

“One cannot think well, love well, sleep well,
if one has not dined well.”

Virginia Woolf

tides

Dinner Menu - Sample Only

Open 7 days a week from 5.30pm

Small Plates

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|---|--------------------------|
| Toasted mini Turkish bread (V) <i>Creamy hummus dip</i> | \$8 |
| Pacific freshly shucked oysters (GF) <i>Natural w lemon or spicy Kilpatrick</i> | \$4 each |
| Panko crumbed calamari (DF) <i>Lemon, sriracha aioli, aromatic sea salt</i> | \$15 |
| Malaysian beef satays (DF) <i>Spicy peanut sauce, coconut rice, coriander sambal</i> | \$18 |
| Soft herb gnocchi (V) <i>Passata sauce, roasted hazelnuts, parmesan, rocket</i> | \$18 |
| Add 3 Whitsunday prawns | \$26 |
| Chilli caramel pork belly (GF) <i>Sweet chilli jam, grilled scallops, watercress</i> | \$22 |
| Four tastes of the sea <i>Prawn cocktail w Marie-rose dressing</i> <i>Grilled half shell scallop w champagne mornay</i> <i>Queensland oysters w vanilla and cucumber noodles</i> <i>Sesame tempura fish</i> <i>Salt and pepper prawns</i> | \$28 small \$36 large |

GF – gluten free V – vegetarian DF – dairy free MP – market price
Patrons with food allergies, prior to ordering please inform your waiter
and we will do our best to accommodate

The logo for Fides, featuring the word "fides" in a stylized, cursive, blue font.

Large Plates

Grilled fish of the day (MP)

Locally caught in the Whitsundays, Bloody Mary salad w tomato & tabasco vinaigrette

Atlantic salmon (GF, DF)

\$36

Piquillo peppers, Spanish rioja-style potato & chorizo jam

Crisp skinned, corn fed chicken breast (GF)

\$38

Mushroom risotto, sautéed spinach w pine nuts, porcini cream

Citrus spiced duck breast (DF)

\$42

Wilted Asian greens, coriander & soft herb gnocchi, star anise pan juices

Wagyu pappardelle

\$32

Flaked six hour slow cooked brisket, wild mushrooms, parmesan & sourdough crumble, sticky jus

Black Angus beef fillet (GF-no egg)

\$43

*Exotic mushroom crust, Paris mash, asparagus, fried egg yolk, truffle salt, Shiraz essence
(Chef's Signature Dish)*

Dukkah spiced lamb loin (GF, DF)

\$41

Tabouli salad, blackened pumpkin & smoked eggplant dressing

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From the Grill - *'Dedicated to the upper cut'*

All beefsteaks are seasoned with a South American dry chimichurri rub before grilling, w chunky chips & truffle mushroom butter

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| 400g New York cut sirloin – Cape Grim premium grass fed (GF) | \$46 |
| 300g Rib Eye - Certified Black Angus (GF) | \$45 |
| Whole butterflied crispy skinned spatchcock (GF) <i>Sichuan pepper, garlic, poached celery, pak choy & oyster sauce</i> | \$38 |

Salads & Sides

All sides are served for 2 – when served with a main meal

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| Shoestring chips, chilli salt, Tides barbeque sauce | \$9 |
| Creamed potatoes, broccolini, beans, bacon and butter (GF) | \$14 |
| Rocket salad w spicy sweet potato, pine nuts & feta | \$12 |
| Caesar salad | \$12 |

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The logo for 'Tides' is written in a dark blue, elegant cursive script. The letters are fluid and connected, with a slight shadow or depth to the ink, giving it a sophisticated and artistic feel.

Sweet Plates

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| Shared chocolate dessert plate for two <i>Chocolate espresso crème brulee, Valrhona chocolate cake, white chocolate ice cream, brandysnap basket, chocolate shortbread & meringues</i> | \$40 |
| Mango Parfait <i>Coconut sorbet, pineapple & chilli salsa</i> | \$15 |
| Crème caramel <i>Macadamia shortbread, apricot sorbet</i> | \$15 |
| Sticky toffee Medjool date pudding <i>Honey cinnamon ice cream, pistachio crumble</i> | \$15 |
| Chef's selection of Australian boutique cheese's <i>King Island double brie Ashgrove mature cheddar Endeavour blue Fig Jam, dried fruits, lavoche crisp bread</i> | \$25 |

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Tides Restaurant & Bar

Lunch Menu – Sample Only

Pacific oysters \$4 each

Natural, Kilpatrick

Caesar salad \$22

Tempura prawns, crisp pancetta, baby cos leaves, parmesan crackling

Bucket of local tiger prawns \$26

Lemon wedges, cocktail dressing

BBQ Wagyu beef taco \$15

Avocado, green chilli, picked cherry tomatoes, sour cream

Fish of the day \$28

Zesty tomato, baby caper cucumber salsa, citrus olive oil

Spicy sticky braised pork belly \$18

Orange, chilli, coriander, crisp shallots

Spiced lamb souvlaki wrap \$16

Horseradish tzatziki, feta chips

Mustard steak sandwich \$18

Char-grilled ciabatta, caramelised cider onions, fries

Angus Porterhouse, 200grams \$26

Rocket, parmesan salad, garlic butter, truffle fries

Sides

Seasoned fries, garlic aioli \$8

Classic Greek salad, avocado olive oil \$9

Lunch menu is only available for Lunch. Open 7 days a week from 12.00pm

tides

PEPPERS
AIRLIE BEACH
WHITSUNDAYS

Tides Restaurant & Bar

Desserts

Valrhona chocolate dessert plate for two \$40

Rich chocolate cake, brandy chocolate pot, white chocolate ice cream, brandysnap basket

Mango parfait \$15

Coconut sorbet, pineapple & chilli salsa

Crème caramel \$15

Macadamia shortbread, apricot sorbet

Sticky toffee Medjool date pudding \$15

Honey cinnamon ice cream, pistachio crumble

Chef's selection of Australian boutique cheese's \$25

King Island double brie

Ashgrove mature cheddar

Endeavour blue

Fig Jam, dried fruits, lavoche crisp bread

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