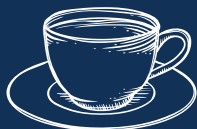


## COFFEE

Long, Short, Black, White / 4  
 Large / 1  
 Extra shot / .50  
 Bonsoy, Almond, Lactose Free Milk / .50  
 Oat, Coconut Milk / 1  
 Decaf / .50  
 Syrup / 1  
 Hot Chocolate / 4 / 5  
 Prana Chai / 4.8 / 5.5



## T2 TEA 4.5

English Breakfast, Earl Grey, Just Peppermint,  
 Green, Lemongrass & Ginger, Jasmine, Just  
 Chamomile, Morning Sunshine, Packs a Peach

## ICED DRINKS 6.5

Coffee, Chocolate, Caramel, Strawberry, Vanilla  
 \*served with ice cream

## COLD DRINKS

Coke, Diet Coke, Coke No Sugar  
 Sprite, Fanta, Dry Ginger, Soda Water,  
 Crushed Raspberry / 4  
 Lemon, Lime & Bitters / 4  
 Mineral Water 300ml / 4 | 1L / 7  
 Peach Iced Tea, Lemon Iced Tea / 5  
 LoBros Kombucha - Raspberry & Lemon,  
 Ginger & Lemon, Passionfruit, Peach & Ginger / 6  
 Cold Pressed Juice - Orange, Watermelon, Apple / 8  
 Cold Pressed Juice - Green / 9  
 Coconut Water / 7  
 Orange/Apple Juice Bottle / 5

## ALCOHOLIC BEVERAGES

SPARKLING	Glass	Bottle
Pizzini Prosecco, <i>king valley</i>	9.5	48
NV Chandon Brut, <i>yarra valley</i>	13	62
NV Veuve Cliquot, <i>france</i>		130

ROSE	Glass	Bottle
Days of Rosé, <i>mclaren vale</i>	11	50
Artea, <i>france</i>	12	60

WHITE WINE	Glass	Bottle
Rob Doland True Colours Chardonnay, <i>yarra valley</i>	10.5	50
La La Land Pinot Gris, <i>murray darling</i>	10.5	50
Wood Park 'Whitlands' Pinot Grigio, <i>king valley</i>	10	46
Vickery Riesling, <i>eden valley</i>	11	50
Dusky Sounds Sauvignon Blanc, <i>marlborough</i>	11	50
Deakin Estate Moscato, <i>murrey darling</i>	9	42



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RED WINE	Glass	Bottle
Smoking Barrels Single Vineyard Shiraz, <i>barossa valley</i>	11	52
St Hallet Garden of Eden Shiraz, <i>eden valley</i>	10.5	50
Jr Jones Pinot Noir, <i>mornington peninsula</i>	13	60
Mojo Cabernet Sauvignon, <i>mclaren vale</i>	10	50
Aquilani Sangiovese, <i>italy</i>	10	50

## BOTTLED BEER / CIDER

Balter XPA	11
Balter IPA	11
Corona	10
Cascade Premium Light	8
4 Pines Pacific Ale	10
4 Pine Pale Ale	11
Napoleon Apple Cider	10

## COCKTAILS

Aperol Spritz	17
Espresso Martini	19
Margarita	19
Mojito	19
Old Fashioned	19
Cosmopolitan	19
Campari Spritz	17
Bloody Mary	18
Mimosa	13
Japanese Slipper	19
Blue Lagoon	19
Dark & Stormy	19

## BREAKFAST

Toast & House Preserves (3 slices) / 8.5  
sourdough, multigrain, fruit loaf, gluten free

Eggs Your Way on Toast / 13  
poached, fried or scrambled (gfo, v)

Porridge / 18  
honey infused porridge, cinnamon sugar, spiced  
poached pear, maple crumble

Smashed Avocado / 25  
heirloom tomatoes, beetroot purée, toasted almonds,  
Danish feta, poached egg (v, gfo, vo, n)

Chilli Eggs / 20  
scrambled eggs, cherry tomatoes, chives, fried shallot,  
sourdough (gfo, v)  
+ chorizo / 3

Green & Grain / 21  
sautéed green vegetables, charred corn, goji berries,  
avocado, almond flakes, quinoa, pea hummus,  
poached egg (v, gf, vo, n)

Eggs Benedict / 22  
English muffin, pulled beef brisket, poached eggs,  
apple and fennel slaw, mustard hollandaise (gfo)

Sandbar Breakfast Board / 25  
bacon, house made hash brown, chipolatas, blistered  
vine tomatoes, sautéed mushrooms, spinach, chilli  
relish, 2 poached eggs, fresh avocado on sourdough  
(gfo)

Breakfast Burger / 15  
fried egg, bacon, Swiss cheese, smoked chilli relish,  
milk bun (gfo)  
+ hash / 4

Buttermilk Pancake Stack / 21  
vanilla pancake stack, seasonal berries, maple syrup,  
brûlée'd banana, Persian floss, cinnamon and vanilla  
bean mascarpone (v)

\*Please note  
All card transactions incur a 1.5% surcharge  
In addition, on public holidays a 15% surcharge is applied to all food items.

## LUNCH

Calamari Salad / 27  
lightly fried calamari, hummus, chickpeas,  
cucumber, mixed leaves, feta, sesame salt (gf)

Ricotta Gnocchi / 25  
braised beef, ricotta gnocchi, baby spinach,  
parmesan

Roasted Pumpkin Salad / 18  
maple roasted pumpkin, freekeh, quinoa,  
haloumi, rocket, pomegranate (gfo, v, vo)  
+ chicken / 4

Sandbar Beef Burger / 26  
150g premium beef patty, cos lettuce, tomato,  
caramelised onion, dill pickle, American cheese,  
house sauce, milk bun, shoestring fries (gfo)

Prawn Tacos / 17  
smokey garlic prawns, shaved lettuce, sriracha,  
kewpie mayo, crispy shallots (2 per serve)

Fish & Chips / 27  
beer battered fish, rustic chips, salad, lemon,  
tartare sauce (gfo, dfo)

Seafood Linguine / 32  
mussels, clams, whitefish, calamari, prawns, chilli  
garlic

## SIDES

Hand Cut Rustic Chips / 12  
aioli

Shoestring Fries / 11  
garlic aioli

Start planning the perfect wedding or event by the beach with  
us here at The Sandbar.

Contact our friendly functions coordinator Rebecca at  
functions@jbshospitality.com.au | 0477 553 922



Monday - Friday  
8am - 4pm  
Saturday - Sunday  
8am - 4:30pm

175B Beaconsfield Parade,  
Middle Park 3206



## BREKKY EXTRAS

Egg	3
Bacon	5
Haloumi	4
Fresh Avocado	5
Chipolata Sausages	5
Mushrooms	4
Danish Feta	3
Potato Hash	4
Spinach	4
Vine Tomatoes	4
Hollandaise	3
Smoked Salmon	6

## DIETARIES

df - dairy free

dfo - dairy free option

n - contains nuts

vo - vegan option

v - vegetarian

gfo - gluten free option

gf - gluten free (not always

suitable for coeliacs)

### FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.