



Welcome to Hi Tide By The Beach.

Our menu is inspired by our view and the surrounding landscapes.

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

TASTING PLATES

Tasmanian ½ shell scallops, maple butter, dill oil, macadamia (GF) \$16

First Foot Forward Chardonnay 2020 \$19

Charred octopus, herb pesto, red wine syrup, fresh tomato salsa & smoked salt (GF) \$18

Pirathon Silver Shiraz 2017 \$16

Crocodile & lemon myrtle spring rolls, Davidson plum relish \$16

Ministry of Clouds Riesling 2021 \$18

Ceviche, Thai yellow curry sauce, pepita, lemon balm (GF) \$25

Scorpo Pinot Noir 2020 \$19

Local beef tartare, wasabi yuzu, toasted sesame, nori, cured egg yolk (GF) \$24

Unico Zelo True Blue 2021 \$16

Toasted sourdough, bone marrow butter, smoked salt \$14

Ministry of Clouds Tempranillo Grenache 2019 \$19

Jungle curry, red papaya, green mango, pickled radish, fried shallot (GF, VE)

Entrée \$20 Main \$32

Ottelia Sauvignon Blanc 2020 \$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, XO broth, pickled shimeji, bok choy, fried enoki (GF) \$40

Latta Ex Nihilio Pinot Gris 2021 \$79

Gnocchi, gorgonzola cream, pepita, red onion, aged parmesan & roasted pumpkin \$36

Fratelli Revello Barolo DOCG 2018 \$195

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 \$79

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) \$46

Kalleske Greenock Shiraz 2020 \$99

180g Pure black sirloin (MB4+), duck fat potatoes, glazed carrots & red wine jus (GF) \$50

De Beaurepaire Victor Cabernet Sauvignon 2016 \$120

Surf 'n' Turf, braised pork belly, butter poached bug tail, caramelised Brussels, saffron Jerusalem artichoke, crispy sage \$55

Scorpo Sauvignon Blanc 2018 \$88

SIDES

\$14

Mixed leaf salad

Market greens, black garlic butter

Spiced carrots, bush honey, sesame

Duck fat potatoes

Bowl of fries

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DESSERTS

Deconstructed Peach Crumble \$16

Peach compote, toasted almond crumble, vanilla bean panna cotta, rhubarb gel

Eton Mess \$16

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

Smore's \$18

Graham cracker, port marshmallows, chocolate mudcake ice-cream, biscoff

Warm Chocolate Brownie (GF) \$18

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

Cheese Board \$35

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

Affogato \$9

Add a liqueur \$7: Frangelico, Baileys, Cointreau, Amaretto, Licor 43

DESSERT WINE

De Bortoli Noble One Botrytis Semillon 10 \$12

DIGESTIF

Galway Pipe Tawny 12 \$10

Amaro Montenegro \$12

Limoncello \$11

Mandocello \$11

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