

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 whipped brown butter + rosemary (VG)

WARM OLIVES \$8

green olives marinated in chilli + herbs (VE)

CRAB BRANDADE ON TOAST \$22

salmon caviar (GFO)

GRILLED HALLOUMI \$20

salsa roja (GF/VG)

BEETROOT CARPACCIO \$18

shallots + macadamia cheese + candied
sherry vinegar (VE/GF)

HOUSE MADE CROQUETTES \$18

Caramelised Onion & Goat's Cheese +
Truffle Aioli

TWICE COOKED LAMB RIBS \$23

sticky southern style BBQ sauce (GF)

Making it easy

BE OUR GUEST \$75PP

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

TUESDAY GNOCCHI NIGHT

choice of carnivore or vegetarian \$20

WEDNESDAY STEAK NIGHT

300g wagyu rump + chips + horseradish cream

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)

HOME MADE RICOTTA GNOCCHI \$30

buttered leeks + cauliflower + smoked almonds (GF, VG)

LAMB SHAWARMA \$33

tabbouleh + tzatziki + guindillas + harissa

CRISP PORK BELLY \$33

braised apple + wilted chard + cider jus (GF,)

Sides

THICK FRIES \$12

rosemary salt + seeded mustard aioli (GF, DF)

HOT HONEY GLAZED CARROTS

\$12

whipped ricotta(GF)

ROCKET SALAD \$10

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

ROASTED FIELD MUSHROOMS

\$12

caramelised sherry vinegar + buckwheat (GF)

Off the Grill

(ALL GF)

ALL SERVED WITH POTATO BRAVAS + HERB SALAD + 1 SAUCE

200G SIRLOIN

\$36

300G WAGYU RUMP

\$41

220G CHICKEN BREAST

\$37

MARKET FISH

\$38

SAUCES

Red wine jus

Cafe de parie butter

Green peppercorn jus

Horseradish VG

Salsa verde VG GF

extra sauce \$3 including seeded mustard aioli

Desserts



RASPBERRY CREME BRULEE \$16

home made almond biscotti (GF)

BURNT ORANGE CHEESECAKE \$16

fig salsa + vanilla sour cream (GF)

CHOCOLATE TART \$16

home made salted peanut butter ice cream

AFFOGATO \$14

double shot of espresso + vanilla ice cream + Frangelico (GF)

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

OR

Boognaise and + parmesan

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

chocolate | caramel | strawberry

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