

Group Set Menus



# 2 COURSE SHARING MENU \$65pp

CHARCUTERIE BOARD, chicken liver parfait, pork terrine and rillettes, proscuitto, olives, onion jam, cornichons FRIED SQUID in cardamom and clove tempura, sweet and sour dressing (GF,DF)

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CRISPY SKIN BARRAMUNDI, French ratatouille, beurre blanc (GF)

CHATEAUBRIAND STEAK, red wine jus (GF)

ORECCHIETTE PASTA, with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V)

TRUFFLE MASH and ROCKET SALAD

# 3 COURSE SHARING MENU \$85pp

CHARCUTERIE BOARD, chicken liver parfait, pork terrine and rillettes, proscuitto, olives, onion jam, cornichons FRIED SQUID in cardamom and clove tempura, sweet and sour dressing (GF,DF)

BAKED CAMEMBERT, rosemary infused honey, caramelized walnuts, toasted sourdough

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CRISPY SKIN BARRAMUNDI, French ratatouille, beurre blanc (GF)

CHATEAUBRIAND STEAK, red wine jus (GF)

ORECCHIETTE PASTA, with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V)

CHARGRILLED YAMBA PRAWNS, savoury Caribbean prawn donuts, provencale tomato

TRUFFLE MASH and ROCKET SALAD

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DESSERT TASTING BOARD

<sup>\*</sup> All menu items are subject to change according to seasonality and availability



# PREMIUM SEAFOOD SHARING MENU \$105pp

COLD SEAFOOD PLATTER, oysters with raspberry mignonette & passionfruit and chilli salsa, crab salad with lemongrass mayonnaise, wakame and fish pearls, bucket of Yamba prawns with cocktail sauce, beetroot cured salmon gravlax with horseradish cream, avruga caviar and blinis

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BAKED SCALLOPS 'A LA BRETONNE', baked scallops in a white wine, seeded mustard and chive sauce FRIED SQUID in cardamom and clove tempura, sweet and sour dressing (GF,DF)

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CHARGRILLED YAMBA PRAWNS, savoury Caribbean prawn donuts, provencale tomato

SALMON TATAKI with purple cabbage, coriander, carrot, coconut and pomegranate salad warm dish, served rare (GF,DF)

HANDCUT CHIPS and ROCKET SALAD

# LUNCH SHARING MENU \$50pp (lunch only)

MARINATED OLIVES (V,GF,DF)

CHICKEN LIVER PARFAIT & PORK TERRINE, onion jam, toasted sourdough
FRIED SQUID in cardamom and clove tempura, sweet and sour dressing (GF,DF)
CRISPY SKIN BARRAMUNDI, French ratatouille, beurre blanc (GF)
TRUFFLE MUSHROOM TAGLIATELLE, mixed mushrooms, truffle oil, pecorino (V)
TRUFFLE MASH and ROCKET SALAD

# KIDS MENU \$30pp (under 12 yo only)

GRILLED FISH & Paris mash, OR SPAGHETTI, with meatballs and napoli sauce

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VANILLA ICE CREAM with chocolate, caramel or strawberry topping

