



VEGAN MENU

STARTERS

SPICED PUMPKIN & COCONUT SOUP - \$38

Curry Oil & Cilantro

TIDES KITCHEN TOSSED SALAD - \$40

*Crisp Leaves, Tossed Beetroot, Mushrooms, Red Onions,
Edamame Beans, Cucumber, Sherry Dressing & Peanuts*

WARM GRILLED BROCCOLI FRICASSEE - \$40

*Red Pepper and Tamarind Puree, Romaine Hearts, Croutons,
White Balsamic Vinaigrette*

MAINS

THAI GREEN VEGETABLE CURRY - \$84

*Chili, Lime, Lemongrass, Steamed Basmati Rice,
Fresh Coconut & Coriander*

KING ERYNGII MUSHROOMS GLAZED IN TERIYAKI - \$78

Rice Noodle & Vegetable Stir Fry, Furikake and Sesame Oil

ROASTED LOCAL SQUASH RISOTTO (M) - \$78

Pumpkin and Hot Pepper Fritters, Beetroot & Zucchini Dressed In Citrus

DESSERTS

CARAMELISED PINEAPPLE - \$38

Malibu, Coconut Sorbet, Lime and Mango Salsa

DARK CHOCOLATE CAKE - \$42

Served with Raspberry Sorbet and Pine Nut Crunch

SELECTION OF TIDES SORBETS & SEASONAL FRESH FRUITS - \$38