

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.

Tides

KITCHEN AND BAR



ANGOURIE RESORT
YAMBA

Entree



LOCAL SOURDOUGH \$13

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

SEARED SCALLOPS \$32

hokkaido scallops + chorizo jam (GF/I)

GRILLED BYRON BAY HALLOUMI \$22

pear + ginger & chipotle honey (GF/VG)

BACON & MOZZARELLA CROQUETTES \$24

homemade croquettes + chive & mustard sauce (GF)

TWICE COOKED LAMB RIBS \$25

sticky southern style BBQ sauce (GF)

Making it easy

TUESDAY GNOCCHI NIGHT

choice of carnivore or vegetarian \$22

WEDNESDAY 2 FOR 1 YDC COCKTAILS

buy any cocktail containing anything from YDC and get a second one free

BE OUR GUEST (THUR - SAT) \$75PP

our chef's weekly special 4 courses
(please advise your waitstaff of any dietaries)

THURSDAY LOCAL'S NIGHT

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

VG VEGETARIAN | VGO VEGETARIAN OPTION | V VEGAN | DF DAIRY FREE | 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)

ROASTED CHICKEN BREAST \$36

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

CRISP LAMB SHOULDER \$36

mushrooms + poached garlic + red wine jus (GF)

HERBED PEA & GOATS CHEESE SALAD \$32

roasted spring leeks + local sprouts + asparagus (VO)

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)

Sides

SPINACH SALAD \$15

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

GRILLED ASPARAGUS \$15

whipped ricotta (GF/VG)

SAUTEED GREEN BEANS \$15

shallots + forum vinegar (GF/VO)

THICK FRIES \$12

rosemary salt + seeded mustard aioli (GF/DF)

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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)

AFFOGATO \$16

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

CHEESE PLATE \$24

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

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Kids - Under 12



KIDS GNOCCHI \$16

homemade gnocchi + roast tomato sauce + parmesan (GF)

KIDS CHEESEBURGER \$16

classic cheeseburger + chips + tomato sauce

KIDS CHICKEN SCHNITTY \$16

house crumbed schnitzel + chips + tomato sauce (GF)

HAM & CHEESE TOASTIE \$16

leg ham + swiss cheese + chips

KIDS DESSERT INCLUDED WITH MEAL

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

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