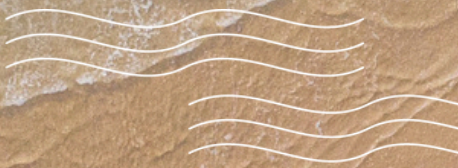


An aerial photograph of a beach with waves crashing onto the shore. The water is a deep green color, and the sand is a warm, golden-brown hue. The waves are white and frothy as they break. The text 'Tides' is written in a large, elegant, white script font, and 'KITCHEN AND BAR' is written in a smaller, white, sans-serif font inside a white rectangular box.

Tides

KITCHEN AND BAR



ANGOURIE RESORT
YAMBA

Entree



LOCAL SOURDOUGH \$10

with rosemary salt + olive oil (VG)

BRUSCHETTA \$16

confit tomatoes, goats curd + basil (VG)

OCEAN TROUT CRUDO \$26

local gin, lime, green chilli, avocado puree +
coriander (GF, DF)

SEASONAL SALAD \$19

watermelon, cucumber, sunflower seeds
+ local macadamias (VG, GF)

CRISPY PORK TACOS (2) \$22

pineapple and chilli salsa (GF, DF)
add another taco for \$10

HOUSE MADE CROQUETTES (3) \$18

mushroom + mozzarella, truffle aioli (VG, GF)

SEARED SCALLOPS \$24

cauliflower puree and squid ink

TWICE COOKED LAMB RIBS \$23

green harissa, labneh (GF)

Making it easy

THURSDAY'S LOCALS NIGHT

show you live in our local catchment and enjoy
10% off your bill

BE OUR GUEST \$75PP

leave it to chef to choose 4 courses & a house wine for \$75
(please advise your waitstaff of any dietaries)

SWEET FINISH? 2 FOR \$24

Any 2 desserts for \$24
(does not include cheese)

Mains



MARKET FISH \$36

pickled fennel + charred orange (GF, DF)

CHICKEN SCHNITZEL \$32

gem lettuce, pickles, whipped avocado
crema + manchego (GF)

CHEF'S GNOCCHI \$30

seasonal house made gnocchi (GF, VG)

SICILIAN LAMB SHOULDER \$32

roasted peppers, tomatoes, chilli + lemon
(GF, DF)

PORK BELLY \$32

blackbean and corn salsa + chimichurri
(GF, DF)

Sides

THICK FRIES \$10

rosemary salt + seeded mustard aioli
(GF, DF)

CHARGRILLED CORN \$10

manchego + smoked paprika aioli (GF)

LOCAL LEAVES \$10

fine herbs, shallots, house dressing
(GF, DF)

ROASTED BROCOLLI \$12

with smoked almonds, buttermilk
(GF)

LYONNAISE POTATOES \$14

caramelised onion + grain mustard
(GF, DF)

Off the Grill

(ALL GF)

ALL SERVED WITH POTATO BRAVAS
+ HERB SALAD + 1 SAUCE

200G SIRLOIN \$35

300G WAGYU RUMP \$40

200G TENDERLOIN \$42

SPICED CAULIFLOWER STEAK (VG) \$30

SAUCES

Red wine jus

Cafe de parie butter

Green peppercorn jus

Horseradish VG

Salsa verde VG GF

extra sauce \$3 including seeded mustard aioli

VG VEGETARIAN | VGO VEGETARIAN OPTION | VE VEGAN | DF DAIRY FREE | GFO GLUTEN FREE OPTION

All card transactions will incur a 0.85% surcharge. Public holiday surcharge 15%.

Desserts



PANACOTTA \$14

vanilla panacotta, strawberries + pistachios (GF)

PASSIONFRUIT BRULEE \$16

passionfruit, mango and coconut mousse + French short bread

TIDES TIRAMISU \$16

coffee parfait, chocolate sponge + vanilla mascarpone (GF)

CHOCOLATE CAKE \$16

chocolate mousse cake, cherry compote + double cream (GF)

CHEF'S CHEESE SELECTION

ask about todays selection of cheeses, crackers, lavosh + fruits (GFO)

2 cheeses **\$19**

3 cheeses **\$24**

VG VEGETARIAN | VGO VEGETARIAN OPTION | VE VEGAN | DF DAIRY FREE | GFO GLUTEN FREE OPTION

All card transactions will incur a 0.85% surcharge. Public holiday surcharge 15%.

Kids



children's menu aged under 14

KIDS GNOCCHI \$15

house made gnocchi, roast tomato sauce + parmesan (GF)

KIDS GRILLED FISH TACO \$15

grilled fish, slaw, fries + tomato sauce (GF)

KIDS CHEESEBURGER \$15

classic cheeseburger, fries + tomato sauce

KIDS CHICKEN SCHNITTY \$15

classic schnitzel, fries + tomato sauce (GF)

KIDS DESSERT INCLUDED WITH MEAL

ice cream scoop, choice of topping + sprinkles
chocolate | caramel | strawberry

KIDS DRINKS

soft drink or fruit juice \$4

VG VEGETARIAN | VGO VEGETARIAN OPTION | VE VEGAN | DF DAIRY FREE | GFO GLUTEN FREE OPTION

All card transactions will incur a 0.85% surcharge. Public holiday surcharge 15%.