

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%

TIDAL RESTAURANT

LUNCH MENU

\$48 PER PERSON

Select one dish from each course

FIRST COURSE

Oysters

½ doz natural with caramelized apple mignonette

BBQ Squid

With green pea risotto and garlic chips

Fried School Whiting

Served with chips and house dressing

Rump Steak

100-day grain fed rump with roasted carrot puree, greens and Café de Paris butter

Potato Gnocchi

House made potato gnocchi with coriander pesto and roasted walnuts

Garlic Prawns

QLD King prawns with garlic and crusty bread

SECOND COURSE

Passionfruit Panna cotta

Served with tuille and chanilly cream

Cheese

Maffra black waxed cheddar with quince, medlar and toast

SIDES AT ADDITIONAL COST

Salad – Garden greens with house dressing 6

HOUSE CUT CHIPS 8

23 BEACH STREET, MERIMBULA – PHONE 0400832061

LUNCH THU TO SAT FROM 11.30AM – 2.30PM

Please note card payments attract a fee of 1.1% - Public holidays attract a surcharge of 15%