



# Beachfront Dining



For a long while Hi Tide has been a local breakfast and lunch secret, and no wonder because this is as close to a beachfront hideaway as it gets in the middle of Port Douglas. Indeed, if you're looking to get away from the so called fine dining scene and enjoy a little modern café/bistro style, a cocktail sesh or a drop of rum, then the tide will bring you here.

Hi Tide's great strength is diversity and intimacy. Their fully revamped café/bistro style menu, where traditional offerings sit neatly alongside Mod Oz, Asian, Indian and Mediterranean dishes, underlines this. It's simple, approachable cuisine with a contemporary edge – and it's delivered in a classic 'esplanade' setting.

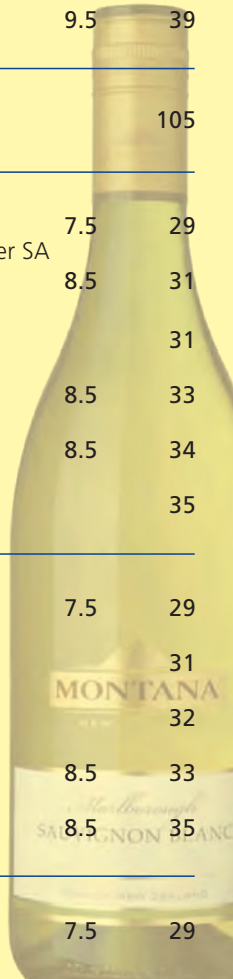
The tide, as they say, is high.

- delectable cocktails
- a variety of coffees
- home-style cuisine
- al fresco dining
- breakfast through to dinner
- special roast night (Tuesday night)
- special seafood night (Thursday night)
- tapas available



## Wine List

	glass	bottle
<b>Sparkling</b>		
Trilogy Brut South Australia Blend	7.5	29
Jansz Tasmania	9.5	39
<b>Champagne</b>		
Mumm Cordon Rouge NV France		105
<b>White</b>		
Jacobs Creek 3 Vines Semillon Sauvignon Blanc Viognier SA	7.5	29
Capel Vale Unwooded Chardonnay WA	8.5	31
Brookwood Chenin Blanc WA		31
Montana Reserve Sauvignon Blanc NZ	8.5	33
Richmond Grove Watervale Riesling SA	8.5	34
Pirie Sauvignon Blanc TAS		35
<b>Red</b>		
Jacobs Creek 3 Vines Shiraz Cabernet Tempranillo SA	7.5	29
Gramps Cabernet Merlot SA		31
George Wyndham Shiraz Grenache NSW		32
Brookwood Mellow Rouge WA	8.5	33
Grant Burge Hillcot Merlot SA	8.5	35
<b>Light Red</b>		
Jacobs Creek Shiraz Grenache Sangiovese	7.5	29



# A Selection from our Menu

## Breakfast Menu

sunrise over the sea

<b>Hi Tide Big Breakfast</b>	16.5
Fried, poached or scrambled eggs with bacon, cheese kransky, grilled tomato, hash browns and toast	
<b>French Toast</b>	13.5
Served with exotic Queensland fruits, honey and cinnamon	
<b>Eggs Benedict</b>	14.9
Poached eggs with our own hollandaise sauce, finished with your choice of bacon, ham or spinach – for salmon add \$1	
<b>Sunrise Pancakes</b>	12.9
With summer berries and topped with vanilla mascarpone and maple syrup	
<b>Eggs on Toast</b>	8.0
Choice of fried, poached or scrambled	
<b>Gourmet Hash Browns</b>	14.9
Our own sweet potato and zucchini hash browns with herb sour cream, grilled tomato and wilted spinach	
<b>Healthy Start</b>	10.9
Our own Hi Tide muesli with fresh fruit and natural yoghurt	
<b>Banana Bread</b>	14.5
Homemade banana bread served with an apple and cinnamon compote, mascarpone and maple syrup	
<b>Fruit Salad with Natural Yoghurt</b>	8.5
<b>Raisin Toast or Croissants</b>	6.5
with butter and jam	

