

La carte

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

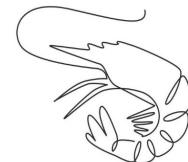
Dinner: serving you from 5:30pm, last orders at 8pm

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 (GFO)	10.90ea
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:

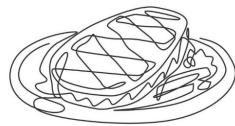
V - Vegetarian, VO - Vegetarian optional, DF - Dairy Free, DFO - Dairy Free optional, GF - Gluten Free, GFO - Gluten Free optional.

Our menus contain allergens and are prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are

taken to 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.



Petits Plats (small plates / entrees)

FRIED SQUID	25.90
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 (GF)	
CRAB MAFALDINE	40.90
spanner crab, harissa champagne beurre blanc, roasted cherry tomatoes, tobiko, chives (GFO)	
CHARGRILLED YAMBA PRAWNS	40.90
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	46.90
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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