



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.

## TASTING PLATES

Freshly shucked oyster served natural  
or with watermelon, granita and yuzu

each 5.5      ½ dozen 30

Mount Zero olives with spiced wattle seed lavosh (V, VEG, DF, GFO)

14

QLD ½ shell scallop, samphire, brandy butter with flying fish roe (GF)

4 per serve 20

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

20

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

26

Australian crocodile, lemon myrtle spring rolls with pickled vegetables and Davidson plum relish

24

Burrata, black olive crumb, fresh tomato salsa, herb oil with cassava cracker and black garlic

24

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

Hi Tide signature chowder with mussels, Australian Pipis, crocodile, smoked ocean trout, Australian tiger prawns, smoked oysters with fried garlic served with crusty bread (GFO)

36

Grilled peri peri spatchcock, choy sum, charred corn with broccolini and chili salt (GF)

36

Angus pure grass-fed brisket, black garlic crispy greens, miso roasted butter nut pumpkin and pickled kohlrabi (GF)

38

Sous vide lamb rump, salt baked beetroot with roasted carrot, bush honey, crispy cauliflower and port reduction (GF)

36

Blue spanner crab and black garlic butter pappardelle with preserved lemon, vongole, tiger prawn, aged parmesan and caviar

30

Roasted sumac pumpkin with fig, whipped gorgonzola, vincotto, pickled onion petal, toasted pine nut and pearl barley mixed leaf (GF, V, VGO, DFO)

20

Market fish with buttermilk dill emulsion, twice cooked kipfler, confit leek and mustard leaf

34

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

## SIDES

Seasonal greens and smoked almond tarator	12
Mixed leaf tropical salad	10
Bowl of fries with house seasoning and lemon aioli	10
Twice cooked kiphler potato with smoked salt	14
Spiced carrots with labneh, bush honey and smoked almond	16
Bang bang cauliflower	14

## DESSERTS

White chocolate parfait with fresh local honeycomb, trail mix and blueberry gel	16
Caramelized pineapple with pink peppercorn and sorbet (VEG, GF, DF)	14
Sorbet bowl - ask team for today's flavors	12
Affogato with vanilla gelato, hot espresso coffee and choice of liqueur	22
Chefs selection of three hard and soft cheeses, quince paste, crackers, bread	35

DESSERT COCKTAILS

Espresso Martini 17  
Vanilla Vodka, Kahlua, Creme De Cacao, Espresso

Toblerone 17  
Baileys, Frangelico, Creme de Cacao, Ice-Cream

DESSERT WINE

De Beaurepaire Coeur D'or' 10

Botrytis Semillon 10