

DINNER MENU

DAILY FROM 5PM - 8.45PM

ENTRÈES

Japanese Sea Scallops w Coconut Labneh, Kiwi Fruit Salsa & Chilli Jam (DF)	\$19
Coffin Bay Oysters, Natural, Kilpatrick or Noc Jam	\$5
Each	\$28
6	\$50
12	
Bucket of Whitsunday King Prawns w Marie Rose Sauce (6) (GF, DF)	\$26
Pumpkin Hummus, Dukkha w Feta on Toasted Sourdough (V)	\$18
Spiced Lamb Cutlet, Cucumber Riata, Pickled Onions & Green Leaves	\$21
Bruschetta w Bowen Tomatoes, Basil & Olive Oil (V) (GF)	\$17
Salt & Pepper Calamari, Noc Jam & Thai Salad - \$20	\$20

SHARERS

CHARCUTERIE BOARD

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

\$39

SEAFOOD PLATTER FOR 2

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

\$95

CARNIVORE PLATTER FOR 2

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

\$105

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 Maryland w Chorizo, Roasted Red Capsicum, Potato & Saffron Yogurt (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 (GF)	\$50
Add:	
Chimichurri Sauce	\$3
Peppercorn Sauce	\$3
Reef & Beef (3 Prawns & Garlic Cream Sauce)	\$12
Duck Breast w Roasted Kipfler Potatoes, Braised Red Cabbage, Roasted Baby Carrots & Peppercorn Sauce (GF)	\$47
Rack of Lamb w Roast Kipfler Potatoes, Charred Broccolini & Cumin Feta Sauce (GF)	\$50
Chilli and Prawn Linguine w White Wine, Fresh Herbs, Tomatoes & Olive Oil	\$37
Beer Battered Barramundi w Chips, Salad & Tartare Sauce	\$29
Catch of the Day (ask staff) w Potato Salad, Asparagus & Caper Mayo (GF)	\$38
Pumpkin, Coconut & Chickpea Curry w Rice + Naan Bread (V, VG, GF, DF)	\$29
Greek Salad w Mixed Leaves, Danish Feta & Balsamic Vinaigrette (GF)	\$25
Add:	
Chargrilled Chicken	\$5
Smoked Salmon	\$7
Grilled Prawns (3)	\$10
Lamb Cutlets (2)	\$12
Roasted Kipfler Potatoes w Black Garlic & Truffle Kewpie Mayo	\$13
Wedges w Sour Cream & Chilli Sauce	\$13
Fries w BBQ Sauce	\$12
Sweet Potato Fries w Aioli	\$13
Cheesy Garlic Bread add Bacon	\$12 \$3
Seasonal Vegetables Chef's	\$11
Side Salad	\$10