WRITTEN IN THE STARS

Fate is sometimes attributed to the alignment of planets, much like tides – their inevitable ebb and flow determined by the gravitational pull of sun and moon.

In May 2016, local friends and family aligned in the right place at the right time to bring you a rare over-water dining destination. To bring you Tide on the Jetty.

We'd like to think our destiny aligns closely with that of William Gunn, namesake for Manly's jetty. A government servant for 22 years, William was deeply committed to the area. A WWI veteran, he was instrumental in founding what is today known as the Manly-Lota RSL.

The tides of time have ebbed and flowed since we first welcomed guests six years ago and we haven't looked back. We're here to stay. We're here to leave our mark on Manly's history.

To this end, we opened our second destination venue – The Arsonist – on the Esplanade in 2021, and recently took over operations of nearby Sea Vibes in 2022.

Meanwhile, the jetty has served Manly for over 100 years and was renamed the William Gunn Jetty following a 1961 refurbishment. Such longevity is born of commitment and service.

That's why we're here for the long haul. To honour our friends and family who believed in a dream birthed in excellence. To continue to evolve Tide as a must-do venue. To push boundaries in our support of Manly as a fine food destination.

To that end, our venues will continue to offer outstanding dining experiences. Our produce will remain fresh, our suppliers local and our practices evolvingly mindful, ethical and sustainable.

We're honoured you've gravitated to Tide on the Jetty today.

Welcome to our community.

DIETARY NOTE

Please advise our wait staff if you have food allergies. We pride ourselves on accommodating dietary requests wherever we can. We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products. We assume no liability for reactions from food guests may consume or come in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.

BREAKFAST

EGGS YOUR WAY \$14 free range eggs your way on sourdough

BANANA BREAD \$10 salted butter + sweet cream

BREKKIE BURGER \$16 fried free range egg, bacon, aged cheddar, hash + bbq sauce

add angus beef pattie \$6

VEGGIE BREKKIE BURGER \$16 grilled haloumi, hash, avocado, baby spinach + aioli

TOASTED RUEBEN SANDWHICH corned beef, swiss cheese, pickled red cabbage, Dijon mustard \$18

AVOCADO + SOURDOUGH \$18 danish feta, dukkah + lemon

Add poached egg \$2 add hash \$3 add bacon \$5

EGGS BENEDICT \$20 soft poached eggs, ham, spinach + hollandaise on sourdough

Bacon \$22 smoked salmon \$24

TIDE BIG BREKKIE \$25 free range eggs your way, bacon, pork and fennel sausage, blistered tomato, mushrooms, hash + sourdough

VEGETARIAN BIG BREKKIE \$22 free range eggs your way, grilled haloumi, blistered tomatoes, mushrooms, baby spinach, hash + sourdough

BELGIAN WAFFLES \$20 maple syrup, strawberry or chocolate with vanilla ice cream

ADD-ONS

Swap sourdough for croissant \$4 Mushrooms \$4 Blistered tomato \$3 Hashbrown (1) \$3 Bacon (2 rashes) \$5 Pork and fennel sausage (1) \$4.5 Free range egg (1) \$2 Smoked salmon \$5 Angus beef pattie \$6 Grilled haloumi \$5

HOT DRINKS

COFFEE REG \$4.50 LARGE \$5.50 espresso, doppio, piccolo, latte, flat white, chai latte, cappuccino, mocha HOT CHOCOLATE REG \$4.50 LARGE \$5.50 with marshmallows

POT OF TEA \$4.50

english breakfast, earl grey, jasmine, peppermint, lemongrass + ginger

EXTRAS 500

almond milk, lactose free milk, espresso shot, marshmallows, vanilla, caramel or hazelnut syrup

COLD MILK DRINKS

MILKSHAKES \$9 chocolate, caramel, vanilla or strawberry

ICED LATTE \$4.50

fresh espresso + milk over ice

ICED COFFEE/ CHOCOLATE espresso/chocolate, milk, ice cream + cream \$7 SMOOTHIES \$9

- banana, yoghurt, cinnamon, honey, ice cream + ice
- seasonal berries, yoghurt, honey, ice cream + ice

JUICE

ORANGE OR CLOUDY APPLE \$6

WATERMELON, PEAR, RHUBARB + LIME \$8

BEETROOT, APPLE, CUCUMBER +GINGER \$8

KALE, CUCUMBER, CELERY, SPIRULINA, PEAR + GINGER \$8

SOFT DRINKS

STANDARD SOFT DRINKS \$4.50 coke, coke zero, lift, lemonade, dry ginger ale, pink lemonade, tonic PREMIUM SOFT DRINKS \$5.50 house-made lemon lime + bitters, cascade ginger beer STILL WATER \$4.50 SPARKLING WATER \$9

MOCKTAILS

BERRY SPRITZ berries, mint, lime + soda \$10

ELDERFLOWER G+T tonic syrup, cucumber, lemonade \$12

BLOOD ORANGE & GRAPEFRUIT COOLER lime, agave, lemonade \$10