and Date Puree, Duck  
Fat Carrots, Charcuterie Sauce*

### POT ROASTED CHICKEN BREAST - \$92

*Parmesan & Black Pepper Gnocchi, Garden Peas,  
Parmesan Cream Veloute, Crispy Prosciutto Ham*

### BLACKENED LAMB LOIN - \$115

*Grilled Asparagus, Lamb Croquette, Plantain Fu Fu, Pumpkin, Semi Dried Tomatoes,  
Aromatic Lamb & Coconut Sauce*

### TIDES CURRY WITH CHICKEN OR SHRIMP - \$93 / \$98

*Chili, Lime, Lemongrass, Basmati Rice, Fresh Coconut, Coriander*

### SURF & TURF (BEEF TENDERLOIN & SHRIMPS) - \$245

*Local Vegetables, Potato Gratin, Beef Gravy & Lemon Butter*

### BEEF TENDERLOIN FROM SURREY FARM - \$148

*Parmesan & Rosemary Dauphinoise Potato, Sauté Mushroom.  
Broccoli, Carrot & Aulse Puree, Garlic & Herbs Jus*

### SRI LANKAN PUMPKIN & COCONUT CURRY (V) - \$84

*Chili & Cilantro, Wild Rice, Chutney & Poppadums*

### THAI VEGETABLE CURRY (V) - \$78

*Chili, Lime, Lemongrass, Basmati Rice, Fresh Coconut, Coriander*