

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, white, cursive 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 \$13

house rosemary salt + extra virgin olive oil +
red wine vinegar (VG)

BACON & MOZZARELLA CROQUETTES \$24

homemade croquettes + chive & mustard sauce (GF)

TWICE COOKED LAMB RIBS \$23

sticky southern style BBQ sauce (GF)

SEARED SCALLOPS \$32

hokkaido scallops + chorizo jam (GF/I)

Burgers, Sandwiches & Tacos

CHEESE BURGER \$25

beef patty + swiss cheese + bacon + salad + seeded aioli + thick chips

CHICKEN SCHNITZEL BURGER \$25

house schnitzel + bacon + slaw + chipotle + thick chips

PULLED PORK \$25

slaw + pickles + Korean BBQ sauce + thick chips

CLUB SANDWICH \$25

bacon + tomato + lettuce + roast chicken + fried egg + aioli + thick chips

BARRAMUNDI TACOS (2) \$22

slaw + avocado & amarillo salsa

GRILLED HALLOUMI TACOS (2) \$22

slaw + spring onion & lime creme (VG)

Please Note ALL Room Deliveries Will Incur \$5 Delivery Fee

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

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

Mains



HOMEMADE RICOTTA GNOCCHI \$32

baby leeks + broad beans + spinach + pickled onion puree (GF/VG)

250G SIRLOIN \$46

spring beetroot salad + beetroot ketchup (GF)

SLOW ROASTED PORK \$40

barramundi + apple & cucumber salad + spring onion cream + chilli (GF)

SEASONAL MARKET FISH \$42

confit spring tomatoes + potato mousse + basil vinaigrette (GF/A)

ROASTED CHICKEN BREAST \$36

asparagus + herb risotto + reggiano parmesan + pan juices (GF)

Sides

SAUTEED GREEN BEANS \$15

shallots + forum vinegar (GF/VG)

THICK FRIES \$12

rosemary salt + seeded mustard aioli (GF/DF)

SPINACH SALAD \$15

fennel + local herbs + pickled grapes (GF/V)

GRILLED ASPARAGUS \$15

goat's cheese cream (GF/VG)

Making it easy

TUESDAY GNOCCHI NIGHT

choice of carnivore or vegetarian \$22

THURSDAY LOCAL'S NIGHT

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

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Desserts



BLOOD ORANGE & ALMOND PUDDING \$16

cream cheese icing + blood orange syrup + orange fairy floss

CHOCOLATE BISCUITS & CREAM \$16

dark chocolate biscuit + chocolate cream + homemade truffles

STRAWBERRY PANNA COTTA \$16

strawberry compote + homemade marshmallows (GF)

CHEESE PLATE \$24

australian brie + cheddar + quince paste + soaked figs + local fruit sourdough (VG/GFO)

Kids

children under 12

KIDS HOMEMADE GNOCCHI \$16

roast tomato sauce + parmesan (VG/ GF)

KIDS CHEESEBURGER \$16

classic cheeseburger + chips + tomato sauce

KIDS CHICKEN SCHNITTY \$16

house crumbles schnitzel + chips + tomato sauce (GF)

HAM & CHEESE TOASTIE \$16

leg ham + swiss cheese + chips (GFO)

INCLUDES A DIXIE CUP

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