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 9.90
in a garlic, chilli and herb marinade (V,GF,DF)

TOASTED BAGUETTE, harissa butter (V) 10.90

OYSTER **minimum order 4* 6.30 ea
with strawberry Chardonnay mignonette (GF,DF)

PRAWN TOAST **minimum order 2* 9.90ea
minced prawns (I), ginger, chilli & spring onions,
coated in crispy sesame, whipped avocado, sweet chilli & lime

DUCK LIVER PARFAIT TOAST **minimum order 2* 11.90ea
with caramelised onions, pickles, on pain d'épices

Le Sunday Brunch

49 pp

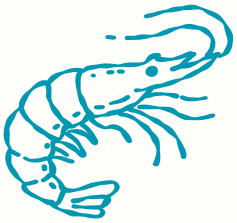
One Mimosa
or Bellini

One Main

One Dessert

*Available every Sunday **

Petits Plats



(small plates/entrees)

CHEVRE CHAUD 27.90
goat cheese on toasted baguette, caramelised onions,
mesclun with honey mustard vinaigrette & candied walnuts (V)

CHARGRILLED YAMBA KING PRAWNS U8 (A) 33.90
vodka sauce, roasted cherry tomatoes (3 pieces - extra piece +11.30) (GF)

SALMON TARTARE 28.90
Tasmanian salmon gravlax (A) , red onion, chive, mirin, soy, orange,
whipped avocado, tobiko (I) (DF,GF)

GREEK FISH KOFTA 27.90
barramundi (A) meatballs, roasted cherry tomatoes, herb yogurt,
hot honey, pickled red onions

POLISH PLACKI 25.90
potato and onion rosti, whipped feta, avocado mousse, Avruga caviar (I), chives

Dietary Information: (V) Vegetarian, (VO) Vegetarian optional, (DF) Dairy Free, (DFO) Dairy Free optional, (GF) Gluten Free, (O) 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 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.
Weekends 10% surcharge.Public Holiday 20% surcharge. No Split Bills. No BYO

Plats Principaux

(mains)

SEARED BARRAMUNDI (A) 44.90
pumpkin puree, burnt butter hollandaise, toasted almonds (GF)

MAFALDINE ALLA VODKA 34.90
mafaldine pasta with spicy vodka sauce,
burrata, chilli flakes (GFO)
add pork meatballs +10



WILD MUSHROOM RISOTTO 38.90
truffle, Parmesan, toasted almonds, chives (GF, V)

CONFIT DE CANARD 41.90
duck leg confit, braised red cabbage, orange jus (GF,DF)

PORK FILET MIGNON 40.90
Pork fillet, truffled mash, forestière mushroom sauce

STEAK FRITES 49.90
grilled beef tenderloin 250g, fries with rosemary salt, red wine jus (GF,DFO)

DIP BURGER AU POIVRE 31.90
150g house made beef patty, paprika salt, truffle mayonnaise, swiss cheese,
caramelised onions, pickles, milk bun, in peppercorn dip sauce

On the side

SALADE VERTE 12.90
mixed leaves salad with brioche croutons,
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 14.90
with rosemary salt & truffle aioli

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

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