

Breakfast menu

Serving you from 8am, last orders at 11:15am

YAMBA PRAWN STAR (GFO, DFO) 24.90 2 poached eggs with prawns, hollandaise sauce, salmon roe, radish and dill, on toasted sourdough	TRUFFLE CROQUE MADAME 24.90 French style grilled cheese with ham, truffle béchamel, gruyere and a fried egg
THANK GOD IT'S FRY-DAY (DFO, VO)..... 24.90 House made Polish potato and onion fritters, beetroot cured salmon gravlax, coleslaw of apple, carrot and red cabbage, sour cream, chives	FRENCH ONION CROQUE (V) 20.90 French style grilled cheese with gruyere, caramelised onion jam and chives <i>Add fried egg +\$3 Add a red wine jus dip +\$4</i>
THE FUN-GUY (V, GFO, DFO)..... 21.90 Mixed mushrooms, truffle oil, crispy kale and ricotta on toasted sourdough	BREKKIE BURGER & HALLOUMI FRIES (VO) 24.90 Bacon, 2 fried eggs, cheese, BBQ sauce and caramelised onions on a brioche bun
HOLY CREPE! (VO)..... 21.90 Savoury crepe with ham, cheese, rocket, relish and a fried egg	AVO GOOD ONE (V, GFO, DFO) 19.90 Smashed avocado, shaved asparagus, microgreens, basil cashew cream, dukkah and feta on toasted sourdough <i>Add a poached egg +\$3</i>
RATATOUILLE SHAKSHUKA (VO, GFO, DFO) 22.90 Egg, capsicum, eggplant, zucchini, tomato, chorizo, spices, toasted baguette with harissa butter	EGGS & BACON ON TOAST (VO, GFO, DFO) 18.00 2 eggs cooked your way: poached, fried or scrambled (+\$2) with bacon on toasted sourdough and a side of tomato relish <i>Add fine grated parmesan +\$3</i>
MADEMOISELLE BENEDICTE (VO, GFO) 22.90 2 poached eggs with ham, house-made bearnaise sauce, whipped brie, cornichon relish on toasted baguette	THE CEREAL KILLER (V) 18.90 House made granola with oats, nuts and spices, vanilla panna cotta, seasonal fruits and strawberry coulis
NOT ALL HEROES WEAR CREPES (V) 18.00 House made crepes with a choice of: <ul style="list-style-type: none">• Nutella and strawberries• Butterscotch sauce• Suzette (sauce of caramelized sugar, butter & orange) <i>Add a scoop of vanilla ice cream +\$4</i>	CREME BRULEE BRIOCHE FRENCH TOAST (V) .. 21.90 Brioche French toast with brulee custard, raspberry coulis, berries and whipped cream

SIDES available with meals only

Extra egg	3.00
Ham	4.00
Red wine jus dip	4.00
Avocado	4.90
Mushrooms	4.90
House made potato fritter	5.00
Provencale tomato	5.00
Chorizo	5.50
Bacon	5.50
House cured beetroot salmon gravlax	9.00
Halloumi fries	13.90

Something small

FRENCH TARTINE	12.00
Toasted baguette with butter and house made jam	
DESSERT FOR BREAKFAST	16.00
CREME BRULEE (GF)	
COOKIE PIE , butterscotch sauce, vanilla ice cream	
CHOCOLATE MOUSSE , chocolate ganache, cookie crumble, raspberries	
CAFÉ GOURMAND	20.90
a selection of 4 mini desserts served together with a small coffee	

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 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.

Boozy Brunch (from 10am)

MIMOSA	15.00
Sparkling wine, fresh orange juice	
SANDBAR PROSECCO , The Yamba Bubble	59
CHANDON BRUT , Yarra Valley AUS	75
VEUVE CLICQUOT , Champagne FR	139
<i>Buy a bottle and get complimentary fresh OJ, because mimosas!</i>	

PEACH BELLINI	14.00
Sparkling wine, peach puree	
SANDY BELLINI	14.00
Sparkling wine, passionfruit puree	
ESPRESSO MARTINI	19.90
Vodka, coffee liqueur, vanilla, Botero espresso	
BLOODY MARY	20.90
Vodka, tomato juice, house spice mix, lemon juice	
BLOODY MARY JUG! (serves approx 4)	69.00



RESTAURANT YAMBA



Tag us @sandbar_yamba



Staff's favourites

HOT DRINKS

♥ HOT CHOCCY made with melted chocolate	5.50
Belgian milk or Nutella	
<i>Add whipped cream</i>	+0.8
TURMERIC LATTE tumeric, spices	5.90
MERMAID LATTE spirulina, butterfly pea flower, spices	5.90
♥ CAFE AU LAIT a bowl of coffee (3 shots) with milk	7.00
ESPRESSO	3.70
LONG BLACK	4.50
CAPPUCCINO, LATTE, FLAT WHITE, MACCHIATO	4.90
CHAI LATTE	4.90
MOCHA	6.30
TEAPOT	5.00
English breakfast, earl grey, green tea, chai, peppermint or lemongrass and ginger	
Extra shot, decaf	+0.8
Almond, soy, oat or lactose free milk	+1.0
Mug upgrade	+1.0
Syrup - vanilla, caramel, hazelnut or coconut	+1.0
Whipped cream	+0.8

COLD DRINKS

FRESH OJ	7.90
ICED RASPBERRY MATCHA	7.90
JUICES	5.50
Apple, pineapple, grapefruit, cranberry, pear or tomato (no mixed juices)	
Coconut water	6.00
House made iced tea	6.50
♥ Citronnade (French house made lemonade)	6.50

MILKSHAKES

Vanilla, chocolate, caramel or strawberry	8.00
Nutella, almond, maple, peanut butter, peach, coconut or passionfruit	
<i>Add a shot of coffee</i>	+0.8
<i>Add a shot of Baileys, Amaretto or Frangelico</i>	+7.0

Smooth Criminals

YAMBANANA

Banana, cinnamon, vanilla, yogurt, honey, milk

RA-RA-RASPBERRY

Raspberry, banana, yogurt, honey, coconut water, cranberry juice

MANGO TANGO

Mango, banana, passionfruit, yogurt, honey, milk

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