


Small & Share Plates

- 3 Cheese Garlic Bread**  \$14
Cheddar, white mozzarella & aged parmesan
- Confit Garlic Rubbed Turkish Bread**  \$10
- Trio of Dips**  \$14
Chickpea tahini mint, baba ganoush, tzatziki with selection of breads
- Rainbow Olives**  \$12
With selection of breads
- Pan Seared Halloumi**  \$17
With baby spinach, lemon cheek & balsamic glaze
- 500gm Chicken Wings** \$24
Choose your sauce:
Ambra limoncello, honey, black sesame seeds & fried shallots
Or Chipotle Moroccan spice & micro herbs

Salads

- Greek Salad**  \$24
Roma tomatoes, cucumber, marinated feta, olives & lemon oil
- Caesar Salad** \$26
Baby eos, aged prosciutto, white anchovies, Turkish croutons, house made dressing
- Add Chicken \$8
- Add Calamari or Prawns \$12

Kids Meals

- Fish & Chippies** \$13
Battered flathead with chips & tomato sauce
- Chicken Dippers** \$13
Panko crumbed chicken bites with chip & tomato sauce
- Kiddies Burger** \$12
Mini beef burger with slaw, chips & tomato sauce

Sandbar

AIRLIE BEACH

Mains

- Pressed Pork Belly** \$22 Entree / \$36 Main
Coffee scented black beans, apple puree, crystallized celery leaves, pancetta crisp, calvados jus
- Barkers Creek Pork Cutlet 300gm** \$35
Sicilian caponata green beans & red wine jus
- Marbled Wagyu 250gm** \$48
Crushed herbed kipfler potatoes, green beans, seasonal vegetables & red wine jus
- Grass Fed Eye Fillet 200gm** \$52
Toasted sesame honey pumpkin, green beans & broccoli
- Fettuccine Gamberi** \$38
King prawns, Spanish chorizo, cherry tomato sugo, fresh herbs & aged parmesan
- Vegetarian Risotto**  \$29
Carnaroli rice, butternut pumpkin, king mushrooms, peas & white truffle oil
- Add Chicken \$8
- Add Prawns \$12
- Moussaka** \$38
Marinated mince with eggplant, baby spinach, roma tomatoes & bechamel sauce
Served with a Greek salad
- Wagyu Beef Burger** \$26
Swiss cheese, baby eos, pickled beetroot, beer battered onion rings & chunky chips
- Vegan Burger**  \$25
Vegan patty, baby eos, pickled beetroot, onion, asian slaw & vegan cheese
- Panko Crumbed Chicken Sliders** \$24
3 sliders with crumbed chicken, Asian slaw & aioli



Vegetarian



Vegan



Gluten free meals are available at request

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

Seafood

- Marinated Baby Octopus** \$21 Entree / \$32 Main
Moroccan pearl cous cous, saffron, apricots, sultanas, Sicilian baby capers, sunflower seeds, lemon oil & aged balsamic reduction
- Szechuan Calamari** \$22 Entree / \$33 Main
Pickled baby fennel, rocket, smoked almonds, Greek feta & hibiscus syrup
- Fish & Chips** \$32
Coral trout crumbed or grilled. Rocket, cherry tomatoes, parmesan, raspberry vinaigrette, house made tartare & chunky chips
- Coral Trout** \$36
Asian mint slaw & nam jim
- Atlantic Salmon** \$39
Zucchini linguini, cherry tomatoes, fresh herbs & orange butter
- Coral Trout Tacos** \$26
3 tacos with coral trout, Asian slaw, tomato salsa, coriander & lime aioli

Sides

- Truffle Mash**  \$8
- Seasonal Vegetables**  \$9
- Chunky Chips**  \$9
- Mini Greek Salad**  \$11
- Patatas Bravas** (Spanish fried potatoes)  \$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 Fruit Sorbet**  \$14
With three seasonal flavours