Boozy Brunch (from 10am) 14.00

MIMOSA	14.0
Sparkling wine, fresh orange juice	
SANDBAR PROSECCO, The Yamba Bubble	59
CHANDON BRUT, Yarrra Valley AUS	75
VEUVE CLICQUOT, Champagne FR	139

PEACH BELLINI sparkling wine, peach puree	14.00
SANDY BELLINI sparkling wine, passionfruit puree	14.00
THE NAUGHTY ESPRESSO vodka, peanut butter liqueur, vanilla, Boter	19.90 ro espresso
SUNDAY BLOODY SUNDAY vodka, tomato juice, house spice mix, lem	20.90 on juice
BLOODY MARY JUG! (serves approx 4)	69.00



RESTAURANT YAMBA



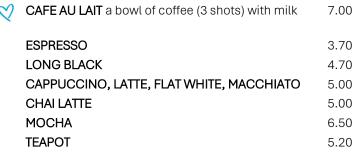


BOOK YOUR TABLE ONLINE www.sandbaryamba.com.au



HOT DRINKS

0	HOT CHOCCY	5.50
~	made with Belgian melted milk chocola	te
	Add whipped cream	+1.0



English breakfast, earl grey, green tea, chai, peppermint or lemongrass & ginger

Extra shot, decaf	+1.0
Almond, soy, oat or lactose free milk	+1.0
Mug upgrade	+1.0
Syrup - vanilla, caramel, hazelnut or coconut	+1.0
Whipped cream	+1.0

COLD DRINKS

FRESH OJ	7.90
LUESU OI	7.90
JUICES	5.50
Apple, pineapple, grapefruit, cranberry	
or tomato (no mixed juices)	



MILKSHAKES

vanilla, chocolate, caramel or strawberry	8.00
maple syrup, peach, coconut or passionfruit	
Add a shot of coffee	+1.0
Add whipped cream	+1.0
Add Baileys, Amaretto, Sheepdog or Frangelico	+7.0



Staff's favourites

8.90

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.

Breakfast menu

Serving you from 8am, last orders at 11am

YAMBA PRAWN STAR (GFO, DFO)

25.90

2 poached eggs with local prawns, hollandaise sauce, fish pearls and chives, on toasted sourdough

THANK GOD IT'S FRY-DAY (DFO, VO)

24.90

house made Polish potato and onion fritters, beetroot house cured salmon gravlax, whipped feta, chives, side salad

SASSPARAGUS (V. GFO)

23.90

2 poached eggs, grilled asparagus, cauliflower puree, burnt butter hollandaise, on toasted sourdough *Add maple bacon* +\$6.50

MADEMOISELLE BENEDICTE (VO,GFO)

24.90

2 poached eggs with ham, house-made bearnaise sauce, brie, cornichon relish on toasted baguette

TRUFFLE CROQUE MADAME

24.90

French style grilled cheese with ham, truffle béchamel, gruyere and a fried egg, side salad

Add a red wine jus dip +\$4

EGGS & BACON ON TOAST (VO, GFO, DFO)

18.90

2 eggs cooked your way: poached, fried or scrambled (+\$3) with bacon on toasted sourdough and a side of tomato relish

Add fine grated parmesan +\$3

BREKKIE BURGER & HALLOUMI FRIES (VO)

24.90

bacon, fried egg, cheese, BBQ sauce, caramelized onions, on a milk bun

AVO GOOD ONE (V, GFO, DFO)

19.90

smashed avocado, roasted cherry tomatoes, sauce vierge, dukkah, whipped feta and microgreens on toasted sourdough Add a poached egg +\$3

TURKISH EGGS (V,GFO)

22.90

2 poached eggs, tahini and herb yogurt, harissa butter, dukkah, almonds & toasted baguette (GFO)

THE CEREAL KILLER (V)

18.90

house made granola with oats, nuts and spices, whipped panna cotta, seasonal fruits and raspberry coulis

ALMOND CROISSANT FRENCH TOAST (V) 22.90

brioche French toast with almond frangipane, toasted almonds, vanilla custard and strawberries Add a scoop of vanilla ice cream +\$4

SIDES available with meals only

Something small

Extra egg	3.00	FRENCH TARTINE (GFO)	12.90
Red wine jus dip	4.00	Toasted baguette with butter and house made jam	
Avocado	4.90		
Mushrooms	4.90	BANANA BREAD	10.90
House made potato fritter	5.90	with espresso butter	
Roasted cherry tomatoes	5.90		
Bacon	5.90	DESSERT FOR BREAKFAST	
Maple bacon	6.50		
House cured beetroot salmon gravlax	9.00	CREME BRULEE (GF)	16.90
Tiodes carea poetrost cathlett Bravtax	0.00	CHOCOLATE MOUSSE, chocolate ganache (GF)	16.90
Halloumi fries (V, GF)	13.90	CAFÉ GOURMAND	20.90
Gluten free toast sub	3.00	a selection of 4 mini desserts served together	
		with a small coffee	

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