

HI TIDE

on the esplanade

CAFE - BAR - RESTAURANT

DINNER | *from 5.30pm*

ENTREE

SEARED SCALLOPS / 20 gf

Creamed leeks / parsley / preserved lemon

MARKET FISH CEVICHE / 20 gf

Sweet corn / chilli / avocado

TAMARIND GLAZED PRAWNS / 20 gf

Cucumber salad / chilli / peanuts

HOUSE MADE POTATO GNOCCHI / 19

Basil / chilli / rocket / pecorino crumb

BEEF CARPACCIO / 18 gf

Watercress / olive + anchovy dressing / bacon crumb

BAKED RICOTTA / 18 gf

Roast + pickled beetroot / croutes

MAINS

RARE SEARED TUNA / 30 gf

Nicoise salad / seeded mustard vinaigrette

GRILLED MARKET FISH / 32 gf

Fennel + shellfish broth / parsley

BEER BATTERED FISH OF THE DAY / 25

Crushed potato + minted peas / warm tartare

GRILLED RIB FILLET / 34 gf

Roast beetroot / green beans / anchovy butter

GRILLED EYE FILLET / 38 gf

Broccoli puree / bacon crumb / horseradish crème fraiche

RED WINE BRAISED BEEF CHEEK / 32 gf

Parmesan polenta / spinach / gremolata

SPATCHCOCK / 33 gf

Pancetta / Portobello mushrooms / roast baby onion /
truffle jus gras

GRILLED LAMB RUMP / 32 gf

Chermoula eggplant / spinach / labne / hazelnuts

HOUSE MADE POTATO GNOCCHI / 28

Basil / chilli / rocket / pecorino crumb

SIDES/ all 9

Buttered Greens / preserved lemon / almonds

Green salad / French dressing

Shoestring fries / rosemary chilli salt / mustard aioli

