



Group Set Menus

Our menus contain allergens and are prepared in kitchens 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.

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

Please select one

2 COURSE SHARING MENU \$65pp

CHARCUTERIE BOARD, chicken liver parfait, pork terrine and rillettes, marinated olives, onion jam, cornichons

FRIED SQUID in cardamom and clove tempura, sweet and sour dressing (GF,DF)

CRISPY SKIN BARRAMUNDI, French ratatouille, beurre blanc (GF)

BEEF BOURGUINGNON, traditional French beef stew (GF) or CHATERAUBRIAND STEAK with red wine jus +\$8pp

MUSHROOM SPAGHETTI, mushroom ragout, spinach, pesto, stracciatella, Parmesan (V)

PARIS MASH and ROCKET SALAD

3 COURSE SHARING MENU \$85pp

CHARCUTERIE BOARD, chicken liver parfait, pork terrine and rillettes, olives, onion jam, cornichons

SALMON TARTARE , avocado, red onion, citrus, coriander, ponzu (DF)

FRIED SQUID in cardamom and clove tempura, sweet and sour dressing (GF,DF)

BAKED CAMEMBERT, rosemary infused honey, caramelized walnuts

CRISPY SKIN BARRAMUNDI, French ratatouille, beurre blanc (GF)

BEEF BOURGUINGNON, traditional French beef stew (GF) or CHATERAUBRIAND STEAK with red wine jus +\$8pp

MUSHROOM SPAGHETTI, with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V)

PARIS MASH and ROCKET SALAD

DESSERT TASTING BOARD

** All menu items are subject to change according to seasonality and availability*

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PREMIUM SEAFOOD SHARING MENU \$105pp

COLD SEAFOOD PLATTER, oysters with raspberry mignonette & passionfruit and chilli salsa, crab salad with lemongrass mayonnaise, wakame and fish pearls, bucket of Yamba prawns with cocktail sauce, beetroot cured salmon gravlax with horseradish cream, avruga caviar and blinis

BAKED SCALLOPS 'A LA BRETONNE', baked scallops in a white wine, seeded mustard and chive sauce

FRIED SQUID in cardamom and clove tempura, sweet and sour dressing (GF,DF)

CHARGRILLED YAMBA PRAWNS, savoury Caribbean prawn donuts, provencale tomato

SALMON TATAKI with purple cabbage, coriander, carrot, coconut and pomegranate salad *warm dish, served rare* (GF,DF)

HANDCUT CHIPS and ROCKET SALAD

LUNCH SHARING MENU \$50pp *(lunch only)*

MARINATED OLIVES (V,GF,DF)

CHICKEN LIVER PARFAIT & PORK TERRINE, onion jam, toasted sourdough

FRIED SQUID in cardamom and clove tempura, sweet and sour dressing (GF,DF)

BAKED BEEF MEATBALLS with tomato coulis, basil pesto & smoked mozzarella

MUSHROOM SPAGHETTI, mushroom ragout, spinach, pesto, stracciatella, Parmesan (V)

TRUFFLE MASH and ROCKET SALAD

KIDS MENU \$30pp *(under 12 yo only)*

GRILLED FISH & Paris mash, OR SPAGHETTI, with meatballs and napoli sauce

VANILLA ICE CREAM with chocolate, caramel or strawberry topping

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Brunch Boards

\$35pp

LIKE A BREAKFAST BUFFET, BUT BETTER!
IDEAL FOR CORPORATE BREAKFASTS, LARGE TRAVELLING GROUPS
OR RECOVERY BRUNCHES!



SCRAMBLED EGGS & SIDES (Please choose 3)

Bacon
Smashed Avo
Mushrooms
Ricotta
Roasted tomatoes
Chorizo
House cured salmon gravlax +\$1pp

MAIN SAVOURY (Please choose 1)

Truffle Croque monsieur
Ham and cheese crepe
Caprese toastie
Vegan BBQ jackfruit banh mi
Prawn Roll +\$1pp
Lobster Roll +3pp

SIDE (Please choose 1)

Halloumi bites
Potato fritters
Chunky handcut chips
Baked beans
Corn fritters

MAIN SWEET (Please choose 1)

Crepe with Nutella
Crepe with house strawberry jam
Crepe Suzette
French Toast with maple syrup
Cinnamon French toast & butterscotch
Waffles with Nutella
Waffles with butterscotch sauce

SWEETS 2 (Please choose 1)

