



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

Paris

2 COURSE SHARING MENU

69pp

Entrees to share

MARINATED OLIVES

in a garlic, chilli and herb marinade (V,GF,DF)

FRIED SQUID

in cardamom and clove crumb,
sweet and sour dressing (GF,DF)

TOMATO SALAD

roasted cherry tomatoes, tahini and herb yogurt,
sauce vierge, pangrattato (V,GFO)

CHICKEN LIVER PARFAIT

onion jam, toasted baguette (GFO)

Mains to share

SEARED BARRAMUNDI,

champagne beurre blanc (GF)

PORK FILET MIGNON

Bangalow pork fillet, mustard, honey & ginger
sauce (GF)

or CHATEAUBRIAND STEAK with red wine jus
+\$8pp

CAULIFLOWER RISOTTO

with crispy sage,
toasted almonds, whipped feta (V,GF)

On the side

ROSEMARY FRIES and SALADE VERTE

French Riviera

3 COURSE SHARING MENU

89pp

Entrees to share

MARINATED OLIVES

in a garlic, chilli and herb marinade (V,GF,DF)

FRIED SQUID

in cardamom and clove crumb,
sweet and sour dressing (GF,DF)

TOMATO SALAD

roasted cherry tomatoes, tahini and herb yogurt,
sauce vierge, pangrattato (V,GFO)

MINI TRUFFLE CROQUE MONSIEUR

French style grilled cheese with ham, béchamel,
truffle, gruyere cheese, grated Parmesan

CHICKEN LIVER PARFAIT

onion jam, toasted baguette (GFO)

SALMON TARTARE

red onion, coriander, fish pearls, ponzu,
avocado mousse, prawn crackers

Mains to share

SEARED BARRAMUNDI,

champagne beurre blanc (GF)

PORK FILET MIGNON

Bangalow pork fillet, mustard, honey & ginger sauce
or CHATEAUBRIAND STEAK with red wine jus +\$8pp

CAULIFLOWER RISOTTO with crispy sage,
toasted almonds, whipped feta (V,GF)

On the side

ROSEMARY FRIES and SALADE VERTE

Petits Fours

DESSERT TASTING BOARD

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

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On Yamba Time

3 COURSE SEAFOOD SHARING MENU

119pp

OYSTERS (2pp)
raspberry champagne mignonette

PRAWN TOAST
prawns, ginger, chilli, sesame, spring onions

SALMON TARTARE
red onion, coriander, fish pearls, ponzu,
avocado mousse, prawn cracker (DF)

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

SCALLOP AND PRAWN 'A LA BRETONNE'
baked scallop and prawn in a creamy white
wine, seeded mustard and chive sauce

SEARED BARRAMUNDI,
champagne beurre blanc (GF)

CHARGRILLED YAMBA KING PRAWNS U8
vodka sauce, roasted cherry tomatoes (GF)

On the side

ROSEMARY FRIES and SALADE VERTE

Kids corner

KIDS MENU

30pp

(under 10yo only)

GRILLED BARRAMUNDI
with chips (GF)

or

MAC AND CHEESE
baked macaroni with cheese sauce

or

FRIED SQUID
with chips (GF,DF)

VANILLA ICE CREAM
with chocolate, caramel or strawberry topping

KIDS SOFT DRINK

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Brunch Boards

35pp

(only available for breakfast service)

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
- House cured salmon gravlax +\$1pp
- Prawns +\$1pp

MAIN SAVOURY

(Please choose 1)

- Truffle Croque monsieur
- Ham and cheese crepe (GFO)
- Caprese toastie (GFO)
- French Onion grilled cheese (GFO)
- Prawn Roll +\$1pp
- Lobster Roll +3pp

SIDE

(Please choose 1)

- Halloumi bites (GF)
- Potato fritters
- Chunky handcut chips (GF)
- Baked beans (GF)
- Corn fritters (GFO)

MAIN SWEET

(Please choose 1)

- Crepe with Nutella (GFO)
- Crepe with house jam (GFO)
- Crepe Suzette (GFO)
- French Toast with maple syrup
- Waffles with Nutella
- Waffles with butterscotch sauce

SWEETS 2

(Please choose 1)

- Banana bread (GFO)
- Chocolate brownie (GFO)
- Sticky date (GFO)
- Cookie pie (GFO)
- Macarons +\$1pp

SWEETS 3

(Please choose 1)

- Granola with yogurt and fruits
Coconut sub +\$1pp
- Chocolate mousse (GF)
- Fruit salad (GF)
- Whipped panna cotta (GF)

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 (under 10yo) : _____
Time: 7:30AM 12PM 5.30PM 7.30PM
Email: _____ Mobile: _____

MENU SELECTION

Sharing menu \$69pp
 Sharing menu \$89pp Chateaubriand option +\$8pp
 Sharing menu \$119pp
 Brunch boards \$35pp
 I am bringing a cake: cakeage \$4pp add ice cream \$3.5pp I will not bring a cake
Please advice of any dietary requirements:

Please advice of any add-ons and 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)

Additional information:

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 and house policies.

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 within 72 hours of your booking.
- All deposits paid are non-refundable. The venue will offer the client an option to postpone or transfer the deposit to a restaurant dining credit only.

Reserved Space

- Whilst we endeavour to secure your preferred space, management reserve the right to move you to the best-suited area.
- Your table has been reserved for a maximum of 2 hours for lunch and dinner, and 1 hour for breakfast. 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. Patrons in wet swimwear will be refused entry in our indoor and outdoor space. Sandbar Yamba will not be liable for any injuries resulting in not wearing shoes in the premises.
- 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
- Unaccompanied minors under the age of 18 are not permitted within our restaurant. A parent or guardian must be present at the table at all times. Minors under the age of 18 need to be supervised by a parent or legal guardian at all times. Sandbar Yamba will not be liable for any injuries resulting from negligent supervision. Tables of unaccompanied minors will be refused entry and a cancellation fee may apply.

Please be aware that Sandbar Yamba does not possess high chairs. Prams cannot be accommodated within the restaurant, due to thoroughfare requirements. If you need to bring a pram to your booking, we strongly encourage an outdoor booking or please call ahead for advice.

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

General regulations

- 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.
- 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.

ACKNOWLEDGMENT AND AGREEMENT

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

Print Name: _____ Signature: _____ Date: _____