SPECIALTY BREADS

Garlic Bread (SM) **$6.90**

Chilli Cheese Bread **$8.50**
Toasted ciabatta / chilli sauce / grilled mozzarella

Bread Platter
Garlic bread / pita bread / chilli cheese / oven baked
Hummus / balsamic / Local Olive oil / dukkah — ideal for 2 to share **$13.50**
ideal for 4 to share **$18.50**

SOUPS WITH TOASTED BREAD

Soup of the Day (SM) **$15.90**
The chef's daily choice

Seafood Chowder (SM) **$16.50**
(Seifried Estate Sauvignon Blanc)
Loaded with local seafood

Duo of Soup (2 could share) **$19.60**
Bowl of Soup of the Day / Seafood Chowder

ENTREES

(Recommended Wines)

Camembert with Spiced Plum Sauce (SM) **$17.50**
(Brancott Estate Festival Block Chardonnay)
Camembert cheese / deep fried / spiced plum sauce / apricot sauce

Smoked Chicken and Brie Filo **$18.90**
(Equinox Riesling)
Filo / Smoked chicken / Cream Cheese / Brie / Redcurrant Jelly

Fish of the Day **priced daily**
(Waimea Estate Sauvignon Blanc)
Deep Fried / beer batter or Grilled

Greenlip Mussels – Tomato & Harissa **$18.90**
(Astrolabe Sauvignon Blanc)
Steamed / local white wine / tomatoes / Harissa / crusty bread

Calamari – "Salt n' Sichuan Pepper" **$19.50**
(Seifrieds Gewurztraminer)
Salt n' Sichuan Pepper / marinated Calamari / quick fried / wasabi aioli

Lambs Fry and Bacon Delight **$19.50**
(Speights Gold Medal Ale)
Lambs Fry / Bacon / onion rings / peppercorn jus

Avocado Shrimp and Prawn **$19.90**
(Oyster Bay Sauvignon Blanc)
Avocado / Shrimp / Prawns / salad greens

Nelson Scallops (in season) **$19.90**
(Golden Hills Sauvignon Blanc)
Crumbed / wonton basket / lemon aioli

Sliced Smoked Salmon and Marinated Prawns **$21.50**
(Bella by Invivo Sauvignon Blanc)
Sliced Salmon / marinated prawns / avocado / pepperdews / capers /
Mandarins / Thai coriander dressing

Whitebait Pattie **$21.50**
(Equinox Riesling)
Whitebait / Eggs / Seasoning – that's it!

LIGHT MEALS

(Recommended Wines)

Pork Schnitzel **$24.00**
(Seifried Gewürztraminer)
Sesame Seed Crumbed Pork fillet / Scallop Potato / Star Anise /
Red wine vinegar / lime / lemon

Black Tiger Prawn Salad **$24.00**
(Triplebank Pinot Gris)
Marinated Prawns / Chilled / Salad Greens / Citrus segments / Garlic / Chilli

Vegetarian Filo Parcels (SM)* **$25.90**
(The MakeR Lions Head Chardonnay)
Roasted vegetables / Indian spices / filo / mild sweet chilli sauce / local olive oil

Seafood Taster **$27.90**
(Tasman Bay Pinot Gris)
Chilli Prawns / Seared Scallops / Salt 'n' Pepper Calamari

Salt n' Sichuan Pepper Chicken Salad **$26.90**
(Seifried Gewürztraminer)
Salt n Sichuan Pepper Crumbed Chicken / Salad /Asian Citrus Dressing

Panfried Scallops on Potato Puffs **$27.90**
(Astrolabe Sauvignon Blanc)
Scallops / potato puffs / mild chilli / olive oil / lemon dressing (in season)

Specialty Omelette **$27.90**
(Lindauer Special Reserve)
- Tomato and brie
- Smoked salmon and mozzarella
- Avocado and sour cream

