

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

THANK GOD IT'S FRY-DAY (DFO, VO)..... 24.00
House made Polish potato and onion fritters, beetroot cured salmon gravlax, coleslaw of apple, carrot and red cabbage, sour cream, chives

THE FUN-GUY (V, GFO, DFO)..... 21.90
Mixed mushrooms, truffle oil, crispy kale and ricotta on toasted sourdough

HOLY CREPE! (VO)..... 20.90
Savoury crepe with ham, cheese, rocket, relish and a fried egg

MADemoiselle BENEDICTE (VO, GFO) 22.00
2 poached eggs with ham, house-made bearnaise sauce, whipped brie, cornichon relish on toasted baguette

AVO GOOD ONE (V, GFO, DFO) 19.90
Smashed avocado, shaved asparagus, microgreens, basil cashew cream, dukkah and feta on toasted sourdough

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
Add fine grated parmesan +\$3

TRUFFLE CROQUE MONSIEUR 22.00
French style grilled cheese sandwich with ham and truffle béchamel
Make it a Croque Madame (add a fried egg) +\$3

BREKKIE BURGER & HALLOUMI FRIES (VO) 24.00
Bacon, 2 fried eggs, cheese, BBQ sauce and caramelised onions on a brioche bun

CREME BRULEE BRICOCHE FRENCH TOAST (V) .. 21.90
Brioche French toast with brulee custard, raspberry coulis, berries and whipped cream

NOT ALL HEROES WEAR CREPES (V) 18.00
House made crepes with a choice of:

- Nutella and strawberries
- Butterscotch sauce
- Suzette (sauce of caramelized sugar, butter & orange)

Add a scoop of vanilla ice cream +\$4

THE CEREAL KILLER (V) 18.90
House made granola with oats, nuts and spices, vanilla panna cotta, seasonal fruits and strawberry coulis

RATATOUILLE SHAKSHUKA (VO, GFO, DFO) 22.00
Egg, capsicum, eggplant, zucchini, tomato, chorizo, spices, toasted baguette with harissa butter

SIDES available with meals only

Poached egg	3.00
Ham	4.00
Avocado	4.90
Mushrooms	4.90
House made potato fritter	5.00
Chorizo	5.50
Bacon	5.50
Provencale tomato	5.00
House cured beetroot salmon gravlax	9.00
Halloumi fries	12.00

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

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.



RESTAURANT YAMBA



Tag us @sandbar_yamba



Staff's favourites

HOT DRINKS

♥ HOT CHOCCY made with melted chocolate	5.50
Belgian milk, white or Nutella	
Add whipped cream	+0.5
TUMERIC LATTE tumeric, spices.....	5.50
MERMAID LATTE spirulina, butterfly pea flower, spices	5.50
♥ CAFE AU LAIT a bowl of coffee (3 shots) with milk	7.00
ESPRESSO	3.50
LONG BLACK	4.00
CAPPUCCINO, LATTE, FLAT WHITE, MACCHIATO	4.50
CHAI LATTE	4.50
MOCHA	6.00
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, coconut or almond	+0.8
Whipped cream	+0.5

COLD DRINKS

FRESH OJ	7.90
JUICES	5.00
Apple, pineapple, grapefruit, cranberry, pear or tomato	
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	8.90
Add a shot of coffee	+0.5
Add a shot of Baileys, Amaretto or Frangelico	+7.0

Smooth Criminals 9.90

YAMBANANA

Banana, cinnamon, vanilla, yogurt, honey, milk

RA-RA-RASPBERRY

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

MANGO TANGO

Mango, banana, passionfruit, yogurt, honey, milk

Boozy Brunch (from 10am)

BLOODY MARY	20.00
Vodka, tomato juice, house spice mix, lemon juice	
MIMOSA	14.00
Sparkling wine, orange juice	
ESPRESSO MARTINI	19.00
Vodka, coffee liqueur, vanilla, Botero espresso	

PEACH BELLINI	14.00
Sparkling wine, peach puree	
SANDY BELLINI	14.00
Sparkling wine, passionfruit puree	
SANDBAR PROSECCO , The Yamba Bubble	59
CHANDON BRUT , Yarra Valley AUS	75
VEUVE CLICQUOT , Champagne FR	139

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