

An aerial photograph of a beach with waves crashing onto the shore. The water is a vibrant green, and the sand is a warm, golden-brown color. The waves are white and frothy as they break.

Tides

KITCHEN AND BAR



ANGOURIE RESORT
YAMBA

Entree



LOCAL SOURDOUGH \$10

with slow cooked garlic + herb butter (VG)

WARM OLIVES \$8

green olives marinated in chilli + herbs (GF/VE)

LEMON PEPPER BUFFALO WINGS \$18

house made cajun aioli (GF)

CREAM OF CAULIFLOWER SOUP \$20

chilli + macadamia crumble
+ croutons (GFO/VG)

TWICE COOKED LAMB RIBS \$23

sticky southern style BBQ sauce (GF)

Making it easy

BE OUR GUEST \$75PP

leave it to our chef to choose 4 courses \$75
(please advise your waitstaff of any dietaries)

TUESDAY GNOCCHI NIGHT

choice of carnivore or vegetarian \$20

WEDNESDAY SLOW COOK & WINE NIGHT

weekly slow cooked special & a glass of house wine \$35

THURSDAY LOCAL'S NIGHT

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

Mains



MUSHROOM BOURGUIGNON \$28

herbed rissonni + gremolata (VE)

HOMEMADE RICOTTA GNOCCHI \$30

roast pumpkin + rocket + goat's curd + pesto
(GF/VG)

SLOW COOKED LAMB RISOTTO \$33

lamb shoulder + herb risotto + grilled baby leeks +
reggiano parmasen (GF)

CONFIT DUCK LEG \$34

crushed potatoes + confit garlic + cavolo nero (GF)

Sides

THICK FRIES \$12

rosemary salt + seeded mustard aioli
(GF, DF)

SALT BAKED SWEET POTATO \$14

chipotle butter + yoghurt (GF)

ROCKET SALAD \$10

fine herbs + shallots + house dressing
+ parmesan (GF)

ROASTED BROCOLLI \$14

burnt butter + lemon dressing
buckwheat (GF)

Off the Grill

(ALL GF)

ALL SERVED WITH POTATO BRAVAS
+ HERB SALAD + 1 SAUCE

250G SIRLOIN \$42

200G BEEF TENDERLOIN \$44

220G CHICKEN BREAST \$38

MARKET FISH (A) \$39

SAUCES

Red wine jus

Cafe de Paris butter

Green peppercorn jus

Horseradish VG

Salsa verde VG GF

extra sauce \$3 including seeded mustard aioli

Desserts



LEMON MERINGUE MESS \$15

lemon curd + lemon semifreddo +
pistachio cake + meringue (GF)

APPLE CRUMBLE \$15

rhubarb compote + creme patisserie (GF)

CHOCOLATE FONDANT \$16

home made vanilla bean ice cream
(allow 15-20 minutes)

AFFOGATO \$16

double shot of espresso + vanilla ice cream
+ almond biscotti + frangelico (GF)

CHEESE PLATE \$22

Australian Brie + English Jacks Club Cheddar + Quince Paste +
Dried Figs + Local Fruit Sourdough (VG/GFO)

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

All card transactions will incur a 1.1% surcharge. Public holiday surcharge 15%.

Kids



children under 14

KIDS GNOCCHI \$15

homemade gnocchi + roast tomato sauce + parmesan

OR

creamy bacon + parmesan

(both GF)

KIDS CHEESEBURGER \$15

classic cheeseburger + chips + tomato sauce

KIDS CHICKEN SCHNITTY \$15

house crumbed schnitzel + chips + tomato sauce (GF)

HAM & CHEESE TOASTIE \$15

leg ham + swiss cheese + chips

KIDS DESSERT INCLUDED WITH MEAL

ice cream scoop, choice of topping

chocolate | caramel | strawberry

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