



Tides

KITCHEN AND BAR



ANGOURIE RESORT
YAMBA

Beverages



Wine

		GLASS	BOTTLE
DAL ZOTTO PROSECCO	King Valley VIC	11	55
42° SOUTH PREMIUM CUVÉE NV	Coal River Valley TAS		85
TAITTINGER CHAMPAGNE	CHAMPAGNE FR		140
PIKORUA SAUV BLANC	Marlborough NZ	10	45
SHAW + SMITH SAUV BLANC	Adelaide Hills SA		75
TAR & ROSES PINOT GRIGIO	Central VIC	11	50
LA LA LAND PINOT GRIS	Central VIC		55
AD HOC HEN & CHICKEN CHARD	Pemberton WA	11	50
SILKMAN CHARDONNAY	Hunter Valley NSW		60
WILDFLOWER ROSE	Frankland River WA	10	50
MAISON SAINT AIX ROSE	Provence FR		85
THE PAWN EL DESPERADO PINOT NOIR	SA	12	55
RISING PINOT NOIR	Yarra Valley VIC		75
TAR & ROSES SHIRAZ	Heathcote VIC	12	50
ROCKBARE SHIRAZ	McLaren Vale SA		60
TWO HANDS GNARLEY DUDES SHIRAZ	Barossa Valley SA		70
VILLAIN & VIXEN GRENACHE	Barossa Valley SA	13	60
CREDARO "KINSHIP" CABERNET SAUV	Marg River WA		75

Cocktails

CLASSIC MARGARITA	20
tequila, triple sec + lime	
ESPRESSO MARTINI	20
YDC vodka, coffee liqueur, espresso + sugar syrup	
DRUNKEN SAILOR	19
spiced rum, ginger ale, lime + mint	
CHILLI MARGARITA	21
tequila, triple sec, Tabasco, chilli + lime	
OLD FASHIONED	21
Buffalo Trace bourbon, bitters + orange zest	
FRENCH MARTINI	20
vodka, chambord, pineapple + lime	
STRAWBERRY CAPRIOSKA	20
vodka, strawberry liqueur, lime + soda	
MAI TAI	20
white rum, dark rum, pineapple + orgeat syrup	
TIDES NEGRONI	21
YDC gin, campari, vermouth + orange	

PLEASE SEE OUR FRIENDLY STAFF FOR OTHER PACKAGED AND ZERO ALCOHOL OPTIONS

DRINK RESPONSIBLY | ALCOHOL WILL NOT BE SERVED TO UNDER 18S | SUBJECT TO AVAILABILITY

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

Starters & Sharing



OYSTERS GF DF	half 27 doz 50	HALOUMI SALAD GF	21
mingionette or natural + lemon		chargrilled watermelon, haloumi salad + mint	
BREAD AND OLIVES DFO, VG	18	HOUSE MADE FALAFEL GF, DF, VEGAN	19
warm loaf, garlic & sage butter + marinated olives		green pea falafel, tahini whip + hummus	
YAMBA PRAWNS GF	24	SALT & PEPPER CALAMARI GFO DF	19
marjoram + chilli butter		crumbed calamari, chilli jam + lime	

Celebrating!

APEROL SPRITZ	aperol, sparkling wine, soda + orange	18
ESPRESSO MARTINI	YDC vodka, coffee liqueur + espresso	20
TIDES ROUND OF COCKTAILS (4)	Any four listed cocktails, 4 people required.	72
TAITTINGER CHAMPAGNE	Champagne, France	140

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

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Mains



BEETROOT SALAD GF, DFO, VEO 25

baby beet, feta, garden salad, candied hazelnuts + tahini whip

ADD GRILLED CHICKEN OR HALOUMI 9

CHICKEN SHAWARMA 28

grilled chicken shawarma, garlic toum, tabouli + warm pita bread

add fries 6

YAMBA PRAWN PASTA 34

local Yamba king prawns, linguine, chilli, basil + lemon zest

FISH OF THE DAY 34

seasonal accompaniments

BEER BATTERED FISH N CHIPS DF 28

beer battered flathead, fresh salad, fries + lemon

GRILLED RUMP CAP DF, GF 35

300g "picanha" rump cap, char grilled cos lettuce, chimmichurri + fries

DOUBLE DELUXE CHEESEBURGER 28

2 smashed beef patties, bacon, onion, cheese, pickles, ketchup + fries

FRIED CHICKEN BURGER 25

buttermilk fried chicken, pepper mayo, iceberg + fries

Sides

FENNEL SALT FRIES VG 12

LEAFY GREENS VEO, VG, DF, GF 10

SEASONAL VEG VG, VEO 12

Kids



CHEESEBURGER N CHIPS

mini beef cheeseburger + fries

14

FISH N CHIPS DF

battered fish tenders + fries

14

PASTA VG, GFO

vegetarian Napoli pasta

14

CHICKEN N CHIPS GF

chicken tenders + fries

14

Desserts

TIRAMISU

coffee, biscuit fingers, cream

18

TRIO OF SORBET DF

ask about our seasonal selection

16

CHOCOLATE TART

chocolate tart, vanilla ice cream + fruit

18