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\$35pp

# IDEAL FOR CORPORATE BREAKFASTS, LARGE TRAVELLING GROUPS OR RECOVERY BRUNCHES!



### **SCRAMBLED EGGS & SIDES**

Bacon, smashed avo, basil tomatoes, ricotta

Toasted sourdough

### MINI CROQUE MONSIEUR

French style grilled cheese sandwich with ham and truffle béchamel

#### HALLOUMI FRIES

**CREPES** 

with Nutella

**BRIOCHE FRENCH TOAST** 

with maple syrup

**HOUSE MADE GRANOLA** 

with chai flavoured yogurt and seasonal fruits

### **SELECTION OF FRUIT JUICES**

Group Booking Form

Email your booking request form to sandbaryamba@gmail.com

# **BOOKING DETAILS**

Booking name:		
Occasion:	Date of event:	
Number of adults:k	Kids:	
Time: 7:30AM ☐ 12PM ☐	1PM ■ 5.30PM ■ 7.30PM ■	
Email:	Mobile:	
MENU SELECTION		
Sharing menu \$65pp	Lunch Sharing menu \$50pp   Brunch boar	ds \$35pp 🔲
Sharing menu \$85pp	Sharing menu \$105pp	
I am bringing a cake - cakeag	ge \$4pp   add ice cream \$3.5pp     I will not bring a	a cake
Please advice of any dietary	y requirements:	
Please advise of any decora	rations you are providing (Note: confetti, confetti ballo	ons, balloons,
glitter and party poppers are r	not allowed)	
CREDIT CARD DETAIL	LS	
Please select type of Credit C	Card:	
VISA MASTERCA	ARD AMEX	
Card Number:	Expiry Date:/_ CVV code:	
Name on Credit Card:	Signature:	
	authorise Sandbar Yamba to deb of my booking with a 2.5% card surcharge. I have read a	
Signature:	Date:	

### **GROUP MENU—TERMS AND CONDITIONS**

### **Payment & Fees**

- A deposit of 30% of the value of your booking is required to secure and confirm your booking
- Surcharge: a 10% surcharge applies to all bookings on Weekends and a 15% Surcharge on Public Holidays
- Balance of your bill is to be settled in full on the day.
- Note we are not able to offer "SPLIT BILLS" on group bookings and do not offer bar service.

#### **Final Numbers**

- Confirmation of final guest numbers are required 6 days prior, this includes any special dietary requirements.
- Inside 3 days of your booking, no further cancellation or reduction to numbers will be accepted.

#### Cancellation

- The 30% deposit will be with-held as a cancellation fee if you cancel your booking
- In addition to the loss of deposit, if you cancel Inside 72 hours a further cancellation fee of 20% of the value of your booking will be charged

### **Reserved Space**

- Whilst we endeavour to secure your preferred space, management reserve the right to move you to the best-suited area.
- For all lunchtime events, you are required to vacate your reserved space by 5pm to allow room for dinner service.
- Your table has been reserved for a maximum of 2 hours
- If you wish to exceed this time limit, venue hire fees apply

#### Venue

- The dress code is "smart casual". Shoes are required to be worn at all times.
- Sandbar Yamba is a complete non-smoking venue.
- The client is liable for the actions of their guests and party, and any damages or losses incurred resulting in a cost to Sandbar Yamba will be invoiced directly to the client
- To comply with council regulations, and for the comfort of our residential neighbours, no loud music is allowed and all guests need to re-locate indoors by 9:45pm. All guests are required to vacate our premises by 10pm as per Yamba Beach Motel regulations.

#### Sandbar Yamba

- does not assume responsibility for any loss or damage to any property belonging to the client and or clients guests
- reserves the right to exclude or remove any undesirable persons from the premises without liability
- reserves the right to cancel or re-locate the booking in the case of:
- a) The venue or part of is closed due to circumstances beyond the restaurants control
- b) The client becomes insolvent, bankrupt or enters into liquidation or receivership
- c) The booking may prejudice the reputation of the venue
- d) The deposit has not been paid by the due date

### **COVID -19**

All deposits paid are non-refundable. Should the event/ venue be affected by COVID-19 regulations the venue will offer the client an option to postpone or transfer the deposit to a restaurant dining credit only.

The Client acknowledges the rules and regulations in place by the Government.

I have read and understood the terms & conditions outlined in this agreement

SANDBAR YAMBA AND ITS EMPLOYEES WILL AT ALL TIMES COMPLY WITH THE STATE LICENSING LAWS AND THE RESPONSIBLE SERVICE OF ALCOHOL ACT.

#### ACKNOWLEDGMENT AND AGREEMENT

i nave read and understood the t	erris & conditions outlined in this agreement		
Print Name:	Signature:	Date:	