



RESTAURANT YAMBA

# Lunch a la carte

Serving you from 12pm, last orders at 1:45pm

## Entrees

<b>Marinated olives</b> (V, GF, DF) .....	8.90
<b>House-made focaccia</b> , harissa butter (V) .....	9.90
<b>Oyster</b> , with champagne mignonette or passionfruit and chilli salsa (GF,DF) - minimum order 4 .....	4.90 ea
<b>Prawn toast</b> , prawns, ginger, chilli, sesame, sriracha, spring onions - minimum order 2 .....	8.50 ea
<b>Salmon tartare</b> , avocado, red onion, citrus, coriander, ponzu (DF,GFO) .....	26.90
<b>Yamba prawn stack</b> , avocado, wasabi and lemongrass mayonnaise, cucumber, radish & fish pearls (GF,DF) .....	27.90
<b>Fried squid</b> in cardamom and clove crumb, sweet and sour dressing (GF, DF) .....	25.90
<b>Chicken liver parfait</b> , onion jam, toasted brioche (GFO) .....	23.90
<b>Charcuterie board</b> , chicken liver parfait, pork terrine and rillettes, prosciutto, olives, onion jam, cornichons (GFO) .....	38.90

## Mains

<b>Bonjour salad</b> , baked camembert, prosciutto, caramelized walnuts, croutons, honey mustard dressing (GFO) .....	25.90
<b>Sandbar burger</b> , home-made beef patty, milk bun, brie, caramelised onions, maple bacon sauce, home made chips.....	25.90
<b>Prawn roll</b> , milk bun, cucumber, wakame, mesclun, wasabi mayonnaise, fish pearls, home made chips.....	25.90
<b>Truffle croque madame</b> , French style grilled cheese sandwich with ham, truffle bechamel and a fried egg .....	24.90
<b>Chargrilled Yamba prawns</b> , prawn bisque, savoury Caribbean prawn donuts, provencale tomato (GFO,DFO) .....	37.90
<b>Crispy skin barramundi</b> , leek fondue, beurre blanc, herb oil (GF) .....	38.90
<b>Crab spaghetti</b> , spanner crab, champagne beurre blanc, sun dried tomatoes, coriander and chilli (GFO) .....	38.90
<b>Moules mariniere</b> , mussels cooked in a white wine and onion sauce, chunky home made chips (GF) .....	36.90
<b>Wild mushroom risotto</b> , Parmesan cream, crispy kale (V,GF) .....	35.90
<b>Beef Bourguignon</b> , traditional French beef stew, with truffle mash (GF) .....	37.90
<b>Steak frites</b> , grilled beef tenderloin, chunky home made chips, red wine jus or béarnaise sauce (GF,DF) .....	40.90
<b>Fruits de Mer</b> , seafood tasting plate for two .....	139.90

6 oysters, mini lobster rolls with sweet chilli mayonnaise, octopus carpaccio with romesco sauce,  
mini bucket of Yamba prawns with cocktail sauce, tuna tataki with honey mustard vinaigrette,  
house cured beetroot salmon gravlax with mini crêpes, crab salad with lemongrass mayonnaise & flying fish caviar

## Sides

<b>Halloumi fries</b> , aioli and tomato sauce (V,GF) .....	13.90
<b>Rocket salad</b> , pear, parmesan, caramelized walnuts (V,GF) .....	11.90
<b>Heirloom tomato salad</b> , straciatella, black olives, pesto (V,GF) .....	14.90
<b>Truffle mash</b> (V,GF) .....	12.90

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 handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accomodate 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.



## Le Menu

3 courses & a glass of wine \$79pp

### Entree

- Chicken liver parfait**, onion jam, toasted brioche (GFO)
- Salmon tartare**, avocado, red onion, citrus, coriander, ponzu (DF,GFO)
- Baked camembert**, rosemary infused honey, caramelized walnuts, rocket, toasted sourdough (V,GFO)
- Fried squid** in cardamom and clove crumb, sweet and sour dressing (GF,DF)

### Main

- Wild mushroom risotto**, Parmesan cream, crispy kale (V,GF)
- Moules mariniere**, mussels cooked in a white wine and onion sauce, chunky home made chips (GF)
- Beef Bourguignon**, traditional French beef stew, with truffle mash (GF)

### Dessert

- Crème brûlée**, traditional vanilla crème brûlée (GF)
- Chocolate mousse**, chocolate ganache, cookie crumble, raspberries (GFO)
- Fraise Melba**, vanilla ice cream, fresh strawberries, berry coulis, whipped cream, almonds (GF)
- Cookie Pie**, butterscotch sauce, vanilla ice cream

### Wine

- Frankie **Sauvignon Blanc**, South Australia AUS
- Chemin des Sables **Rosé**, Mediterranee FR
- Até Wines **Shiraz**, Victoria AUS
- or soft drink



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

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