Pasta **$27.90**
(Golden Hills Pinot Gris)
- Mushrooms / tomatoes / red onions / capsicum / pesto / pasta
- Creamy pasta / smoked salmon / baby spinach
- Smoked chicken / pasta / bacon / mushrooms / crème fraiche

Salad or Vegetables with entrees, light meals or mains - $4.50 per person

Dressings Available for Salads:
French, Sweet Mustard Mayonnaise, Garlic Aioli, Balsamic Vinegar, Citrus Dressing or Thai Coriander & Lime

All meals served with potato dish of the day unless marked

MAINS FROM THE LAND

(Recommended wines)

Roast of the Day (SM) **Priced Daily**
(The MakeR Lions Head Chardonnay or 'Fire Eagle' Petit Pinot)
A traditional New Zealand roast with all the trimmings

Stuffed Crumbed Chicken Breast (SM) (20 min cooking time) **$35.90**
(Brookfields Hawkes Bay "Bergman" Chardonnay)
Homemade / Breast of Chicken / New Zealand Smoked Cheese / Ham / lightly garlic buttered / Crumbed

Prime Ribeye (SM) **$36.90**
(Golden Hills Merlot)
Served as you wish – plain / pepper sauce / or garlic butter / crumbed onion rings

Mushroom sauce	$5.00 extra
Quince and Blue Cheese	$5.00 extra
Black Tiger Prawns	$6.50 extra

Lamb Shank **1 shank $31.90** **2 shanks $37.90**
(Church Road Cuve Cabernet Sauvignon)
Lamb Shank / oven roasted / gravy (20 minute cooking time)

Stuffed Crackled Pork Belly **$36.90**
(Monteiths original Beer)
Braised / Roasted belly / pinenuts / apricots / spinach / orange zest /crackle / scallop potato / crumbed onion rings

Crispy Skin Duck **$39.50**
(St Hallet Gamekeepers Reserve Shiraz/Grenache)
Crispy Skin Duck / marmalade jus / scallop potato

Filet Mignon **$39.50**
(Jim Barry Cover Drive Cabernet Sauvignon)
Fillet steak / smoky bacon / mushroom sauce / onion rings / kumara rounds `

Trio of Meats (2 could share) $42.90
(Squawking Magpie'The Chatterer'Syrah)
Pork belly / mini beef eye fillet / Lamb Kebab / wild currant reduction

FROM THE SEA

(Recommended wines)

Due to situations beyond our control fresh seafood is not always available and Nelson scallops are only available in a small size and in limited numbers so are subject to availability

Fish of the Day (SM) **Priced Daily**
(Brancott Estate Festival Block Sauvignon Blanc)
Today's catch cooked to your liking, either:
- deep fried / potato or fries
- grilled / potato or fries

Nelson Scallops (in season) **$37.50**
(Waimea Estate Sauvignon Blanc)
- crumbed
- pan fried / potato puffs*

Poached Fish & Scallops **$38.50**
(Tasman Bay Pinot Gris)
Fish / white wine / lemon pepper / spring onion / poached scallops / local olive oil / mild chilli lemon dressing

Whitebait Omelette* **$39.50**
(Golden Hills Sauvignon Blanc)
West Coast whitebait / fries

Warmed Salmon (SM) **$39.50**
(Triplebank Pinot Gris)
Warmed Smoked Salmon fillet / scallop potatoes / pea mash / Thai coriander / lime

Trio of Seafood **$42.90**
(Brookfields Hawkes Bay "Bergman" Chardonnay)
Scallops / Pan Fried Fish of the Day / Garlic chilli prawns

Crayfish Thermidor* **$97.50**
(Deutz Marlborough Cuvee)
Well worth the 20 minute cooking time

LAND AND SEA COMBINATION

Due to situations beyond our control fresh seafood is not always available

Carpet Bag **$39.50**
(Golden Hills Merlot)
Prime beef fillet / Nelson scallops / port wine sauce / kumara rounds

