



sandbar
CALOUNDR A

Dinner Menu

(Available from 4pm)

Entree

Bread (GFA +\$2)

Herb loaf | roasted garlic & thyme butter | cumin salt – 8.9

Zucchini Haloumi & Dill Fritters (3) (GF)

House made fritters | honey sumac yoghurt | snow pea salad – 14.9

Crispy Chicken Wings (GF)

Crispy chicken wings | pickled cabbage | Soy citrus caramel | sesame - 17.5

Sesame Tempura Prawns (4)

Tempura battered prawns | spiced mayo | green papaya | Nori salt - 18.9

Pork Belly Steam Buns (2)

Slow braised pork belly | slaw | spiced mayo – 17.9

Pulled Pork Springrolls (2)

Asian pulled pork | soy citrus caramel | lotus root - 16.9

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)

Cos lettuce | grilled haloumi | toasted grains | avocado | onion | lavosh cracker | citrus vinaigrette - 19.5

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

Thai Beef Salad (GFA)

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

Shredded Duck Salad (GF)

Confit shredded duck | quince | rocket | spinach | goats cheese | hazelnut dukkha | caramel raisin vinaigrette - 21.9

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Seafood

Sandbar Fish & Chips (GFA)

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

Grilled - 25 | Add Chef's salad – 5

Wine matched with Villa Maria Sauvignon Blanc

SA Braised Black Lip Mussels (GF)

Garlic | tomato | tarragon cream sauce | toasted bread - 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 (GFA)

Grilled fish | baby carrot | pea puree | Israeli cous cous | butter emulsion - 32

Wine matched Pitchfork Chardonnay

Prawn & Softshell Crab Linguine (GFA)

Prawn & crispy soft shell crab | linguini | chilli | garlic | shallots | tomato | lemon butter – 30

GF Pasta Available add \$4

Wine matched St Hallet Rose

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Main Fare

Classic Beef Burger (GFA +\$2)

Brioche bun | house made beef pattie | cheese | caramelised onion | house relish| tomato | lettuce | aioli - 16.5

Add Hand Cut Chips 20.5

Beer Matched with Stone & Wood Pacific Ale

Vegetarian Burger (GFA +\$2)

Brioche bun | chickpea pattie | lemon tahini | avocado salsa | tomato | lettuce | aioli – 15.5

Add Hand Cut Chips 20.5

Wine matched with Vidal Pinot Gris

Steak Sandwich (GFA +\$2)

Sirloin steak | spiced onion rings | cheese | bacon | lettuce | spiced mayo | Italian panini - 19.9

Add Hand Cut Chips – 23.9

Wine matched with Josef Cromy Pepik Pinot Noir

Slow Braised Lamb (GF)

Pulled marinated slow braised lamb | lemon tahini | mixed grains | charred red cabbage | pomegranate - 29

Wine matched with St Hallett Rose

Surf & Turf (GFA)

220g sirloin | 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 | garden salad | hand cut chips – 27

Wine matched with Villa Maria Sauvignon Blanc

Sides

Hand Cut Chips (GFA)

Chilli Salt & Aioli

Mini – 4.5 | Small – 7.5 | Large – 9.5

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

Mango & Frangelico Parfait (GF)

Almond crumbed mango parfait | mango puree | chocolate soil - 14

Honey Yoghurt Panna Cotta (GFA)

Pistachio praline | pistachio fairy floss | raspberry sorbet - 14

Caramel Chocolate Tart

Coconut ice cream | macadamia crumb | mascarpone - 14

Ice Cream Trio

A selection of 3 premium ice creams served in a brandy snap basket| biscotti - 14

Affogato (GF)

Vanilla ice cream, double espresso shot and choice of liqueur - 14

(Bailey's Irish Cream | Cointreau | Frangelico | Grand Marnier | Kahlua)

Virgin Affogato (GF)

Vanilla ice cream, double espresso shot - 8

(add a shot of caramel, vanilla or hazelnut – 1)

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