



RESTAURANT YAMBA

Dinner Menu

Serving you from 5:30pm

Entrees

Marinated olives (V,GF,DF)	8.00
Home-made foccacia , flavoured butter (V)	8.00
Oyster , with housemade raspberry mignonette (GF,DF)	3.50 ea
Oyster , with passionfruit and chilli salsa (GF,DF)	3.50 ea
Salmon tartare , avocado, red onion, citrus, coriander, ponzu (DF)	26.00
Beetroot and gin cured Hiramasa kingfish , beetroot puree, horseradish cream (GF)	28.00
Fried prawns and squid in cardamom and clove tempura, sweet and sour dressing (GF,DF)	25.00
Burrata , ginger and carrot puree, fresh oranges and cucumber salsa, herb oil (GF,V)	25.00
Chicken liver parfait , onion jam, toasted sourdough	19.00
Chargrilled octopus , romesco sauce, braised fennel (GF,DF)	28.00
Grazing board , chorizo, prosciutto, buffalo, olives, sun dried tomatoes, toasted sourdough	36.00

Mains

Chargrilled Yamba prawns , charred corn puree, roasted pineapple, chilli and coriander salsa (GF,DF)	28.00
Crispy skin barramundi , French ratatouille and chorizo Hollandaise (GF)	34.00
Crab spaghetti , spanner crab, champagne beurre blanc, sun dried tomatoes, coriander and chilli	34.00
Truffle mushroom tagliatelle , mixed mushrooms, truffle oil, crispy kale, pecorino (V)	29.00
Beetroot pasta , scallops, squid, Sanctus fingerlime gin, fish roe, crème fraiche	34.00
Seared salmon , pumpkin and sage risotto, hazelnuts (GF)	34.00
Grilled tenderloin , truffle mash, red wine jus or béarnaise sauce (GF)	39.00
Châteaubriand steak to share , with two sides of your choice (GF)	76.00
Seafood platter to share —ask your waiter	market price

Sides

Chunky fries , aioli and tomato sauce (V)	10.00
Halloumi fries , aioli and tomato sauce (V,GF)	10.00
Rocket salad , pear, parmesan, caramelized walnuts (V,GF)	10.00
Roasted heirloom beetroots and baby carrots, orange and carrot puree, feta (V,GF)	14.00
Truffle mash (V,GF)	12.00

Dietary Information: V - Vegetarian, DF - Dairy Free, GF - Gluten Free.

Our menus contain allergens and are prepared in a kitchen that handles 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. Public Holiday 15% surcharge. Sunday 10% surcharge. No Split Bills.