

# LUNCH MENU

Serving you from 12pm  
Last orders at 2pm



## 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> , honey and rosemary roasted peaches, brioche crackers .....	23.00
<b>Chicken liver parfait</b> , jam, toasted sourdough .....	19.00
<b>Chargrilled octopus</b> , romesco sauce .....	26.00
<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>Crepe</b> with ham, cheese, rocket, relish and a fried egg, side salad .....	22.00
<b>Chargrilled Yamba prawns</b> , spicy tomato salsa, fresh herbs (GF) .....	28.00
<b>Crispy skin barramundi</b> , French ratatouille and chorizo hollandaise sauce (GF) .....	35.00
<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, pecorino (V) .....	28.00
<b>Fish and not chips</b> , tempura fried fish, carrot and orange puree, orange and cucumber salsa .....	28.00
<b>Grilled tenderloin</b> , Paris mash, red wine jus or pepper sauce (GF) .....	38.00
<b>Seafood platter to share</b> —ask your waiter .....	market price

## SIDES

<b>Chunky fries</b> , aioli and tomato sauce (V,DF) .....	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 baby carrots</b> , smoked honey, labneh (V, GF) .....	12.00

**Dietary Information: V - Vegetarian, DF – Dairy Free, GF – Gluten Free.**

**Our menus contain allergens and are prepared in kitchens that handle 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.**

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