

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)

LEMON PEPPER BUFFALO WINGS \$18

house made cajun aioli (GF)

TWICE COOKED LAMB RIBS \$23

sticky southern style BBQ sauce (GF)

Burgers & Sandwiches

CHEESE BURGER \$25

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

CHICKEN SCHNITZEL BURGER \$25

house schnitzel + bacon + slaw + chipotle

PULLED PORK \$25

slaw + pickles + Korean BBQ sauce

ROASTED MUSHROOM \$25

salad + pesto curd (V/VGO)

CLUB SANDWICH \$25

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

all served with chips

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

Mains



MUSHROOM BOURGUIGNON \$28

herbed rissonni + gremolata (VE)

HOMEMADE RICOTTA GNOCCHI \$30

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

MARKET FISH (A) \$39

potato bravas + herb salad + salsa verde (GF)

250G SIRLOIN \$42

potato bravas + herb salad + red wine jus (GF)

CONFIT DUCK LEG \$36

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 BROCCOLI \$14

burnt butter + lemon dressing
buckwheat (GF)

Making it easy

TUESDAY GNOCCHI NIGHT

choice of carnivore or vegetarian \$20

WEDNESDAY SLOW COOK & WINE NIGHT

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

THURSDAY LOCAL'S NIGHT

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

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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%.

Desserts



APPLE CRUMBLE \$15

rhubarb compote, creme patisserie (GF)

CHOCOLATE FONDANT \$16

homemade vanilla bean ice cream
(allow 15-20 minutes)

CHEESE PLATE \$22

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

Kids

children under 14

KIDS HOMEMADE GNOCCHI \$15

roast tomato sauce + parmesan (VG)
OR
creamy bacon + parmesan
(both GF)

KIDS CHEESEBURGER \$15

classic cheeseburger + chips + tomato sauce

KIDS CHICKEN SCHNITTY \$15

house crumbles schnitzel + chips + tomato sauce (GF)

HAM & CHEESE TOASTIE \$15

leg ham + swiss cheese + chips (GFO)

INCLUDES A DIXIE CUP

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