

Boozy Brunch (from 10am)

MIMOSA	14
Sparkling wine, fresh orange juice	
GLASS OF CHAMPAGNE	23
SANDBAR PROSECCO , The Yamba Bubble	59
CHANDON BRUT , Yarra Valley AUS	75
VEUVE MONSIGNY , Champagne FR	105
VEUVE CLICQUOT , Champagne FR	139

PEACH BELLINI	14.00
sparkling wine, peach puree	
SANDY BELLINI	14.00
sparkling wine, passionfruit puree	
THE NAUGHTY ESPRESSO	20.90
vodka, peanut butter liqueur, vanilla, Botero espresso	
SUNDAY BLOODY SUNDAY	21.90
vodka, tomato juice, house spice mix, lemon juice	
BLOODY MARY JUG! (serves approx 4)	69.00

Sandbar

RESTAURANT YAMBA



BOOK YOUR TABLE ONLINE
www.sandbaryamba.com.au

Tag us @sandbar_yamba

HOT DRINKS

HOT CHOCCY	5.50	
made with Belgian melted milk chocolate Add whipped cream +1.0		
CAFE AU LAIT a bowl of coffee (3 shots) with milk	7.50	
ESPRESSO	3.70	
LONG BLACK	4.70	
CAPPUCCINO, LATTE, FLAT WHITE, MACCHIATO	5.50	
CHAI LATTE	5.00	
MOCHA	6.50	
TEAPOT	5.50	
English breakfast, earl grey, green tea, chai, peppermint or lemongrass & ginger		
Extra shot, decaf	+1.0	
Almond, soy	+1.0	
Mug upgrade	+1.0	
Syrup - vanilla, caramel, hazelnut or coconut	+1.0	
Whipped cream	+1.0	

COLD DRINKS

FRESH OJ	7.90	
JUICES	5.50	
Apple, pineapple, grapefruit, cranberry or tomato (no mixed juices)		
HOUSE PEACH ICE TEA	6.90	
ICED RASPBERRY MATCHA	8.90	
with house made raspberry coulis		
CITRONNADE	6.90	
French house made lemonade		
WHIPPED COFFEE	7.00	
sweet coffee foam over milk, served cold		
Add Baileys, Amaretto, Sheepdog or Frangelico	+7.0	
MILKSHAKES		
vanilla, chocolate, caramel or strawberry		
maple syrup, peach, coconut or passionfruit	8.90	
Add a shot of coffee	+1.0	
Add whipped cream	+1.0	
Add Baileys, Amaretto, Sheepdog or Frangelico	+7.0	

Staff's favourites

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 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 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. No BYO

Breakfast

Serving you from 8am, last orders at 11am

YAMBA PRAWN STAR (GFO, DFO) 25.90 2 poached eggs with local prawns, hollandaise sauce, fish pearls and chives, on toasted sourdough	BEACH BUN 17.90 B&E roll with bacon, fried egg, cheese, BBQ sauce, caramelized onions, on a milk bun <i>Add fries +\$7</i>
THANK GOD IT'S FRY-DAY (DFO, VO) 24.90 house made Polish potato and onion fritters, beetroot house cured salmon gravlax, whipped feta, chives, side salad	AVO GOOD ONE (V, GFO, DFO) 19.90 whipped avocado, roasted cherry tomatoes, sauce vierge, dukkah, whipped feta and microgreens on toasted sourdough <i>Add a poached egg +\$3</i>
RATATOUILLE SHAKSHUKA (V, GFO, DFO) 23.90 Provence ratatouille of capsicum, eggplant, zucchini & tomato, poached egg, dukkah, toasted baguette with harissa butter	TURKISH EGGS (V, GFO) 22.90 2 poached eggs, tahini and herb yogurt, harissa butter, dukkah, almonds & toasted baguette (GFO)
TRUFFLE CROQUE MADAME 24.90 French style grilled cheese with ham, truffle béchamel, gruyere and a fried egg, side salad <i>Add a red wine jus dip +\$4</i>	THE CEREAL KILLER (V) 18.90 house made granola with oats, nuts and spices, whipped panna cotta, seasonal fruits and raspberry coulis
EGGS & BACON ON TOAST (VO, GFO, DFO) 18.90 2 eggs cooked your way: poached, fried or scrambled (+\$3) with bacon on toasted sourdough and a side of tomato relish <i>Add fine grated parmesan +\$3</i>	ALMOND CROISSANT FRENCH TOAST (V) 22.90 brioche French toast with almond frangipane, toasted almonds, vanilla custard and strawberries <i>Add a scoop of vanilla ice cream +\$4</i>



SIDES available with meals only

Extra egg	3.00
Red wine jus dip	4.00
Bacon bourbon jam	4.00
Avocado (1/2)	4.90
Mushrooms	4.90
House made potato fritter	5.90
Roasted cherry tomatoes	5.90
Bacon	5.90
Maple bacon	6.50
House cured beetroot salmon gravlax	9.00
Parmesan truffle fries, with rosemary salt & truffle aioli	13.90
Gluten free toast sub	3.00

Something small

FRENCH TARTINE (GFO) 12.90 Toasted baguette with butter and house made jam	
BANANA BREAD 10.90 with espresso butter	
DESSERT FOR BREAKFAST	
CREME BRULEE (GF) 16.90	
CHOCOLATE MOUSSE , whipped cream (GF) 16.90	
CAFÉ GOURMAND 20.90 a selection of 4 mini desserts served together with a small coffee	

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