



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

Toasted Sourdough With Bone Marrow Butter : 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 : Pirathon Shiraz

TASTING PLATES  
\$15

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

Scorpo Aubaine Chardonnay 2020 \$19

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

Unico Zelo Origami 2021 \$16

Coffee rubbed kangaroo, native berry (DF, GF)

Pirathon Shiraz 2017 \$16

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

Range Life Pinot Grigio 2020 \$14

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

Margan Merlot 2021 \$16

Crocodile & lemon myrtle spring rolls, Davidson plum relish

Ministry of Clouds Riesling 2021 \$18

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

Scorpo Aubaine Chardonnay 2020 \$19

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

EVOO, pink peppercorn (DF, GF)

Scorpo Noirien Pinot Noir 2020 \$19

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

Unico Zelo Origami 2021 \$16

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

Ottelia Sauvignon Blanc 2020 \$60

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

Orin Swift Mannequin Chardonnay 2018 \$120

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

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

Kalleske Greenock Shiraz 2020 \$99

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

De Beaurepaire Victor Cabernet Sauvignon 2016 \$120

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

Ministry of Clouds Riesling 2021 \$80

## 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 panna cotta, rhubarb gel

### Eton Mess

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

### Smore's

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

### Warm Chocolate Brownie (GFO)

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

### Cheese Board

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

## DESSERT COCKTAILS

### 4 Mile Tropical Blast \$22

Bringing all the flavours of the tropics, this delicious cocktail is based on monkey butter. Pineapple, coconut, banana with a local dark rum, malibu, lemon juice and angostura bitters.

### Amaro Douglas \$20

If you're looking for something refreshing after dinner, this is the one for you. Combining Amaro Montenegro liqueur from Bologna, Italy with Liqor 43, tequila and lemon juice.

## DESSERT WINE

Botrytis Semillon 10 \$10

Galway Pipe Tawny 12 \$9

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