



WRITTEN IN THE STARS

Fate is sometimes attributed to the alignment of planets, much like tides – their inevitable ebb and flow determined by the gravitational pull of sun and moon.

In May 2016, local friends and family aligned in the right place at the right time to bring you a rare over-water dining destination. To bring you Tide on the Jetty.

We'd like to think our destiny aligns closely with that of William Gunn, namesake for Manly's jetty. A government servant for 22 years, William was deeply committed to the area. A WWI veteran, he was instrumental in founding what is today known as the Manly-Lota RSL.

The tides of time have ebbed and flowed since we first welcomed guests six years ago and we haven't looked back. We're here to stay. We're here to leave our mark on Manly's history.

To this end, we opened our second destination venue – The Arsonist – on the Esplanade in 2021, took over operations of nearby Sea Vibes in 2022, and became the hospitality and catering provider for the Royal Queensland Yacht Squadron in 2023.

Meanwhile, the jetty has served Manly for over 100 years and was renamed the William Gunn Jetty following a 1961 refurbishment. Such longevity is born of commitment and service.

That's why we're here for the long haul. To honour our friends and family who believed in a dream birthed in excellence. To continue to evolve Tide as a must-do venue. To push boundaries in our support of Manly as a fine food destination.

To that end, our venues will continue to offer outstanding dining experiences. Our produce will remain fresh, our suppliers local and our practices evolvingly mindful, ethical and sustainable.

We're honoured you've gravitated to Tide on the Jetty today. Thank you for dining with us.

DIETARY NOTE

Please advise our wait staff if you have food allergies. We pride ourselves on accommodating dietary requests wherever we can. We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products. We assume no liability for reactions from food guests may consume or come in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.

SOFT DRINKS

STANDARD SOFT DRINKS coke, coke zero, lift, lemonade, dry ginger ale, pink lemonade, tonic \$4.50

PREMIUM SOFT DRINKS house-made lemon lime + bitters, cascade ginger beer \$5.50

STILL WATER \$4.50

SPARKLING WATER \$9

COLD MILK DRINKS

MILKSHAKES chocolate, caramel, vanilla or strawberry \$8

ICED LATTE fresh espresso + milk over ice \$5.50

ICED COFFEE/ CHOCOLATE espresso/chocolate, milk, ice cream + cream \$7

SMOOTHIES \$9

- banana, cinnamon, honey, ice cream + milk
- seasonal berries, honey, ice cream + milk

JUICE

ORANGE OR CLOUDY APPLE \$6

WATERMELON, PEAR, RHUBARB + LIME \$8

BEETROOT, APPLE, CUCUMBER +GINGER \$8

KALE, CUCUMBER, CELERY, SPIRULINA, PEAR + GINGER \$8

HOT DRINKS

COFFEE REG \$4.50 LARGE \$5.50

espresso, doppio, piccolo, latte, macchiato, flat white, chai latte, cappuccino, mocha

HOT CHOCOLATE REG \$4.50 LARGE \$5.50

with marshmallows

POT OF TEA \$4.50

english breakfast, earl grey, jasmine, peppermint, lemongrass + ginger

EXTRAS 80c

almond milk, lactose free milk, espresso shot, marshmallows, vanilla, caramel or hazelnut syrup

LOADED AFFOGATOS

(self-pour shots with ice cream)

COFFEE LIQUEUR coffee liqueur, espresso + vanilla ice cream \$18

CARAMEL Licor 43, fresh espresso + vanilla ice cream \$16

FRANGELICO frangelico hazelnut liqueur, fresh espresso + vanilla ice cream \$16

SPIRITS

neat, on the rocks, or with a mixer

GIN

Beefeater	\$10
Four Pillars Olive Leaf	\$11
Manly Spirits Australian Dry	\$11
Manly Spirits Lilly Pilly Pink	\$12
Manly Spirits Coastal Citrus	\$12
Four Pillars Rare Dry	\$12
The Nosferatu Blood Orange	\$13
The Mandrake Cucumber + Mint	\$15
The Giselle Pavlova	\$12
Brookies Byron Dry	\$12
Brookies Byron Slow Gin	\$12
Husk Distilleries Ink Gin	\$12
Whitely Neil Quince	\$12
Hendricks	\$13
West Wlnds Pinque Rosé	\$14

VODKA

Russian Standard	\$10
Manly Spirits Grape & Grain	\$12
Grey Goose	\$13
Absolut Passionfruit	\$12

TEQUILA

Espolon Blanco	\$10
Patron Silver	\$13
1800 Reposado	\$13
Los Arango Coffee Tequila	\$13

BEER + CIDER

XXXX Gold [Tap]	\$11
Stone & Wood [Tap]	\$13
Kirin [Tap]	\$14
Boag's Premium Light	\$10
Corona	\$10
Little Creatures Pale Ale	\$13
White Rabbit Dark Ale	\$13
Heineken	\$10

