



Welcome to HiTide By The Beach.

Our menu is inspired by our view.

We source our ingredients locally and choose sustainably  
conscious suppliers to create our menu.

Head Chef, Adam Pownall, has relocated to Port Douglas to pursue his dreams to watch the  
ocean from the kitchen pass.

Allow Chef to create your menu with our  
Five course 'Feed Me' dinner  
\$99 per person

4 course meal with wine pairing for 2  
\$245

Crumbed Olives : Vini 724 prosecco  
Wagyu Beef Carpaccio & Salmon Sashimi : Scorpo Aubaine Chardonnay  
Hervey Bay Scallops & Grilled Tiger Prawns : Unico Zelo Origami Rose  
Pure Black Sirloin & Sous Vide Pure Grass-Fed Brisket : Hancock & Hancock Shiraz Grenache

TASTING PLATES

\$15

Hervey Bay scallops, Nduja butter, dill oil, macadamia (GF)

Scorpo Aubaine Chardonnay 2020 \$15

Crumbed olives, green olive pesto, spiced citrus yoghurt

The Lane Block 10 Sauvignon Blanc 2020 \$11

Salmon sashimi with coconut mango, finger lime, cassava & Japanese 7 spice (GF, DF)

Unico Zelo Origami 2021 \$15

Coffee rubbed kangaroo with native berry (DF, GF)

Artium Shiraz 2017 \$13

Grilled tiger prawns, finger lime butter with micro salad & pickled vegetables (GF)

Range Life Pinot Grigio 2020 \$11

Charred octopus, herb pesto, red wine syrup, fresh tomato salsa & smoked salt (GF)

Phillip Shaw The Conductor Merlot 2018 \$14

Crocodile & lemon myrtle spring rolls with Davidson plum relish

Ministry of Clouds Riesling 2021 \$16

Harissa roasted baby carrots, chimmi churri & za'atar chickpeas, flat bread with pumpkin hummus (V, VEG, DF)

Scorpo Aubaine Chardonnay 2020 \$15

Wagyu beef carpaccio, fried caper, pickled egg yolk, smoked salt, aged parmesan,

EVOO, pink peppercorn (DF, GF)

Scorpo Noirien Pinot Noir 2020 \$16

Toasted sourdough, bone marrow butter, smoked salt \$12

Unico Zelo Origami 2021 \$15

Please advise staff of all allergies or special dietary requirements before ordering.

(GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (DFO) Dairy Free Option (V) Vegan (VO) Vegan Option (VEG) Vegetarian (VGO) Vegetarian Option

## MAINS

Market fish, buttermilk sauce, fresh tomato salsa, duck fat potato, market greens & caviar  
(GF) \$40

Hughes & Hughes Sauvignon Blanc 2020 \$63

Truffle mushroom ragout, porcini cream, pappardelle & aged parmesan (V) \$35

Orin Swift Mannequin Chardonnay 2018 \$189

Hi Tide signature chowder with New Zealand mussels, Australian pipis, crocodile, smoked ocean trout, Australian tiger prawns, smoked oysters & fried garlic served with crusty bread  
(GFO) \$40

Montalto Pennon Hill Chardonnay 2019 \$78

Sous vide lamb rump *or* slow cooked Angus pure grass-fed brisket both served with salt baked beetroots, heirloom carrot, fried cauliflower, local bush honey, Pedro Ximenez jus, red wine syrup (GF, DF) \$44

Montalto Pennon Hill Pinot Noir 2019 \$78

180g Pure black sirloin (MB4+), duck fat potatoes, glazed carrots & red wine jus (GF) \$48

Bremerton Coulthard Cabernet Sauvignon 2018 \$51

Roasted pumpkin & baby carrot salad, pepitas, fig, pine nuts, mixed leaf vincotto dressing & gorgonzola (GF, V, VGO, DFO) \$35

Ministry of Clouds Riesling 2021 \$68

## SIDES

\$14

Mixed leaf salad

Market greens, black garlic butter

Spiced carrots, bush honey, labneh, sesame

Duck fat potatoes

Bowl of fries

Bang bang cauliflower

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DESSERTS

\$16

Deconstructed Peach Crumble

Peach compote, toasted almond crumble, vanilla bean panacotta, rhubarb gel

Eton Mess

Passionfruit curd, malt meringue, local berries, stabilised mascarpone, persian floss

Smore's

Graham cracker, port marshmallows, chocolate mudcake ice-cream, Bischoff, candied pistachio

Warm Chocolate Brownie

Amaretto chocolate sauce, vanilla bean ice-cream, almonds, cherries, almond brittle

Cheese Board

Chefs' selection of three hard & soft cheeses, quince paste, crackers \$35

DESSERT COCKTAILS

\$19

Espresso Martini

Vanilla Vodka, Kahlua, Creme De Cacao, Espresso

Toblerone

Baileys, Frangelico, Creme de Cacao, Ice-Cream

DESSERT WINE

\$10

De Beaurepaire Coeur D'or' 10

Botrytis Semillon 10

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