

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 in a garlic, chilli and herb marinade (V,GF,DF)	8.90
TOASTED BAGUETTE, harissa butter (V)	9.90
OYSTER * <i>minimum order 4</i> (A) with raspberry champagne mignonette (GF,DF)	5.90 ea
PRAWN TOAST * <i>minimum order 2</i> minced prawns (I), ginger, chilli & spring onions, coated in crispy sesame, whipped avocado, sweet chilli	8.90ea
DUCK LIVER PARFAIT TOAST * <i>minimum order 2</i> with caramelised onions, pickles, on pain d'épices	10.90ea
MINI TRUFFLE CROQUE MONSIEUR * <i>minimum order 2</i> French style grilled cheese with ham, béchamel, truffle, gruyere cheese	9.90ea

Petits Plats (small plates / entrees)



HOT HONEY BAKED CAMEMBERT with hot honey, caramelized walnuts, toasted baguette (V,GFO)	26.90
CHARGRILLED YAMBA KING PRAWNS U8 (A) vodka sauce, roasted cherry tomatoes (3 pieces - extra piece +\$11.30) (GF)	33.90
SALMON TARTARE lightly cured Tasmanian salmon (A), red onion, chive, mirin, soy, sweet chilli, whipped avocado, tobiko (I) (DF,GF)	27.90
GREEK MEATBALLS juicy pork meatballs, roasted cherry tomatoes, herb & pumpkin yogurt, hot honey, pickled red onions (GF)	27.90

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	
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)	
FRENCH DIP BURGER	29.90
150g house made beef patty, paprika salt, truffle mayonnaise, swiss cheese, caramelised onions, pickles, milk bun, cheese fondue dip	

On the side

SALADE VERTE	12.90
mixed leaves salad with caramelised walnuts, 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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