



sandbar
CALOUNDRA

Dinner Menu

(Available from 4pm)

Entree

Bread (GFA)

Herb loaf | roasted garlic & thyme butter | cumin salt - 9.9

Duck + Pancetta Parfait (GFA)

Orange jelly | marmalade | ciabatta - 16.5

Crispy Chicken Wings (GF)

Pickled cabbage | Korean caramel | sesame - 17.9

Sesame Tempura Prawns (4)

Tempura Battered | chilli mayo | pickled papaya | Nori salt - 18.9

Grilled Haloumi and Zucchini (GF)

Cedar St Haloumi | pickled zucchini | Noosa tomato | basil | dukkah - 15.9

Pulled Pork Belly Springrolls (2)

Asian pulled pork | soy caramel | lotus root - 17.9

Wild Mushroom Thyme & Fetta Arancini (3)

Truffle tapenade cream | mushroom salt - 14.9

Chef's Tasting Plate

3 Handcrafted Tastings - ask for today's inspiration - 23.5

Salads

Pear, Parmesan & Walnut Salad (GF)

Wild rocket | braised pear | shaved parmesan | candied walnuts | balsamic vinaigrette - 16.5

Haloumi & Avocado Salad (GFA)

Baby gem lettuce | grilled haloumi | toasted grains | avocado | lavosh cracker | citrus vinaigrette - 19.5

Add grilled chicken 24.5 | Add prawns 26.5 | Add smoked salmon 26.5

Thai Beef Salad (GFA)

Hoisin marinated beef | spiced nuts | wombok Asian slaw | sweet Thai dressing - 19.5

Confit Shredded Duck Salad (GF)

Local plum | mizuna | goats cheese | hazelnut dukkha | caramel raisin vinaigrette - 20.5

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Seafood

Beer Battered Fish (GFA)

Barramundi | battered or crumbed | hand cut chips | tartare | lemon - 23

Grilled - 25 | Add Chef's salad - 4

Wine matched with Villa Maria Sauvignon Blanc

SA Braised Black Lip Mussels (GFA)

Tarragon cream reduction | tomato | chilli | garlic | shallots | toasted ciabatta - 28

Wine matched with Villa Maria Sauvignon Blanc

Salt & Pepper Calamari (GFA)

Pickled pineapple | lime mayo | snow pea salad 22.5

Wine matched with Vidal Pinot Gris

Smoked Salmon & Scallop Orecchiette

Chicory house smoked Atlantic salmon | Hervey Bay scallops | orecchiette pasta | pea puree | beurre blanc - 29

Wine matched with Innocent Bystander Pinot Noir Rose

Market Fish of the Day (GF)

Roasted celeriac puree | pickled zucchini and haloumi salad | pancetta crusted butter - 30

Wine matched Luella Chardonnay

Prawn & Softshell Crab Linguine

Prawn & crispy soft shell crab | linguini | chilli | garlic | shallots | tomato | lemon butter - 29

Wine matched St Hallet Rose

Salmon & Kaffir Lime Potato Cakes

Crumbed Atlantic salmon cakes | tamarind and coconut sauce | green papaya - 25

Wine matched Knappstein Hand Picked Riesling

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Main Fare

Grass Fed Beef Burger (GFA)

Brioche sesame bun | cheese | onion jam | house ketchup | tomato | oak lettuce | mustard mayo - 16.5

Add Hand Cut Chips 20.5

Beer Matched with Stone & Wood Pacific Ale

Steak Sandwich (GFA)

Grass Fed Valley Rangers Rump | spiced onion rings | cheese | bacon | oak lettuce | paprika mayo | Italian panini - 19.9

Add Hand Cut Chips – 23.9

Wine matched with Josef Cromy Pepik Pinot Noir

Coconut Beef Short Rib (GF)

12 Hour slow braised coconut beef short rib | pomegranate | pickled papaya | tamarind glaze | toasted cashew praline - 29

Wine matched with St Hallett Rose

Surf & Turf (GFA)

Grass fed Wagyu rump 7+ 220g | tempura prawns | béarnaise sauce | hand cut chips | chef's salad - 39

Wine matched with Smith & Hooper Merlot

Chicken Parmigiana

House crumbed chicken breast | leg ham | cheddar | tomato sugo | chef's salad | hand cut chips – 26

Wine matched with Villa Maria Sauvignon Blanc

Local Wild Mushroom Risotto (GF)

Local Wild Mushroom Risotto | thyme and goats cheese crumble | truffle tapenade cream 24

Wine matched with Vidal Sauvignon Blanc

Sesame Tempura Zucchini Flower (3)

Sesame Tempura Zucchini Flower | ricotta and basil farce | citrus yoghurt | pomegranate salad 26

Wine matched with Roaring Meg Pinot Gris

Sides

Hand Cut Chips (GFA)

Chilli Salt & Aioli

Mini – 4.5 | Small – 7.5 | Large – 9.5

French Fries (GF)

With Aioli

Mini – 4 | Small – 7 | Large – 9

Garden Salad (GF)

Mini – 4.5 | Small – 7

Rocket, Pear, Parmesan & Walnut Salad (GF)

Mini – 5.5 | Small – 8

Spiced Onion Rings

Aioli – 7.9

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Desserts

Milk Chocolate Parfait (GFA)

Brioche pudding | local plum | chocolate soil | hazelnut gelato - 14

Vanilla Panna Cotta (GFA)

Candied pistachio sponge | raspberry granita | raspberry ice cream - 14

Mango and Coconut Pudding

Kaffir lime curd | ginger bread | coconut sorbet - 14

Chef's Tasting Plate

A selection of hand made dessert creations - 25.5

Affogato

Vanilla ice cream, double espresso shot and choice of liqueur - 14
(Bailey's Irish Cream | Cointreau | Frangelico | Grand Marnier | Kahlua)

Virgin Affogato

Vanilla ice cream, double espresso shot - 8
(add a shot of caramel, vanilla or hazelnut – 1)

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