Tastes of the Land and Sea (2 could share) **$42.50**
(Tasman Bay Pinot Noir)
Mini Filet Mignon / Panfried scallops / Lamb Kebab / Salt n' Pepper Calamari

Steak & Crayfish* **$97.50**
(Deutz Marlborough Cuvee)
Prime beef eye fillet / crayfish thermidor

SET MENUS (SM)

TWO COURSE SET MENU (SM) **$39.90**
Any starter and main or main and dessert as marked

THREE COURSE SET MENU (SM) **$44.90**
Any starter, main and dessert as marked

If you have any special requests, please do not hesitate to ask our waiting staff

TheTides
Restaurant•Bar

SET MENUS

TWO COURSE SET MENU – **$ Refer Al carte Menu**
any starter and main or main and dessert from below
THREE COURSE SET MENU – **$ Refer Al carte Menu**
any starter, main and dessert from below

STARTERS

Plum Sauce And Camembert
Camembert cheese / deep fried / spiced plum sauce / apricot sauce
Soup of the Day
Chef's special selection of fresh seasonal produce – a taste to remember
Garlic Bread
A traditional favourite
Pork Schnitzel
Sesame Seed Crumbed Pork fillet / Star Anise / Red wine vinegar / lime / lemon
Seafood Chowder
Chef's favourite, loaded with chunky seafood

MAINS

Prime Ribeye
Prime Ribeye / plain / pepper sauce / or garlic butter / crumbed onion rings
Stuffed Crumbed Chicken Breast
Homemade / Breast of Chicken / New Zealand Smoked Cheese / Ham / light garlic buttered /Crumbed
Warmed Salmon
Warmed smoked Salmon fillet / scallop potatoes / pea mash / Thai coriander and lime
Roast Of The Day
A traditional New Zealand roast served with the traditional accompaniments
Market Fresh Fish Of The Day
Tasty local fresh fish – Grilled, or Deep fried in beer batter
Vegetarian Filo Parcels
Roasted vegetables / Indian spices/ filo / baked / mild sweet chilli sauce / local olive oil

All Set Menu mains served with potato dish of the day and vegetables

DESSERTS

Chocolate Mousse Mudcake
Chocolate Mudcake / Chocolate Mousse / Chocolate ganache
Lemon Cheesecake
Malt biscuit base / lemon filling / toffee
Seasonal Fruits And Ice Cream
Fresh fruits / berry coulis / Passionfruit sauce / Ice cream
Classic Crumble
Apple / Cinnamon / Sultanas / Crunchy crumble / crème anglaise
Ice Cream Sundae
Ice Cream / toffee / choice of Chocolate / Raspberry / or Caramel topping

Tea and Filtered Coffee

DESSERTS

	(Recommended wines) *Seifried Estate Winemakers Ice Wine (375ml)*
White and Dark Chocolate Mousse	
White Chocolate Mousse / Dark Chocolate Mousse / Fruit Compote	$14.90
Sticky Toffee Pudding	
Toffee Pudding / Ice Cream / Crème Anglaise / Toffee	$14.90
Hot Filo Banoffee	
Bananas / Coconut / Caramel Toffee Sauce / Ice Cream / Toffee	$14.90
Crème Brulee	
A classic dish / Toffee / Crème Anglaise	$14.90
Lemon Cheesecake(SM)	
Malt Biscuit Base / Lemon Filling / Toffee	$14.90
Hokey Pokey Chocolate Fudge Cake	
A Chocoholics fantasy	$14.90
Chocolate Mousse Mud Cake (SM)	
Chocolate Mudcake / Chocolate Mousse / Chocolate Ganache	$14.90
Ice Cream Sundae (SM)	
Ice Cream / toffee / choice of Chocolate / Raspberry /or Caramel topping	$14.50
Fruit Salad & Ice Cream (SM)	
Fruits / Berry Coulis / Passionfruit Sauce / Ice Cream	$14.50
Brandy Biscuit and Chocolate Mousse Stack	
Brandy Biscuits / White / Dark Chocolate Mousse / Berry Compote / Cream	$14.90
Classic Crumble (SM)	
Apple / Cinnamon / Sultanas / Crunchy crumble / crème anglaise	$14.90
Chocoholics Delight (ideal for 2 to share)	
Chocolate Mudcake / Chocolate Ice Cream / Brandy Biscuit / Chocolate Mousse	$23.90
Cheese Board	
Cheeses / fruit / crackers / quince jam (for 1)	$19.50
With port	$25.50
Each extra person (cheeseboard only)	$8.40
Triple Treat	
Mini Chocolate cup / White Mousse / Dark Mousse / Lemon Mousse / Toffee	$9.50

