

Small Plates & Starters

Natural Oysters	\$26
Served with lemon	
Natural Oysters & Prawns	\$36
Served with lime aioli	
Prawn Twisters	\$22
Served with garlic aioli	
3 Cheese Garlic Bread	\$14
Cheddar, white mozzarella & aged parmesan	
Confit Garlic Rubbed Turkish Bread	\$12
Trio of Dips	\$16
Chickpea tahini mint, baba ganoush, tzatziki with selection of breads	
Rainbow Olives	\$14
With selection of breads	
Pan Seared Halloumi	\$19
With baby spinach, lemon cheek & balsamic glaze	
500g Chicken Wings	\$26
Ambra limoncello / Honey & black sesame seeds / Chipotle Moroccan spice	
BBQ Glazed Pork Belly Bites	\$22
Glazed pork belly bites served with sour cream, sweet chilli sauce, coriander & sesame seeds	

Sandbar

AIRLIE BEACH

Mains

Pressed Pork Belly	\$26 Entrée / \$41 Main
Coffee scented black beans, apple puree, crystallized celery leaves, pancetta crisp, calvados jus	
Bakers Creek Pork Cutlet 300gm	\$42
Sicilian caponata green beans & red wine jus	
Marbled Wagyu 250gm	\$52
Crushed herbed kipfler potatoes, green beans, seasonal vegetables & red wine jus	
Grass Fed Eye Fillet 200gm	\$54
Toasted sesame honey pumpkin, green beans & broccoli	
Fettuccine Gamberi	\$42
King prawns, Spinach chorizo, cherry tomato sugo, fresh herbs & aged parmesan	
Moussaka	\$40
Marinated lamb mince with eggplant, baby spinach, Roma tomatoes & bechamel sauce, served with Greek salad	
Sicilian Beef Cheek	\$42
12 hour slow cooked Sicilian marinated beef cheek on a sweet potato puree with seasonal veg and red wine jus	

Tacos

Coral Trout Tacos	\$28
3 tacos with coral trout, Asian slaw, salsa, coriander & lime aioli	
Pulled Lamb Tacos	\$28
Slow roasted Mediterranean pulled lamb soft tacos with slaw and tzatzikis mint drizzle	
Prawn Tacos	\$28
Prawn, mango salsa, Asian slaw and lemon guacamole	

Burgers

Wagyu Beef Burger	\$32
Swiss cheese, baby cos, pickled beetroot, beetroot hollandaise, aioli, beer battered onion rings & chunky chips	
Vegan Burger	\$28
Vegan patty, baby cos, pickled beetroot, onion, Asian slaw, vegan cheese & chunky chips	
Marinated Crispy Chicken Sliders	\$34
3 sliders with marinated chicken, Asian slaw, aioli & chunky chips	
Barramundi Burger	\$34
Home-made tartare, pickled red onion, cos lettuce, slaw, calamari rings & chunky chips	

Salads

- Greek Salad** \$24
Roma tomatoes, cucumber, marinated feta, olives & lemon oil
- Caesar Salad** \$26
Baby cos, aged prosciutto, white anchovies, Turkish croutons, house made dressing
- Add Chicken \$8
-Add Prawns or Calamari \$14
- Mediterranean Style Mango Salad** \$24
Rocket, mango, mint, red bell pepper, cucumber

Vegetarian

- Vegetarian Risotto** \$36
Carniola rice, butternut pumpkin, king mushrooms, peas & white truffle oil
- Add Chicken \$8
-Add Prawns or Calamari \$14
- Roasted Whole Red Pepper** \$28
Stuffed with truffle infused Carniola rice, mascarpone cheese, mixed fresh herbs, Napoli drizzle & micro salad

Kids

- Fish & Chippies** \$17
Battered flathead with chips & tomato sauce
- Kiddies Burger** \$15
Mini beef burger with slaw, chips & tomato sauce
- Chicken Dippers** \$16
Panko crumbed chicken bites with chips and tomato sauce

Seafood

- Marinated Baby Octopus** \$24 Entrée / \$36 Main
Moroccan pearl cous cous, saffron, apricots, sultanas, Sicilian baby capers, sunflower seeds, lemon oil & aged balsamic reduction
- Szechuan Calamari** \$24 Entrée / \$36 Main
Pickled baby fennel, rocket, smoked almonds, Greek feta & hibiscus syrup
- Pan seared Sea Scallops** \$22 Entrée
Accompanied by a pea puree, beetroot hollandaise & mango mayo
- Spiced Coconut Laksa Mussels** \$21 Entrée
Accompanied by a pea puree, beetroot hollandaise & mango mayo
- Fish & Chips** \$38
Coral trout crumbed or grilled, rocket, cherry tomatoes, parmesan, raspberry vinaigrette, house made tartare & chunky chips
- Coral Trout** \$38
Grilled Coral Trout on a bed Asian slaw and Nam Jim
- Loaded Seafood Chowder** \$42
Prawns, mussels, coral trout and Moreton Bay bugs. Served with crusty bread
- Spiced Coconut Seafood Laksa** \$42
Prawns, mussels, coral trout, Moreton Bay bugs with coriander Asian veg. Served with crusty bread
- Crispy Skin Barramundi** \$38
Capers, asparagus, cherry tomato in a home-made Seafood bisque

Sides

- Truffle Mash** \$8
- Seasonal Vegetables** \$9
- Chunky Chips** \$9
- Mini Greek Salad** \$14
- Patatas Bravas** \$13

Dessert

- Pina Colada Panna Cotta** \$15
With white rum & pineapple
- Sticky Date Toffee Pudding** \$15
With salted caramel sauce & vanilla bean ice cream
- Summer Fruits Sorbet** \$15
With whipped cream and strawberry
- Tiramisu** \$15

Ask about our dessert specials

Sandbar

The Sandbar kindly request that patrons with food allergies or other dietary requirements inform staff at the time of ordering.