SCOTCH/WHISKEY

Monkey Shoulder	\$10
Johnny Walker Double Black	\$12
Canadian Club	\$10
Jameson Irish	\$10
Nikka Coffey Grain	\$17
Glenfiddich Solera 15YO	\$24

BOURBON

Jim Beam White	\$10
Bulleit	\$11
Jack Daniel's Black Label	\$12
Woodford Reserve	\$13
Maker's Mark	\$12
Wild Turkey Single Barrel	\$15

RUM

Bundaberg UP	\$10
Kraken	\$12
Sailor Jerry	\$13
Beenleigh Distillers Spiced	\$12
Bundaberg Spiced	\$11
Mt Gay XO	\$15
Bacardi	\$10

Hahn Ultra Crisp (GF)	\$10
4 Pines Pacific Ale	\$13
Windjammer	\$13
Peroni Red	\$10
Heineken Zero (0% Alcohol)	\$9
James Squire Orchard Crush Cider	\$12
Brookvale Union Ginger Beer	\$13

{ OUR FAMOUS 'JUST FEED ME' MENU }

\$59pp. Minimum two people.

Embark on a culinary journey curated by our expert chefs.

Trust us to serve up a unique dining experience that celebrates the best of our signature dishes, coupled with handpicked local and seasonal specials.

Surrender your palate to us, and let us surprise and delight you with the very best we have to offer.

We cater to various dietary needs. Please let our wait staff know.

SHARES AND STARTERS

CHARRED FLAT BREAD hummus + truffle dip \$18

PACIFIC OYSTERS (6) natural, mignonette or ponzu \$28

FLASH FRIED SQUID crispy chilli, lemon \$18

THREE CHEESE ARANCINI parmesan aioli \$22

SOUP OF THE DAY, garlic bread \$18

KOREAN FRIED CHICKEN, kimchi, sriracha aioli \$24

FRIES aioli \$12

SWEET POTATO FRIES aioli \$14

SALADS

add grilled chicken or prawns \$6

SEASONAL LEAF GARDEN SALAD balsamic dressing \$10

BURRATA + HEIRLOOM TOMATO SALAD smoked black olive, basil, charred sourdough \$24

CONFIT DUCK, ORANGE + ALMOND SALAD green beans + endive, honey \$24

BURGERS AND SANDWICHES

CLASSIC TIDE BURGER grilled angus beef, cheddar, pickles, tomato relish with chips + aioli \$24
add bacon \$3

TOASTED REUBEN SANDWICH rye sourdough, corned beef, swiss cheese, pickled red cabbage, dijon mustard with chips + aioli \$22

BEER-BATTERED SNAPPER BURGER tartare, tomato, lettuce, pickles with chips + aioli \$24

