

BREAKFAST [UNTIL 11AM]

BREKKIE BURGER^[VO GFO] \$13

bacon, fried egg, cheese, hash
+ house bbq sauce
add wagyu beef pattie \$5

VEGGIE BREKKIE BURGER^[VO GFO] \$13

mushroom, haloumi, hash, greens
+ aioli

APPLE CRUMBLE FRENCH TOAST^[V] \$18

Macadamia nut crumble, pink lady
compote, snow sugar + butterscotch
add cream \$2 add ice-cream \$3

BELGIAN WAFFLES \$16

ice-cream and strawberry, chocolate
or maple syrup

MUSHROOMS + SOURDOUGH^[GFO] \$17

garlic, parmesan, watercress + vincotto
add poached egg \$2 add hash \$3

AVOCADO + SOURDOUGH^[V GFO] \$17

marinated feta, watercress, lemon
+ vincotto
add poached egg \$2 add hash \$3

EGGS BENEDICT^[VO GFO] \$19

smoked salmon, bacon or ham with
spinach + hollandaise

TIDE BIG BREKKIE ^[GFO] \$25

free range eggs your way, local bacon,
mushrooms, blistered tomatoes, hash,
pork + fennel sausage + sourdough

VEGETARIAN BIG BREKKIE ^[GFO] \$21

eggs your way, haloumi, mushrooms,
hash, blistered tomatoes, greens
+ sourdough

VEGAN BIG BREKKIE ^[GFO] \$20

mushrooms, avocado, potato hash,
greens, blistered tomatoes + sourdough

EGGS ANY WAY ^[V GFO] \$14

free range eggs your way + sourdough

BREAKFAST BRUSCHETTA^[GFO] \$18

avocado, haloumi, tomato, basil

BANANA BREAD \$9

salted butter + sweet cream

TIDE

ON THE JETTY

HOT DRINKS

COFFEE REG \$4.50 LARGE \$5.50

Espresso, doppio, piccolo,
macchiato, flat white, latte,
cappuccino, chai latte,
mocha, hot chocolate

TEA \$4.50

English breakfast, earl grey,
chamomile, green, forest berry,
peppermint, lemongrass + ginger

COLD MILK DRINKS

MILKSHAKES \$7

Chocolate, caramel, vanilla
or strawberry

ICED LATTE \$4.50

Espresso and milk over ice

ICED COFFEE/ CHOCOLATE \$7

Espresso, milk, ice cream + cream
Chocolate milk, ice cream + cream

SMOOTHIES \$8

Banana, yoghurt, cinnamon,
honey, ice cream + ice

Seasonal berries, yoghurt, honey,
ice cream + ice

EXTRAS 50C

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

JUICE

ORANGE OR APPLE \$6

COLD-PRESSED \$7

Watermelon, pear, rhubarb + lime
Beetroot, apple, cucumber + ginger
Kale, cucumber, celery, spirulina,
pear + ginger

15% surcharge applies on Public Holidays



WINE

SPARKLING

DEAKIN ESTATE AZAHARA BRUT NV \$9 / \$39
Murray Darling, Victoria

BANDINI PROSECCO NV \$10 / \$45
Veneto, Italy

LA CALIERA MOSCATO \$9 / \$42
Piedmont, Italy

VEUVE AMBAL SPARKLING ROSÉ \$9 / \$49
Piedmont, Italy

VEUVE CLICQUOT \$119
Champagne, France

WHITE

FAT BASTARD CHARDONNAY \$9 / \$15 / \$42
California, USA

TAINUI SAUVIGNON BLANC \$9 / \$15 / \$39
Marlborough, New Zealand

BLACK COTTAGE PINOT GRIS \$11 / \$18 / \$49
Marlborough, New Zealand

ALOIS LAGEDER CANTINA RIFF \$11 / \$18 / \$49
Venezia, Italy

CATALINA SOUNDS SAV BLANC \$12 / \$19 / \$52
Marlborough, New Zealand

ROSÉ

LA LA LAND PINOT ROSÉ \$9 / \$15 / \$39
Mildura, Victoria

AIX ROSÉ \$13 / \$20 / \$57
Provence, France

RED

MOUNTADAM FIVE-FIFTY SHIRAZ \$9 / \$15 / \$39
Eden Valley, South Australia

WILD ROCK CUPIDS ARROW PINOT NOIR \$11 / \$18 / \$49
Martinborough, New Zealand

LA LA LAND MALBEC \$8 / \$13 / \$38
Mildura, Victoria

FAT BASTARD MALBEC \$9 / \$15 / \$39
Mendoza, Argentina

TWO HANDS SEXY BEAST CAB SAV \$14 / \$22 / \$59
McLaren Vale, South Australia

COCKTAILS

BAILEY'S SMOOTHIE 16

bailey's irish cream, kahlua, fudge, cream, ice

GIN SPRITZ 14

gin, bandini prosecco, soda, mint and fruit

APEROL SPRITZ 12

aperol, bandini prosecco, fruit, soda

SANGRIA 14

house red or white wine, lemonade, mint and fruit

Others may be available on request - please ask.

