



TIDE

ON THE JETTY

{ OUR FAMOUS 'JUST FEED ME' MENU }

\$59pp. Minimum two people.

Embark on a culinary journey curated by our expert chefs.

Trust us to serve up a unique dining experience that celebrates the best of our signature dishes, coupled with handpicked local and seasonal specials.

Surrender your palate to us, and let us surprise and delight you with the very best we have to offer.

We cater to various dietary needs. Please let our wait staff know.

SHARES AND STARTERS

CHARRED FLAT BREAD hummus + caramelized onion dips \$18

PACIFIC OYSTERS (6) natural, mignonette or ponzu \$26

YELLOWTAIL KINGFISH CRUDO burnt plum and raspberry dressing, coastal greens \$24

FLASH FRIED SQUID crispy chili, lemon \$18

CHAR GRILLED LOCAL TIGER PRAWNS garlic butter + sourdough \$26

TEMPURA ZUCCHINI BLOSSOM ricotta, lemon, hummus, za'atar \$25

THREE CHEESE AND TRUFFLE ARANCINI parmesan aioli \$20

FRIES, aioli \$12

SWEET POTATO FRIES, aioli \$14

SALADS

SEASONAL LEAF GARDEN SALAD balsamic dressing \$10

BURRATA AND HEIRLOOM TOMATO SALAD smoked black olive, basil,
charred sourdough \$23

BRAISED BEEF AND RICE NOODLE SALAD lemongrass, kaffir lime, chili, fried shallot,
asian herbs \$24

CONFIT DUCK, ORANGE AND ALMOND SALAD green beans and endive honey \$24
add grilled chicken or prawns \$6

SMALL MEALS

SMOKED BRISKET RISOTTO caramelized onion mascarpone, grana podano, salt bush \$24
make it a main meal \$36

CLASSIC TIDE BURGER grilled angus beef, cheddar, pickles, tomato relish with chips and aioli \$24
add bacon \$3

TOASTED REUBEN SANDWICH rye sourdough, corned beef, swiss cheese, pickled red cabbage,
dijon mustard with chips and aioli \$22

BEER-BATTERED SNAPPER BURGER tartare, tomato, lettuce, pickles with chips and aioli \$24

MAIN MEALS

BEER BATTERED LOCAL SNAPPER chips, tartare, house salad lemon \$26

FETTUCCHINI MARINARA prawns, scallop, snapper, squid, blacklip mussels, garlic, chilli, sugo \$38

SLOW-COOKED LAMB GNOCCHI tomato, smoked olives, lemon, pecorino \$35

HERB-ROASTED KIEV CUT CHICKEN BREAST skordalia, jus gras, green beans \$34

1KG KINKAWOOKA BLACKLIP MUSSELS tomato, white wine, garlic, chilli, charred sourdough \$45

200G BLACK ANGUS EYE FILLET, paris mash, seasonal greens, red wine jus \$45

PAN-FRIED VEGETARIAN GNOCCHI, caponata, pecorino, smoked black olive dressing \$32

DESSERT

VANILLA CRÈME BRULEE honey and almond biscotti \$16

CHURROS Nutella mousse \$16

WARM CHOCOLATE BROWNIE milk chocolate ganache, rocky road ice cream \$18

BERRIES AND CREAM raspberry sorbet, strawberry culture cream, berries, pavlova gin meringue \$16

LIGHT SWEETS (AVAILABLE UNTIL 5PM)

MADELINES passionfruit curd (3) \$7

SCONE whipped cream, raspberry jam \$6

CAKE OF THE DAY please ask your wait staff \$8

DRINKS + FOOD

SPECIALS

DISCOUNTS

{ MONDAY - FRIDAY 3PM TO 5PM }

\$7 TAP BEERS

\$7 HOUSE WINES

\$12 TOMMY MARGS

{ SUNDAY 10AM TO 5PM }

\$39PP FOR TWO HOURS
OF BOTTOMLESS ROSÉ

Tide on the Jetty supports the responsible service of alcohol.

{ DAILY SPECIALS }

PLEASE ASK YOUR WAIT STAFF
FOR TODAY'S FOOD SPECIALS

{ ALL YEAR ROUND DISCOUNTS }

WE ARE PROUD TO OFFER A 10% DISCOUNT TO SENIORS AND AUSTRALIAN
DEFENCE FORCE PERSONNEL ON ALL MENU ITEMS.

NO FURTHER DISCOUNTS APPLY. CANNOT BE USED IN CONJUNCTION WITH ANY OTHER SPECIAL.