



CHICKEN "CORNETTO"

almond | maple | onion | chive

Sundown Chenin Blanc Viognier, South Africa

SEARED SCALLOPS & HOGS PUDDING

corn | sorrel | black garlic | bouillabaise

Ke Bonta Cortese, Italy

CRISPY HISPI CABBAGE

gooseberry | malt | hazelnut | miso | caper | white bean

Trashumante Viura Rosado, Spain

SEARED LAMB RUMP

pistachio dukkah | belly | paprika | loomi | tahini baba ganoush | pomegranate | fennel | turnip

Jean Didier Bush Vine GCM, Languedoc France

SORBET

CHOCOLATE ESPRESSO BASQUE CHEESECAKE

hazelnut | whiskey | cherries | kahlua

Château De La Peyrade Muscat de Frontignan

CHEESE COURSE +12

PETIT FOURS

with tea or coffee +2.5

80 pp

WINE FLIGHT 30PP

Tide & Table proudly showcases works of local artists Merlyn Chesterman Woodcuts & Teyr Fine Art
All pieces are available for purchase – please ask a member of the team for details.

Please inform your server of any allergies or dietary requirements prior to ordering. Our kitchen handles a variety of allergens and operates within a shared preparation environment, therefore traces may be present. Dishes can be adapted where possible; however, this may result in changes to the advertised dish.