

“One of the very nicest things about life
is the way we must regularly stop
whatever we are doing and devote our
attention to eating”

Luciano Pavarotti

PEPPERS

AIRLIE BEACH
WHITSUNDAYS

Sample Menu Only

Tides Restaurant Degustation Menu

5 course Chefs selected degustation menu

Toasted Turkish bread (V)

Creamy hummus dip

Redbank Emily Pinot Noir Brut Cuvee NV

Chilli caramel pork belly (GF, DF)

Grilled scallops, sweet chilli jam, watercress

Chaffey Bros "Not your Grandmas" Grenache Mouvedre Rose

Soft herb gnocchi

*Locally caught prawns, passata sauce, roasted hazelnuts,
parmesan, rocket*

Redbank the Long paddock Sauvignon Blanc

Black Angus beef fillet (GF)

Chef's Signature Dish

*Exotic mushroom crust, Paris mash, asparagus fried egg yolk,
truffle salt, Shiraz essence*

West Cape Howe "Bookends" Cabernet Sauvignon

Mango Parfait

Coconut sorbet, pineapple and chilli salsa

Yalumba Botrytis Viognier

\$110 with matching wines / \$80 food only

The logo for Tides Restaurant, featuring the word "tides" in a stylized, cursive script font.