

La carte

Lunch: serving you from 12pm, last orders at 1:45pm

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

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.

Amuse bouche



MARINATED OLIVES 8.90
in a garlic, chilli and herb marinade (V,GF,DF)

HOUSE MADE FOCCACIA 9.90
harissa butter (V)
Add a red wine jus dip +\$4

TOASTED BAGUETTE, butter (V) 8.90

PRAWN TOAST 8.50ea
prawns, ginger, chilli, sesame, spring onions
*minimum order 2

Le Froid (cold and raw)



OYSTER 4.90 ea
with champagne mignonette
or passionfruit and chilli salsa (GF,DF)
*minimum order 4

SALMON TARTARE 26.90
red onion, coriander, fish pearls, ponzu,
avocado mousse, prawn cracker (DF)

PRAWN & CRAB REMOULADE TIAN 27.90
with avocado mousse and Avruga caviar (GF,DF)

BEETROOT CURED SALMON GRAVLAX 26.90
sour cream, chives, tobiko,
on potato and onion galette

Le Menu

(set menu)

82pp

3 courses & a glass of wine

Entrees

SALMON TARTARE
CHICKEN LIVER PARFAIT
BAKED CAMEMBERT SALAD

Mains

GREEN RISOTTO
MOULES MARINIÈRE
BEEF BOURGUIGNON

Desserts

CRÈME BRULÉE
CHOCOLATE MOUSSE
MELBA PANNA COTTA

Wines

FRANKIE SAUVIGNON BLANC
CHEMIN DES SABLES ROSE
ATE WINES SHIRAZ
SOFT DRINK

* strictly no alterations

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)

ACCRAS DE CREVETTE 21.90
savory Caribbean prawn donuts,
sweet and sour dressing (GF,DF)

TOMATO SALAD 23.90
with feta, capers, black olives, pesto (V,GF,DFO)

BAKED CAMEMBERT SALAD 25.90
rosemary infused honey, caramelized walnuts,
mesclun (V,GF)

CHICKEN LIVER PARFAIT 23.90
onion jam, toasted baguette (GFO)

PORK RILLETES CROQUETTES 24.90
maple bacon sauce

BOULETTES 24.90
French onion baked beef meatballs
tomato coulis, Gruyere (GFO, DFO)

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)

COLESLAW 11.90
of apple, carrot and red cabbage (V,GF,DF)

TRUFFLE MASH (V,GF) 12.90



Plats principaux (mains)

CHARGRILLED YAMBA PRAWNS 39.90
prawn bisque, savory Caribbean prawn donuts,
provencale tomato (GFO,DFO)

CRISPY SKIN BARRAMUNDI 38.90
French ratatouille, sauce vierge (GF,DF)

CRAB SPAGHETTI 38.90
spanner crab, champagne beurre blanc, roasted
tomato, coriander and chilli (GFO)

MOULES MARINIÈRES 36.90
mussels cooked in a white wine and onion sauce,
chunky home made chips (GF) .

GREEN RISOTTO 35.90
with basil and asparagus, feta, crispy kale (V,GF)

BEEF BOURGUIGNON 37.90
traditional French beef stew, truffle mash (GF)

STEAK FRITES 40.90
grilled beef tenderloin 250g,
chunky home made chips,
red wine jus or béarnaise sauce (GF,DF)

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



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.

Lunch break



BONJOUR SALAD	25.90
baked camembert, bacon, caramelized walnuts, croutons, honey mustard dressing (GFO)	
SANDBAR BURGER	25.90
home-made beef patty, milk bun, brie, caramelised onions, maple bacon sauce, home made chips	
PRAWN ROLL	
milk bun, local prawns, cocktail sauce, mesclun, avocado mousse, fish pearls, home made chips	
TRUFFLE CROQUE MADAME	24.90
French style grilled cheese sandwich with ham, truffle bechamel and a fried egg, mesclun	
CHEESE BOARD	29.90
Maffra cloth aged Cheddar, Gorgonzola DOP Dolce, Kingfisher Creek double Cream brie, onion jam, cornichon relish, honey	

** sample menu only*

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.

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