

## DINNER MENU

DAILY FROM 5PM - 8.45PM

### ENTRÉES

Japanese Sea Scallops w Coconut Labneh, Kiwi Fruit Salsa & Chilli Jam (DF)	\$18
Coffin Bay Oysters, Natural, Kilpatrick or Mornay 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
Grilled King Prawns w Fresh Herb Risotto & Parmesan	\$19
Bruschetta w Bowen Tomatoes, Basil & Olive Oil (V)(GF)	\$17

### SHARERS

#### CHARCUTERIE BOARD

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

\$35

#### SEAFOOD PLATTER FOR 2

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

\$89

#### CARNIVORE PLATTER FOR 2

4 x Lamb Cutlets, 200gm Eye Fillet w Roast Potatoes, Root Vegetables, Bone Marrow Butter, Seeded Mustard & Red Wine Jus

\$99

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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### MAINS

Chicken Breast w Porcini Mushroom Risotto & Charred Asparagus (GF)	\$37
Eye Fillet w Mash Potato, Baby Carrots, French Beans & Red Wine Jus (GF)	\$51
Black Angus Rib Fillet w Café Spiced Rub, Truffle & Black Garlic Mash & Greens	\$48
Coca Cola Braised Beef Short Rib w Sticky Black Rice & Pickled Veg (DF)	\$45
Murray Valley Pork Cutlet (300gm) w Apple Compote, Crushed New Potatoes & Olives (DF)	\$40
Rack of Lamb w Roast Kipfler Potatoes, Charred Broccolini & Cumin Feta Sauce (GF)	\$49
Seafood Tagliatelle (Prawns, Scallops & Barramundi) w Dill Napoli Sauce	\$37
Beer Battered Barramundi w Chips, 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)	\$28
Cous Cous Salad w Sumac Labneh, Fresh Herbs & Orange Vinaigrette - \$25 (GF)	\$25
Add	
Chargrilled Chicken	\$4
Grilled Prawns	\$8
Lamb Cutlets	\$10

### SIDES

Roasted Kipfler Potatoes w Black Garlic & Truffle Kewpie Mayo	\$13
Wedges w Sour Cream & Chilli Sauce	\$12
Fries w BBQ sauce	\$11
Cheesy Garlic Bread add Bacon	\$11 \$2
Seasonal Vegetables	\$11
Chef's Side Salad	\$9