

Welcome to Sandbar Yamba, your authentic coastal French bistro, where good dining meets good times.

We believe in honest, heartwarming food made with care, using the best local produce.

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.

Lunch: serving you from 11:30pm, last orders at 1:45pm Dinner: serving you from 5:30pm, last orders at 8pm

•	Amuse bouche	
	MARINATED OLIVES in a garlic, chilli and herb marinade (v,GF,DF)	8.90
	TOASTED BAGUETTE, harissa butter (v)	9.90
	PRAWN TOAST *minimum order 2 prawns, ginger, chilli, sesame, spring onions	8.90ea
	DUCK LIVER PARFAIT TOAST *minimum order 2 with cornichon relish and pickled red onions on pain d'épices	10.90ea (GFO)
	MINI TRUFFLE CROQUE MONSIEUR *minimum order 2 French style grilled cheese with ham, béchamel, truffle, gruyere cheese, grated Parmesan	9.90ea
	Le Froid (cold and raw)	
	OYSTER *minimum order 4 with raspberry champagne mignonette or passionfruit and chilli salsa (GF,DF)	5.90 ea
	CRAB & PRAWN REMOULADE TIAN with avocado mousse and Avruga caviar (GF,DF)	27.90
	LE GRAND MAC BEEF TARTARE beef tartare, special sauce, cornichons & pickled onions, lettuce, sesame and egg yolk, on toasted brioche	28.90
	BEETROOT CURED SALMON GRAVLAX sour cream, chives, tobiko, on potato and onion fritter	27.90
	SALMON TARTARE red onion, coriander, fish pearls, ponzu, avocado mousse, tobiko prawn cracker (DF)	26.90

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 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.



Petits Plats (small plates / entrees)

25.90

FRIED SQUID

in cardamom and clove crumb, sweet and sour dressing (GF,DF)

SCALLOP AND PRAWN 'A LA BRETONNE' 27.90 baked scallop and prawn in a creamy white wine, seeded mustard and chive sauce (2 pieces)

extra piece +\$13

HOT HONEY BAKED CAMEMBERT 26.90

with habanero honey, roasted grapes,

caramelized walnuts, toasted baguette (V,GFO)

ASPERGE VERTE 24.90

grilled asparagus, cauliflower puree,

burnt butter hollandaise, toasted almonds (V,GF)

On the side

HALLOUMI FRIES 13.90

sweet chilli mayonnaise (V,GF)

SALADE VERTE 11.90

mixed leaves salad with caramelized walnuts. honey mustard vinaigrette, Parmesan (V,GF,DFO)

TRUFFLED MASH (V,GF) 12.90

FRENCH ONION MAC AND CHEESE 18.90

baked macaroni with cheese sauce

and caramelized onions

TOMATO SALAD 14.90

roasted cherry tomatoes,

tahini and herb yogurt, sauce vierge, pangrattato (V,GFO)

Plats principaux (mains)

CRISPY SKIN BARRAMUNDI 39.90

cauliflower puree, sauce vierge

40.90 CRAB MAFALDINE

40.90

spanner crab, harissa champagne beurre blanc, roasted cherry tomatoes, tobiko, chives (GFO)

CHARGRILLED YAMBA PRAWNS

vodka sauce, savoury Caribbean prawn donuts,

roasted cherry tomatoes (GFO)

PUMPKIN RISOTTO 36.90

with crispy sage, toasted almonds,

whipped feta (v,gf)

CONFIT DE CANARD 40.90

duck confit, sweet potato and pumpkin puree,

orange jus (GF,DF)

PORK FILET MIGNON 39.90

Bangalow pork fillet, truffled mash, mustard, honey & ginger sauce (GF)

STEAK FRITES 42 90

grilled beef tenderloin 250g, chunky home made chips (GF,DFO)

red wine jus or béarnaise

FRENCH DIP BURGER (lunch only) 29.90

butcher's beef patty, special sauce, cornichon

relish, swiss cheese, pickled onions,

cheese fondue dip & chunky home made chips

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



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Card Fees: All card payments will incur a 1.9% surcharge. Public Holiday 15% surcharge. Weekends 10% surcharge. No Split Bills.