GRILLED HALOUMI BURGER, tomato, lettuce, saffron with chips + aioli \$24

OTHER WHITE VARIETALS

150ML/250ML

BTL

MONTE TONDO SOAVE Soave, Italy

\$12/\$20

\$54

CONTESSA PECORINO Abruzzo, Italy

\$72

ABELLIO ALBARINO Rias Baixas, Spain

\$67

DESSERT WINE

BTL

RIESLING FREAK NO.7 FORTIFIED RIESLING

\$55

Clare Valley, SA

PINOT NOIR

150ML/250ML

BTL

FRINGE SOCIETE Comte Tolosan, France

\$12/\$20

\$55

CRAGGY RANGE, Martinborough, NZ

\$85

MALBEC

150ML/250ML

BTL

LA LA LAND Mildura, VIC

\$10/\$18

\$45

SHIRAZ

150ML/250ML

BTL

TAR + ROSES Heathcote, VIC

\$12/\$20

\$55

TWO HANDS GNARLY DUDES Barossa Valley, SA

\$70

CABERNET SAUVIGNON

150ML/250ML

BT

HESKETH 'REGIONAL SELECTION' Coonawarra, SA

\$12/\$20

\$55

HEAD RED Barossa Valley, SA

\$70

OTHER RED VARIETALS

150ML/250ML

BTL

TE MATA ESTATE GAMAY NOIR Hawkes Bay, New Zealand

\$68

KARMAN TINTO RIOJA TEMRANILLO, Rioja, Spain

\$62

POGGIO ANIMA CHIANTI DOCG Tuscany, Italy

\$58

THE OTHER WINE CO BARBERA, Adelaide Hills, SA

\$74

SPARKLING + CHAMPAGNE	125ML	BTL
DEAKIN ESTATE AZAHARA BRUT Murray Darling, VIC	\$10	\$45
BANDINI PROSECCO NV Veneto, Italy	\$12	\$65
TAITTINGER CUVEE PRESTIGE BRUT NV Champagne, France		\$165
KISMET MOSCATA NV VIC	\$10	\$45
ROSÉ	150ML/250ML	BTL
LA LA LAND Mildura, VIC	\$10/\$16	\$45
MAISON SAINT AIX Provence, France	\$18/\$30	\$85
CHARDONNAY	150ML/250ML	BTL
STICKS CHARDONNAY Yarra Valley, VIC	\$14/\$22	\$60
LEEWIN ESTATE PRELUDE Margaret River, WA		\$90
SHAW & SMITH M3 Adelaide Hills, SA		\$115
SAUVIGNON BLANC	150ML/250ML	BTL
TAI TIRA Marlborough, New Zealand	\$12/\$18	\$55
STORM BAY Coal River Valley, TAS		\$72
SHAW & SMITH Adelaide Hills, SA		\$85
PINOT GRIS/GRIGIO	150ML/250ML	BTL
LA LA LAND (GRIS) Mildura, VIC	\$10/\$16	\$45
BREGANZE SAVAROO SUPERIORE (GRIGIO) Veneto, Italy	\$14/\$22	\$60
RIESLING	150ML/250ML	BTL
DEAD MAN WALKING Clare Valley, SA	\$12/\$18	\$55
SHAW + SMITH Adelaide Hills, SA		\$75

MAIN MEALS

BEER BATTERED LOCAL SNAPPER chips, tartare, house salad, lemon \$26

FETTUCCINI MARINARA prawns, scallops, snapper, squid, blacklip mussels, garlic, chilli, sugo \$38

TRUFFLE AND MUSHROOM GNOCCHI, truffle mascarpone, parmesan. Entrée \$24 Main \$36

HERB-ROASTED KIEV CUT CHICKEN BREAST skordalia, jus gras, green beans \$34

1KG KINKAWOOKA BLACKLIP MUSSELS tomato, white wine, garlic, chilli, charred sourdough \$45

SLOW COOKED LAMB SHANK, garlic mash, rosemary jus \$40

LOCAL PRAWN RISOTTO, fermented chilli, salt bush. Entrée \$26 Main \$38

BEEF RENDANG CURRY, aromatic rice, soft herb salad \$40. Add flatbread (2) \$7

DESSERT

VANILLA CRÈME BRULEE honey + almond biscotti \$16

CHURROS Nutella mousse \$16

WARM CHOCOLATE BROWNIE milk chocolate ganache, rocky road ice cream \$18

LIGHT SWEETS (AVAILABLE UNTIL 5PM)

MADELINES passionfruit curd (3) \$7

SCONE whipped cream, raspberry jam \$6

CAKE OF THE DAY please ask your wait staff \$8

DRINKS + FOOD

SPECIALS

DISCOUNTS

{ APERITIVO 3PM TO 5PM }

THURSDAY TO SUNDAY
SAVOUR COMPLIMENTARY SNACKS
PAIRED WITH AN EVER-CHANGING BEVERAGE MENU

{ SUNDAY 10AM TO 5PM }

\$39PP FOR TWO HOURS
OF BOTTOMLESS ROSÉ

Tide on the Jetty supports the responsible service of alcohol.

{ DAILY SPECIALS }

PLEASE ASK YOUR WAIT STAFF
FOR TODAY'S FOOD SPECIALS

{ ALL YEAR ROUND DISCOUNTS }

WE ARE PROUD TO OFFER A 10% DISCOUNT TO SENIORS AND AUSTRALIAN
DEFENCE FORCE PERSONNEL ON ALL MENU ITEMS.
NO FURTHER DISCOUNTS APPLY. CANNOT BE USED IN CONJUNCTION WITH ANY OTHER SPECIAL.

TIDE SIGNATURE COCKTAILS

TIDE G & TEA earl grey infused gin, elderflower liq, tonic syrup, lemon, soda \$16

VANILLA & LEMON MARTINI vanilla vodka, lemon curd, lemon, whites, sugar \$19

MIXED BERRY SOUR raspberry gin, creme de mure, cassis, lemon, whites \$18

PINEAPPLE AND CHILLI DAQUIRI white rum, house made pineapple and chilli liqueur,
pineapple juice, lime \$19

WHISKY & PEACH SMASH scotch, peach schnapps, peach syrup, lemon, mint \$16

GRAPEFRUIT SOUTHSIDE gin, campari, grapefruit, mint, lime \$18

STRAWBERRY TEQUILA FIZZ strawberry infused tequila, frais de bois, cranberry bitters,
cracked pepper, lime, soda \$18

SINGLE ORIGIN OLD FASHIONED coffee infused bourbon; orange & angostura bitters \$18

CLASSIC COCKTAILS

APEROL SPRITZ aperol, prosecco + soda \$16

TOMMY'S MARGARITA tequila, lime + agave \$18

SOUTHSIDE gin, lime, sugar syrup + mint \$18

FRENCH MARTINI chambord, vodka + pineapple juice \$18

NEGRONI gin, vermouth, campari, orange peel \$19

COSMOPOLITAN vodka, cointreau, cranberry, lime \$17

ESPRESSO MARTINI vodka, kahlua + espresso \$19

MOCKTAILS

BERRY SPRITZ berries, mint, lime, soda \$10

ELDERFLOWER G&T non-alcoholic gin, elderflower, tonic syrup, cucumber, lemonade \$12

BLOOD ORANGE GRAPEFRUIT COOLER blood orange, grapefruit, lime, agave, lemonade \$10