COLD MILK DRINKS

MILKSHAKES \$7

Chocolate, caramel, vanilla or strawberry

ICED LATTE \$4.50

Espresso and milk over ice

ICED COFFEE OR ICED CHOCOLATE \$7

Espresso, milk, ice cream, cream
or Chocolate milk, ice cream, cream

SMOOTHIES \$8

Banana, yoghurt, cinnamon, honey, ice cream, ice
Seasonal berries, yoghurt, honey, ice cream, ice

EXTRAS 50C

Almond milk, lactose free milk, espresso shot,
marshmallows. Vanilla, caramel or hazelnut syrup

JUICE

ORANGE OR APPLE \$6

COLD-PRESSED \$7

- Watermelon, pear, rhubarb, lime

- Beetroot, apple, cucumber, ginger

- Kale, cucumber, celery, spirulina, pear, ginger

SOFT DRINK

House-made Lemon Lime + Bitters \$5

Cascade Ginger Beer or Tonic \$5

Coke/Coke Zero \$4

Lift/Lemonade \$4

Ginger Ale/Pink Lemonade \$4

Still Water \$3

Sparkling Water \$4.50

BEER/CIDER/SPIRITS

	ABV%	\$		ABV%	\$
BOAG'S PREMIUM LIGHT	2.5	\$8	FURPHY REFRESHING ALE	4.4	\$9
JAMES SQUIRE 150 LASHES	4.2	\$9	NEWSTEAD BREWING SESSION ALE	3.4	\$10
XXXX GOLD	3.3	\$8	BROUHAHA NZ PALE ALE	4.5	\$10
CORONA	4.5	\$9	BROUHAHA MALENY LAGER	4.5	\$10
ASAHI	5.0	\$9	SIDEWOOD PEAR CIDER	4.5	\$10
PERONI LEGGERA	3.5	\$8	JAMES SQUIRE ORCHARD CRUSH CIDER	4.8	\$11
STONE AND WOOD	4.4	\$10	BROOKVALE UNION GINGER BEER	4.0	\$11
GREEN BEACON WINDJAMMER IPA	6.0	\$11	CANADIAN CLUB & DRY	4.8	\$11
GREEN BEACON HALF MAST ISA	3.8	\$10	BROOKVALE UNION PEACH VODKA ICED TEA	4.0	\$11



ENTRÉE/TAPAS

FRIES^[GF] \$8

with aioli

sweet potato fries available on request

POPCORN CAULIFLOWER^[GFO] \$15

with curry aioli or tahini

BRUSCHETTA^[GFO] \$11

garlic, tomato + basil

or smoked salmon, crème fraîche + capers

THREE CHEESE ARANCINI [5]^[V] \$16

mozzarella, parmesan + gorgonzola risotto balls with house aioli, parmesan + cress

FIVE-SPICED FRIED CHICKEN ^[GF] \$15

chilli jam + szechuan pepper

FLAKE SALT + PEPPER CALAMARI^[GF] \$16

tartare + lemon

GARLIC BREAD^[GFO] \$4.50

parsley + oils

MEZZE BOARD ^[GFO] \$49

selection of meats and cheeses with fruits and crackers

MAIN MEALS

LAMB RAGU FETTUCINE \$34

slow-braised lamb, fettucine, tomato, red wine + rosemary, finished with parmesan

LOCAL FISH + CHIPS^[GFO] \$26

battered, grilled or crumbed, mushy peas, house fries + tartare

FETTUCINE MARINARA \$32

selection of seafood in white wine + napoli sauce

ROASTED CHICKEN^[GF] \$29

pan-roasted breast, fried potatoes, broccolini + jus gras

MUSHROOM RISOTTO ^[GF] \$24

garlic + white wine, parmesan

add grilled chicken \$5 add garlic prawns \$5

250GM BEEF CITY BLACK EYE FILLET ^[GF] \$34

fried potatoes, broccolini, jus + horseradish cream

LAMB + PEANUT COCONUT CURRY^[GF] \$29

served with aromatic rice

NEPALESE BUTTER CHICKEN \$28

mild chicken curry, aromatic rice + roti

MUSSELS + WARM BREAD ^[GFO] \$29

white wine cream sauce, garlic + parsley

FRIDAY TO SUNDAY

SEAFOOD PLATTER \$MP

please ask staff for today's selection

FRESH OYSTERS 1/2 DOZ \$22

DOZEN \$39

with lemon and chardonnay vinegar

TOASTIES/BURGERS [AFTER 11AM]

TOASTIES^[GFO] \$9

sautéed mushroom, pickle + cheese or ham + cheese

CHEESE BURGER^[GFO] \$15

house-ground beef patty, cheese, ketchup, cornichon + fries - add bacon \$3

LOCAL FISH BURGER^[GFO] \$16

battered, crumbed or grilled, lettuce, tomato, tartare + fries

GRILLED HALOUMI BURGER^[GFO] \$15

lettuce, tomato, cucumber, tahini + fries

CHICKEN BURGER ^[GF] \$16

fried chicken, lettuce, tomato + sriracha mayo, served with fries

SALADS/GREENS [AFTER 11AM]

CAPRESE SALAD^[GFO] \$18

australian burrata, vine tomatoes, basil pesto, extra virgin olive oil + warm bread

SEASONAL TOSSED GREENS ^[GF] \$9

toasted almonds + flake salt

SEASONAL SALAD ^[GFO] \$9

with house dressing

PANZANELLA SALAD^[GFO] \$17

vine tomatoes, fire-roasted peppers, olives, salad leaves, crusty bread + house dressing add grilled chicken \$5 add garlic prawns \$5

DESSERT

SWEETS \$16

CHOCOLATE LAVA CAKE

warm, with vanilla ice cream

NEW YORK BAKED CHEESECAKE

with fruits + whipped cream

LEMON MERINGUE PIE

with drunken strawberries

LOADED AFFOGATOS

self-pour shots of liqueurs, espresso + sauces

KAHLUA \$16

Kahlua Liqueur, espresso + vanilla ice cream

PATRON FUDGE \$18

Café Patron XO Coffee Tequila, chocolate fudge + coconut ice cream

BAILEY'S \$16

Bailey's Irish Cream Liqueur, espresso + vanilla ice cream

BERRY COCONUT \$18

Chambord Liqueur, raspberry coulis + coconut ice cream

CARAMEL \$16

Licor 43 Spanish Liqueur, espresso + vanilla ice cream