

Boozy Brunch (from 10am)

MIMOSA Sparkling wine, fresh orange juice	14.00
SANDBAR PROSECCO , The Yamba Bubble	59
CHANDON BRUT , Yarra 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, Botero espresso	19.90
SUNDAY BLOODY SUNDAY vodka, tomato juice, house spice mix, lemon juice	20.90
BLOODY MARY JUG! (serves approx 4)	69.00

Sandbar

RESTAURANT YAMBA



BOOK YOUR TABLE ONLINE
www.sandbaryamba.com.au

 Tag us @sandbar_yamba

HOT DRINKS



♥ HOT CHOCCY made with Belgian melted milk chocolate <i>Add whipped cream</i>	5.50 +1.0
♥ CAFE AU LAIT a bowl of coffee (3 shots) with milk	7.00
ESPRESSO	3.70
LONG BLACK	4.70
CAPPUCCINO, LATTE, FLAT WHITE, MACCHIATO	5.00
CHAI LATTE	5.00
MOCHA	6.50
TEAPOT English breakfast, earl grey, green tea, chai, peppermint or lemongrass & ginger	5.20
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
JUICES Apple, pineapple, grapefruit, cranberry or tomato (no mixed juices)	5.50
♥ HOUSE PEACH ICE TEA	6.90
ICED RASPBERRY MATCHA with house made raspberry puree	7.90
CITRONNADE French house made lemonade	6.90
WHIPPED COFFEE sweet coffee foam over milk, served cold <i>Add Baileys, Amaretto, Sheepdog or Frangelico</i>	7.00 +7.0
MILKSHAKES vanilla, chocolate, caramel or strawberry maple syrup, peach, coconut or passionfruit <i>Add a shot of coffee</i> <i>Add whipped cream</i> <i>Add Baileys, Amaretto, Sheepdog or Frangelico</i>	8.00 +1.0 +1.0 +7.0

8.90

♥ Staff's favourites

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.

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

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

Extra egg	3.00
Red wine jus dip	4.00
Avocado	4.90
Mushrooms	4.90
House made potato fritter	5.90
Roasted cherry tomatoes	5.90
Bacon	5.90
Maple bacon	6.50
House cured beetroot salmon gravlax	9.00
Halloumi fries (V, GF)	13.90
Gluten free toast sub	3.00

FRENCH TARTINE (GFO) 12.90
Toasted baguette with butter and house made jam

BANANA BREAD 10.90
with espresso butter

DESSERT FOR BREAKFAST

CREME BRULEE (GF) 16.90
CHOCOLATE MOUSSE, chocolate ganache (GF) 16.90
CAFÉ GOURMAND 20.90
a selection of 4 mini desserts served together with a small coffee

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Something small