

# La Carte

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

We believe in honest, heartwarming food made with care, using the best local produce.

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.

Lunch: serving you from 11:30pm, last orders at 1:45pm

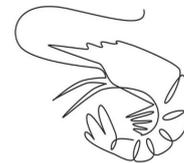
Dinner: serving you from 5:30pm, last orders at 8pm

## Amuse bouche



MARINATED OLIVES in a garlic, chilli and herb marinade (V,GF,DF)	8.90
TOASTED BAGUETTE, harissa butter (V)	9.90
PRAWN TOAST *minimum order 2 prawns, ginger, chilli, sesame, spring onions	8.90ea
DUCK LIVER PARFAIT TOAST *minimum order 2 with mango and ginger chutney, pickled red onions, on pain d'épices (GFO)	10.90ea
MINI TRUFFLE CROQUE MONSIEUR *minimum order 2 French style grilled cheese with ham, béchamel, truffle, gruyere cheese, grated Parmesan	9.90ea

## Le Froid (cold and raw)



OYSTER *minimum order 4 with raspberry champagne mignonette or passionfruit and chilli salsa (GF,DF)	5.90 ea
LE GRAND MAC BEEF TARTARE beef tartare, special sauce with cornichons & pickled onions, cos, sesame and egg yolk, on toasted brioche	28.90
BEETROOT CURED SALMON GRAVLAX sour cream, chives, tobiko, on potato and onion fritter	27.90
SALMON TARTARE red onion, coriander, fish pearls, ponzu, mango, avocado mousse, tobiko, prawn cracker (DF)	26.90

### Dietary Information:

V - Vegetarian, VO - Vegetarian optional, DF - Dairy Free, DFO - Dairy Free optional, GF - Gluten Free, GFO - Gluten Free optional. Our menus contain allergens and are prepared in a kitchen that handles nuts, 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.



## Petits Plats (small plates / entrees)

FRIED SQUID	25.90
in cardamom and clove crumb, sweet and sour dressing (GF,DF)	
SCALLOP AND PRAWN 'A LA BRETONNE'	27.90
baked scallop and prawn in a creamy white wine, seeded mustard and chive sauce (2 pieces) extra piece +\$13.95	
HOT HONEY BAKED CAMEMBERT	26.90
with habanero honey, roasted grapes, caramelized walnuts, toasted baguette (V,GFO)	
CHARGRILLED YAMBA KING PRAWNS U8	33.90
vodka sauce, roasted cherry tomatoes (3 pieces) extra piece +\$11.30 (GF)	

## On the side

SALADE VERTE	12.90
mixed leaves salad with garlic and herb croutons, honey mustard vinaigrette, Parmesan (V, GFO)	
TRUFFLED MASH (V,GF)	13.90
FRENCH ONION MAC AND CHEESE	18.90
baked macaroni with cheese sauce and caramelized onions	
TOMATO SALAD	14.90
roasted cherry tomatoes, tahini and herb yogurt, sauce vierge, pangrattato (V,GFO)	
PARMESAN TRUFFLE FRIES	13.90
with rosemary salt & truffle aioli	

## Plats principaux (mains)

SEARED BARRAMUNDI	39.90
Provence ratatouille, sourdough soaked in reduced tomato jus (DF, GFO)	
CRAB MAFALDINE	40.90
spanner crab, harissa champagne beurre blanc, roasted cherry tomatoes, tobiko, chives (GFO)	
FOREST WILD MUSHROOM RISOTTO	37.90
truffle, Parmesan, crispy sage (GF, V)	
TUNA ANGEL HAIR PASTA	41.90
angel hair pasta, yellowfin tuna crudo, lemon butter, rocket, capers - served warm (GFO)	
CONFIT DE CANARD	40.90
duck confit, brown butter cauliflower puree, orange jus (GF)	
PORK FILET MIGNON	39.90
Bangalow pork fillet, truffled mash, mustard, honey & ginger sauce (GF)	
STEAK FRITES	46.90
grilled beef tenderloin 250g, fries, red wine jus (GF,DFO)	
FRENCH DIP BURGER (lunch only)	29.90
butcher's beef patty, special sauce, swiss cheese, pickled onions, cheese fondue dip & fries	

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



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