

LUNCH AND ROOMSERVICE MENU

Daily 12pm-8.00pm

ENTRÈES

Coffin Bay Oysters, Natural, Kilpatrick or Noc Jam

Each - \$5

6 - \$28

12 - \$50

Bucket of Whitsunday King Prawns w Marie Rose Sauce (6)(GF, DF) - \$26

Pumpkin Hummus, Dukkha w Feta on Toasted Sourdough (V) - \$17

Bruschetta w Bowen Tomatoes, Basil & Olive Oil (V)(GF) - \$18

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

6 - \$17

12 - \$30

Spiced Lamb Cutlet, Cucumber Riata, Pickled Onions & Green Leaves (GF) - \$21

Salt & Pepper Calamari, Noc Jam & Thai Salad - \$20

SHARERS

CHARCUTERIE BOARD - \$39

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

SEAFOOD PLATTER FOR 2 - \$95

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

SIDES

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

Wedges w Sour Cream & Sweet Chilli Sauce - \$13

Fries w BBQ Sauce - \$12

Sweet Potato Fries w Aioli - \$13

Cheesy Garlic Bread \$12, Add Bacon \$3

Seasonal Vegetables - \$11

Chef's Side Salad - \$10

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

MAINS

Chilli and Prawn Linguine w White Wine, Fresh Herbs, Tomatoes & Olive Oil - \$37

Beer Battered Barramundi w Fries, Salad & Tartare Sauce - \$29

Calamari w Fries & Salad - \$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

Tides Beef Burger w Onion Jam, Cheese, Mustard, Aioli & Fries - \$27

Grilled Chicken Burger w Chilli Jam, Aioli, Cheese, Pickled Cucumber & Fries - \$28

Beef Nachos w Sour Cream, Guacamole & Jalapeños - \$27

Chicken Curry w Rice & Naan Bread - \$27

SALADS

Greek Salad w Mixed Leaves, Danish Feta & Balsamic Vinaigrette - \$25 (GF)

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

Add:

Chargrilled Chicken - \$5

Smoked Salmon - \$7

Grilled Prawns (3) - \$10

Lamb Cutlets (2) - \$12

DESSERTS

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

Crème Caramel - \$18

Chocolate Tart w Mascarpone & Fresh Berries - \$18

Vanilla Bean Panna Cotta w Macadamia Shortbread & Fresh Berries - \$19

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 - \$12 (see menu)

Ice Cream - \$3per scoop, 2 scoops \$5

w Chocolate, Caramel or Strawberry Sauce