

## SMALL BITES

### **Tides Artisan Bread Basket \$19**

Baker's Selection of Freshly Baked Breads & Crackers, Whipped Feta,  
Green Olive Tapenade & Smoked Salmon Rillettes

### **Jersey Rock Oysters \$18 each**

Passionfruit Mignonette, Wasabi Tobiko

### **Spiced Mixed Nuts \$15**

Banks Beer Glaze

### **Truffle Potato Chips \$15**

Lemon Aioli

## STARTERS

### **Tartare of Fresh Caribbean Tuna \$55**

Spicy Watermelon & Tomato Gazpacho, Avocado, Pickled Melon, Served with Sesame Rice Crackers

### **Crispy Chili Beef \$56**

Sesame Dressed Rice Noodles, Hoisin & Sweet Chilli Sauce

### **Spiced Carrot & Coconut Soup \$42**

Cilantro, Lime Crème Fraîche

### **Chilli Fried Calamari \$45**

Lemon Aioli

### **Coconut Crusted Shrimp (4) \$54**

Mango & Sweet Chili Dip, Fresh Lime

### **Duo of BBQ Baby Back Ribs & Honey Glazed Chicken Wings \$54**

Sweet Potato Salad, Marinated Cabbage, Rum and Apple Purée

### **Italian Buffalo Mozzarella \$52**

Eggplant Caponata, Cheese Sable, Cherry Tomatoes, Basil Pesto, Balsamic Reduction

### **Tides Caesar Salad \$40**

Romaine Hearts, Creamy Caesar Dressing, Parmesan & Focaccia Croutons

## FROM THE SEA AND LAND

### **Bajan Spiced Pork Belly, Glazed in Rum and Maple \$84**

Pancetta, White Beans and Wholegrain Mustard Stew, Sweet Pepper and Pineapple Chutney

### **Slow Braised Lamb Shank \$88**

Creole Style Green Lentils, Crispy Plantain

### **Crispy Coconut Chicken \$85**

Green Papaya & Carrot Kimchi, Finished with a Fragrant Peanut Satay Sauce

### **Whole Butterflied Seabass \$115**

Seasoned with Lemon Pepper, Spiced Brown Shrimp Butter

### **Mushroom Risotto <sup>VE</sup> \$78**

Mixed Mushrooms, Buffalo Mozzarella, Tempura Oyster Mushroom, Fresh Herb Pesto, Finished with Rocket and Parmesan

### **Thai Green Curry with Sweet Potato & Vegetables <sup>VE</sup> \$85**

Lemongrass, Lime Leaves, Basmati Rice, Fresh Coconut & Fried Plantain

## FROM THE GRILL

Each steak is complemented by your choice of sauce

**Surrey Farm Beef Tenderloin (225g)**  
\$130

**Surrey Farm Ribeye Steak (340g)**  
\$135

**Snake River Gold Wagyu Striploin (285g)**  
\$220

## SIGNATURE DISHES

### **Catch of the Day \$86**

Spiced Sweetcorn Chowder, Pickled Fennel & Grapefruit Salad

### **Crispy Chili Beef \$105**

Sesame Dressed Rice Noodles, Hoisin & Sweet Chilli Sauce

### **Tides Caribbean Curry \$96**

Fresh Coconut, Basmati Rice, Steamed Broccoli, Fried Plantain  
With Chicken | Local Fish | Shrimp

### **Grilled Caribbean Lobster Tail \$205**

Served with Pan Seared Shrimp (3) And Scallops (3), Finished with Garlic and Herb Butter

### **1.2kg T-Bone Steak (For 2 People) \$260**

## SIDES TO SHARE

### **Sides \$25**

**French Fries | Sweet Potato Fries |  
Rodda's Clotted Cream Mashed Potato |  
Fragrant Basmati Rice, Spiced Butter, Crispy Shallots**

### **Sides \$35**

#### **Three Cheese Pasta Gratin**

**Local Steamed Vegetables**  
Tossed in Tarragon Butter

**Tomato, Watermelon & Feta Salad**  
Fresh Rocket, Balsamic Dressing

**Sautéed Brussel Sprouts**  
Chilli Miso Dressing, Coconut & Seaweed Crumb

**Green Bean Casserole**  
Sautéed Green Beans & Mushrooms, Crispy Shallots

**Chargrilled Sweet Potatoes**  
Hot Honey, Creamy Garlic Yoghurt Dressing

**Roasted Beetroot Salad**  
Whipped Blue Cheese, Mixed Leaves, Mustard Dressing, Candied Pecans

## SAUCES \$15

**Green Peppercorn Sauce**  
**Red Wine Jus**  
**Béarnaise Sauce**