

LUNCH AND ROOMSERVICE MENU

Daily 12pm-8.45pm

ENTREES

Coffin Bay Oysters, Natural, Mornay or Kilpatrick

Each - \$5

6 - \$28

12 - \$50

Bucket of Whitsunday King Prawns w Marie Rose Sauce (6)(GF, DF) - \$25

Pumpkin Hummus, Dukkha w Feta on Toasted Sourdough (V) - \$16

Bruschetta w Bowen Tomatoes, Basil & Olive Oil (V)(GF) - \$17

Crispy Chicken Wings, w Honey & Soy or Szechuan Buffalo Hot Sauce w Ranch Dressing

6 - \$17

12 - \$30

SHARERS

CHARCUTERIE BOARD - \$35

Prosciutto, Breasola, Sopressa, Brie, Pumpkin Hummus, Pickled Veg & Bread

SEAFOOD PLATTER FOR 2 - \$89

Whitsunday Prawns, Grilled King Prawns, Coffin Bay Oysters, Scallops, Battered Fish w Caper Aioli, Marie Rose Sauce, Fries & Side Salad

SIDES

Roasted Kipfler Potatoes w Black Garlic & Truffle Kewpie Mayo - \$13

Wedges w Sour Cream & Sweet Chilli Sauce - \$12

Fries w BBQ Sauce - \$11

Sweet Potato Fries w Aioli - \$13

Cheesy Garlic Bread \$11, Add Bacon \$2

Seasonal Vegetables - \$11

Chef's Side Salad - \$9

MAINS

Seafood Tagliatelle (Prawns, Scallops & Barramundi) w Dill Napoli Sauce - \$37

Beer Battered Barramundi w Fries, Salad & Tartare Sauce - \$28

Catch of the Day (ask staff) w Potato Salad, Asparagus & Caper Mayo (GF) - \$37

Pumpkin, Coconut & Chickpea Curry w Rice + Naan Bread (V, VG, GF, DF) - \$26

Tides Beef Burger w Onion Jam, Cheese, Mustard, Aioli & Fries - \$26

Grilled Chicken Burger w Chilli Jam, Aioli, Cheese, Pickled Cucumber, Fries & Salad - \$27

Beef Nachos w Sour Cream, Guacamole & Jalapeños - \$26

Chicken Curry w Rice & Naan Bread - \$26

SALADS

Cous Cous Salad w Sumac Labneh, Fresh Herbs & Orange Vinaigrette - (GF) - \$25

Buddha Bowl - Quinoa, Avocado, Pickled Veg, Cherry Tomatoes & Cucumber (vg) - \$17

Add:

Chargrilled Chicken - \$4

Smoked Salmon - \$6

Grilled Prawns - \$8

Lamb Cutlets - \$10

DESSERTS

Sticky Date Pudding w Bourbon Sauce & Vanilla Ice Cream - \$16

Pumpkin & Raspberry Baked Blondie w Mascarpone Cheese, Berry Coulis & Ruby Chocolate - \$16

Vanilla Bean Panna Cotta w Macadamia Shortbread & Fresh Berries - \$23

Cheese Plate - King Island Surprise Bay Cheddar, Tarago Shadows of Blue, Cape Wickham Brie, Quince Paste, Crackers & Dried Fruits - \$25

Belgian Waffle w Nutella & Ice Cream - \$16

Ice Cream Sundaes either Oreo, Biscoff, M&Ms, Flake or Malteser - \$12

Ice Cream - \$3per scoop, 2 scoops \$5
Chocolate, Strawberry or Caramel Sauce

Please speak to a member of the team about any allergies or intolerances.

GF-Gluten free alteration | V-Vegetarian
VG-Vegan | DF-Dairy free | S-Spice

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