

  
 RESTAURANT YAMBA  
**Lunch Menu**

Serving you from 12pm, last orders at 1:45pm

## Entrees

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

## Mains

<b>Sandbar salad</b> , Yamba prawns, avocado, radish, cherry tomatoes, rocket, lime and chilli dressing .....	26.00
<b>G'Day salad</b> , roasted beetroot, blue cheese, pear, walnuts, spinach, orange dressing (add bacon +\$5) .....	19.00
<b>Sandbar burger</b> , home-made beef patty, milk bun, brie, crispy onions, pickles, tomato relish and fries .....	24.00
<b>Truffle croque monsieur</b> , French style grilled cheese sandwich, ham and truffle bechamel, side salad .....	25.00
<b>Crêpe</b> with ham, cheese, rocket, relish and a fried egg, side salad .....	22.00
<b>Chargrilled Yamba prawns</b> , charred corn puree, roasted pineapple, chilli and coriander salsa (GF,DF) .....	28.00
<b>Crispy skin barramundi</b> , French ratatouille and chorizo hollandaise sauce (GF) .....	34.00
<b>Seared salmon</b> , pumpkin and sage risotto, hazelnuts (GF) .....	34.00
<b>Crab spaghetti</b> , spanner crab, champagne beurre blanc, sun dried tomatoes, coriander and chilli .....	34.00
<b>Truffle mushroom tagliatelle</b> , mixed mushrooms, truffle oil, crispy kale, pecorino (V) .....	29.00
<b>Grilled tenderloin</b> , truffle mash, red wine jus or béarnaise sauce (GF) .....	39.00
<b>Seafood platter to share</b> —ask your waiter .....	market price

## Sides

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