## Something Light

<b>Trio of Dips</b>	11.9
Homemade dips served with toasted Turkish bread	
<b>Toasted Garlic Bread</b>	7.5
Sour dough panini and garlic butter	
<b>Prawns – local</b>	16.5
Bucket of fresh local prawns straight from the trawler with garlic, lemon wedges and our own cocktail sauce	
<b>Thai Barramundi Spring Rolls</b>	9.9
Served with sweet chilli lime sauce and light soy	
<b>Toasted Cheese and Ham Panini</b>	10.9
Sour dough bread, ham, cheese and tomato with dijon mustard	
<b>Smoked Salmon Rocket Salad</b>	18.9
with capers, Spanish onion, semi-dried tomato with honey and dill infused dressing	
<b>Spinach and Rocket Salad</b>	11.9
with cucumber, tomato, Spanish onion, parmesan and a sticky balsamic dressing	
<b>Hi Tide Fish Cakes</b>	14.9
Homemade and served with a sour cream and dill dipping sauce	
<b>Club Sandwich</b>	
• Chicken and mango mayonnaise served with crisps	12.5
• Ham, cheese and fresh pineapple served with crisps	11.5
• Tuna, celery, cucumber and rocket served with crisps	11.5

## Mains

<b>Barramundi Goujons</b>	22.9
Sesame coated barramundi fillets served with salad and thick cut chips, sour cream dill dipping sauce and finished with wedges of lime and lemon	
<b>Coral Sea Ravioli</b>	25.9
Homemade ravioli filled with tiger prawns and scallops, pan-fried with a creamy saffron sauce	
<b>Frittata</b>	18.9
Layered frittata with potato, spinach, sweet potato and zucchini served with a rocket and semi-dried tomato salad, finished with parmesan and sweet bush tomato chutney	
<b>Fettuccine Salmon</b>	19.9
Fettuccine pasta with smoked atlantic salmon tossed in a creamy dill sauce finished with baby capers and shaved parmesan cheese	
<b>Chicken Supreme</b>	26.5
Breast of chicken filled with Virginia ham and creamy Tasmanian brie, oven roasted and served with mash and vegetables	
<b>Beef Rogan Josh Curry</b>	19.9
Medium-hot rogan josh curry served with steamed saffron rice, mild chilli relish and pappadam	
<b>Veal Schnitzel</b>	19.9
Crumbed veal golden fried and served with fries and salad, or with savoury mash and vegetables	
<b>Lamb Shank</b>	24.9
8 hour slow roasted lamb shank in a rich tomato sauce with wilted spinach, served on a bed of mash and finished with a herb gremolata	
<b>Chef's Steak Special</b>	market price
Ask your waitstaff for today's special creation	

## Sides

<b>Garden Salad</b>	7.5
Mixed lettuce leaves, tomato, cucumber, Spanish onion	
<b>Seasonal Vegetables</b>	7.5
<b>Kipfler Potato Wedges</b>	6.0
<b>French Fried Potatoes</b>	7.5
Thick cut, fried and served with ketchup and garlic aioli	

## Desserts all homemade

<b>Three Cheese Plate</b>	19.9
A selection of gourmet Australian cheeses, quince paste, crackers, dried figs, dried apricot and mixed raw nuts	
<b>Macadamia Fudge Brownie</b>	14.9
Served with raspberry coulis and bourbon vanilla ice cream	
<b>Sticky Date Pudding</b>	14.9
Served in a hot rich caramel sauce with bourbon vanilla ice cream	
<b>Trio Gelato</b>	12.9
Chocolate, strawberry and mango	
<b>Bush Lemon and Lime Tart</b>	12.9
Served with caramelized lemon and lime zest, and ice cream	
<b>Rupa's Chocolate Mud Cake</b>	12.9
Served with cream and berry coulis	

10% surcharge on public holidays. One bill per table. All prices include GST and may change without prior notice.