



STARTERS

SPICED SQUASH & COCONUT SOUP - \$38

Cilantro, 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, Mango Caviar

JUMBO COCONUT CRUSTED SHRIMP (4) - \$49

Sweet Chili & Mango Dip

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

Wakame Seaweed, Radish, Wasabi, Sesame Seeds



MAINS

BLACKENED CATCH OF THE DAY - \$90

Pesto Grilled Vegetables, Fried Potatoes, Spicy Tomato Sauce & Garlic Aioli

MISO BLACKENED SCOTTISH SALMON FILET - \$107

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

GRILLED CARIBBEAN LOBSTER TAIL - \$220

*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,
Meat Radish, Charcuterie Sauce*

ROAST CHICKEN BREAST WITH MOROCCAN SEASONING - \$92

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

BOMBAY INSPIRED SLOW COOKED LAMB SHANK - \$98

*Masala Potatoes with Spinach, Pumpkin, Sweet Pepper Chutney, Plantain,
Lamb Curry Sauce, Yogurt & Poppadoms*

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

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

SURF AND TURF (8oz BEEF FILLET & 4 SHRIMP) - \$190

Local Vegetables, Potato Gratin, Beef Gravy, Garlic & Herb Butter

BEEF TENDERLOIN FROM SURREY FARM - \$148

*Parmesan & Rosemary Dauphinoise Potato, Sauté Mushroom
Broccoli, Carrot & Anise Puree. Garlic & Herb Jus*

MISO GLAZED EGGPLANT (V) - \$84

*Basmati Rice, Red Curry Sauce, Salt & Pepper Tofu,
Hummus, Pineapple Salsa & Crispy Rice Noodles*

THAI VEGETABLE CURRY (V) - \$78

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