Coffee Menu

Espresso/short black	$4.00
Long black	$4.00
Flat white	$4.00
Cappuccino	$4.50
Mochaccino	$4.50
Latte	$5.00
Chai Latte	$5.50
Hot Chocolate	$4.50
A Bite Sized Chocolate Sweet Treat	$4.50

Teas Available

A selection of Herbal and Traditional Teas	$3.50

We have a full range of ports, liqueurs and liqueur coffees. See our wine list for the selection.

CHILDREN'S SET MENU **$10.50**

(Available to children 12 years and under)

Choice of a Drink, Main and Dessert as below:

Children's Cocktail Drink

Choice of:
Coke and Raspberry, Coke, Lemonade, Diet Coke, Diet Lemonade

CHILDREN'S MAINS – a choice of

Roast of the Day
Hot Dogs and fries
Fish Bites and Fries
Crumbed Chicken tenderloins & fries
Mini BLT Sandwich (Bacon, lettuce and tomato)
Bacon Banana French Toast
Corn Fritter and Grilled Tomato

Fries can be replaced with child's salad or vegetables

CHILDREN'S DESSERT – Ice Cream Sundae

Vanilla ice cream with topping of your Choice of Raspberry, Chocolate, Caramel, Strawberry, Passionfruit

MENU GLOSSARY

Aioli	garlic mayonnaise
Balsamic Vinegar	aged red wine vinegar, sweet vinegar flavour
Balsamic Glaze	the glaze is a reduced, thicker, sweeter version of the vinegar (as above)
Citrus Dressing	lemon based vinaigrette
Compote	berries poached in sugar syrup, served thick and chunky
Coulis	berry reduction, pureed & sweetened with icing sugar
Crostini	French bread oiled and baked
Crème Anglaise	is a light pouring custard used as a dessert cream or sauce
Crème Brulee	is a dessert consisting of a rich custard base topped with a layer of toffee
Dukkah	is an Egyptian dry mixture of chopped nuts, seeds and Middle Eastern spices
Filo	thin layers of pastry
Flamed in Brandy	flamed in brandy to enhance flavour
Feta	is a crumbly cheese traditionally made from the milk of goats, sheep or cows
French Dressing	light vinaigrette with fresh herbs & garlic
Ganache	Is a French term referring to a smooth mixture of chopped chocolate and heavy cream
Harissa	is a hot chilli paste that is commonly found in North American cooking
Hollandaise	egg yolk and butter based sauce
Hummus	chickpea puree with garlic, tahini and olive oil
Kumara Fries	sliced kumara rounds deep fried
Peppercorn jus	is a rich, lightly reduced stock used as a sauce for roasted meats
Pepperdews	is the brand name of sweet piquanté peppers - Although the pepper is sometimes described as a cross between a pepper and a tomato
Reduction sauce	reduced to a concentrated liquid to strengthen flavour
Sichuan Pepper	A northern china spice, that can numb the tongue while offering a warm heat
Star Anise	It is a star shape spice with a liquorice taste similar to regular anise, only stronger.
Wasabi Aioli	a hot root spice - a Japanese delicacy blended with mayonnaise
Whitebait	The New Zealand whitebait is small, sweet and tender. Whitebaiting in New Zealand is a seasonal activity with a fixed and limited period enforced during the period that the whitebait normally migrate up-river