

La Carte

Welcome to Sandbar Yamba, your authentic coastal European bistro, where good dining meets good times.

We believe in honest, heartwarming food made with care.

Our menu is about comfort, connection, bringing people together over dishes that feel like home.

Settle in, relax, and enjoy. This is what dining should be.

Amuse bouche (snacks/appetizers)



MARINATED OLIVES	8.90
in a garlic, chilli and herb marinade (V,GF,DF)	
TOASTED BAGUETTE, harissa butter (V)	9.90
OYSTER *minimum order 4 (A)	5.90 ea
with raspberry champagne mignonette (GF,DF)	
PRAWN TOAST *minimum order 2	8.90ea
minced prawns (I), ginger, chilli & spring onions, coated in crispy sesame, whipped avocado, sweet chilli	
DUCK LIVER PARFAIT TOAST *minimum order 2	10.90ea
with caramelised onions, pickles, on pain d'épices	

Petits Plats (small plates / entrees)



HOT HONEY BAKED CAMEMBERT	26.90
with hot honey, caramelized walnuts, toasted baguette (V,GFO)	
CHARGRILLED YAMBA KING PRAWNS U8 (A)	33.90
vodka sauce, roasted cherry tomatoes (3 pieces - extra piece +\$11.30) (GF)	
SALMON TARTARE	27.90
Tasmanian salmon gravlax (A), red onion, chive, mirin, soy, orange, whipped avocado, tobiko (I) (DF,GF)	
GREEK MEATBALLS	27.90
juicy pork meatballs, roasted cherry tomatoes, herb & tahini yogurt, hot honey, pickled red onions (GF)	
POLISH PLACKI	24.90
potato and onion rosti, whipped feta, avocado mousse, Avruga caviar (I), chives	

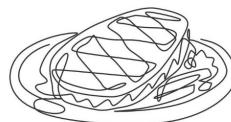
Dietary Information:

(V) Vegetarian, (VO) Vegetarian optional, (DF) Dairy Free, (DFO) Dairy Free optional, (GF) Gluten Free, (GFO) Gluten Free optional.

Seafood information: (A) Australian, (I) imported, (M) mixed

Our menus contain allergens and are prepared in a kitchen that handles nuts, milk, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate our guests' dietary requirements, we cannot guarantee our food will be allergen free and the decision to consume a meal is the responsibility of the diner.

Card Fees: All card payments will incur a 1.9% surcharge. Public Holiday 15% surcharge. Weekends 10% surcharge. No Split Bills.



Plats principaux (mains)

SEARED BARRAMUNDI (A)	43.90
pumpkin puree, burnt butter hollandaise, toasted almonds (GF)	
CRAB MAFALDINE	45.90
Shark Bay blue swimmer crab (A) , harissa butter, roasted cherry tomatoes, tobiko (I) , chives (GFO)	
FOREST WILD MUSHROOM RISOTTO	37.90
truffle, Parmesan, toasted almonds, chives (GF, V)	
CONFIT DE CANARD	40.90
duck leg confit, pumpkin puree, orange jus (GF, DF)	
PORK FILET MIGNON	39.90
Pork fillet, truffled mash, forestière mushroom sauce	
STEAK FRITES	46.90
grilled beef tenderloin 250g, fries with rosemary salt, red wine jus (GF, DFO)	
DIP BURGER AU POIVRE	30.90
150g house made beef patty, paprika salt, truffle mayonnaise, swiss cheese, caramelised onions, pickles, milk bun, in peppercorn dip sauce	

On the side

SALADE VERTE	12.90
mixed leaves salad with brioche croutons, honey mustard vinaigrette, Parmesan (V, GFO)	
TRUFFLED MASH (V)	13.90
FRENCH ONION MAC AND CHEESE	18.90
baked macaroni with cheese sauce and caramelized onions	
PARMESAN TRUFFLE FRIES	13.90
with rosemary salt & truffle aioli	



Allergen list:
Please scan
the QR code below
to access the full list of
allergen contained
in our menu

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