Banana bread
Chocolate brownie
Sticky date
Cookie pie
Blueberry cake
Macarons +\$1pp

SWEETS 3 (Please choose 1)

Granola with yogurt and fruits
Coconut sub +\$1pp
Jaffas porridge
Bircher muesli
Chocolate mousse
Fruit salad

AND A SELECTION OF FRUIT JUICES

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Group Booking Form

Email your booking request form to sandbaryamba@gmail.com

BOOKING DETAILS

Booking name: _____

Occasion: _____ Date of event: _____

Number of adults: _____ Kids: _____

Time: 7:30AM 12PM 1PM 5.30PM 7.30PM

Email: _____ Mobile: _____

MENU SELECTION

Sharing menu \$65pp Lunch Sharing menu \$50pp Brunch boards \$35pp

Sharing menu \$85pp Sharing menu \$105pp

I am bringing a cake - cakeage \$4pp add ice cream \$3.5pp I will not bring a cake

Please advise of any dietary requirements: _____

Please advise of any add-ons on modification requests to the menu: _____

Please advise of any decorations you are providing (Note: confetti, confetti balloons, balloons, glitter and party poppers are not allowed)

CREDIT CARD DETAILS

Please select type of Credit Card:

VISA MASTERCARD AMEX

Card Number: _____ - _____ - _____ - _____ Expiry Date: __ / __ CVV code: _____

Name on Credit Card: _____ Signature: _____

I (type name) _____ authorise Sandbar Yamba to debit my credit card a deposit of 30% of the value of my booking with a 2.5% card surcharge. I have read and agree to the terms and conditions.

Signature: _____ Date: _____

GROUP MENU—TERMS AND CONDITIONS

Payment & Fees

- A deposit of 30% of the value of your booking is required to secure and confirm your booking
- Surcharge: a 10% surcharge applies to all bookings on Weekends and a 15% Surcharge on Public Holidays
- Balance of your bill is to be settled in full on the day.
- Note - we are not able to offer "SPLIT BILLS" on group bookings and do not offer bar service.

Final Numbers

- Confirmation of final guest numbers are required 6 days prior, this includes any special dietary requirements.
- Inside 3 days of your booking, no further cancellation or reduction to numbers will be accepted.

Cancellation

- The 30% deposit will be with-held as a cancellation fee if you cancel your booking
- In addition to the loss of deposit, if you cancel Inside 72 hours a further cancellation fee of 20% of the value of your booking will be charged

Reserved Space

- Whilst we endeavour to secure your preferred space, management reserve the right to move you to the best-suited area.
- For all lunchtime events, you are required to vacate your reserved space by 5pm to allow room for dinner service.
- Your table has been reserved for a maximum of 2 hours
- If you wish to exceed this time limit, venue hire fees apply

Venue

- The dress code is "smart casual". Shoes are required to be worn at all times.
- Sandbar Yamba is a complete non-smoking venue.
- The client is liable for the actions of their guests and party, and any damages or losses incurred resulting in a cost to Sandbar Yamba will be invoiced directly to the client
- To comply with council regulations, and for the comfort of our residential neighbours, no loud music is allowed and all guests need to re-locate indoors by 9:45pm. All guests are required to vacate our premises by 10pm as per Yamba Beach Motel regulations.

Sandbar Yamba

- does not assume responsibility for any loss or damage to any property belonging to the client and or clients guests
- reserves the right to exclude or remove any undesirable persons from the premises without liability
- reserves the right to cancel or re-locate the booking in the case of:
 - a) The venue or part of is closed due to circumstances beyond the restaurants control
 - b) The client becomes insolvent, bankrupt or enters into liquidation or receivership
 - c) The booking may prejudice the reputation of the venue
 - d) The deposit has not been paid by the due date

COVID -19

All deposits paid are non-refundable. Should the event/ venue be affected by COVID-19 regulations the venue will offer the client an option to postpone or transfer the deposit to a restaurant dining credit only.

The Client acknowledges the rules and regulations in place by the Government.

SANDBAR YAMBA AND ITS EMPLOYEES WILL AT ALL TIMES COMPLY WITH THE STATE LICENSING LAWS AND THE RESPONSIBLE SERVICE OF ALCOHOL ACT.

ACKNOWLEDGMENT AND AGREEMENT

I have read and understood the terms & conditions outlined in this agreement

Print Name: _____ Signature: _____ Date: _____