

SAND & WOOD

DINNER MENU

TO START

Artisan Sourdough (V) Warm artisan sourdough bread with balsamic glaze, extra virgin olive oil & dukkah butter	12
Pacific Oysters (Each) - Natural oysters with "bush tucker" inspired mignonette - Oysters kilpatrick	5 5.5
Spring Rolls (4) Prawn cutlet spring rolls with nuoc cham dipping sauce	21
Salt & Pepper Prawns And Octopus Salt & pepper prawns and octopus with pickled vegetables & lemon aspen aioli	25
Tuna Tataki (GF) Sesame crusted tuna tataki with soy & citrus dressing	23.5
Chilled Prawn Platter Large cooked prawns (14) with Marie Rose sauce & fresh lemon	39
Four Cheese Arancini (V) Four cheese arancini with romesco sauce & rocket	18
Tempura Vegetables (V) Tempura broccoli & cauliflower with togarashi sauce & pickled ginger	18
Korean Chicken Crispy Korean fried chicken with gochujang sauce Available with cauliflower as vegan option	19

SALADS

Add chicken 10, prawn 14 or calamari 13	
Pumpkin Salad (V)(GF) Roasted pumpkin with pepita, candied pecans, smoked honey, raisin puree & nashi pear	18
Asian Slaw Asian slaw with cabbage, carrot, mint, coriander, bean sprouts, spring onion & nam jim dressing	18
Garden Salad (V)(GF) House garden salad with feta, lettuce, cucumber, tomato, onion & honey mustard dressing	16

LAND AND SEA

Side dish recommended	
Barramundi (GF) Barramundi with macadamia crumb, kale chips, confit fennel & akudjura	38
Salmon Teriyaki glazed salmon with steamed bok choy, nori crisps & yuzu	38
Chicken (GF) Chicken breast with mushroom and cheddar stuffing, kale and pine nut salad & truffled jus	35
Duck (GF) Panang duck curry with lotus root, roasted coconut & charred lime	46
Pork Loin (GF) Pork loin cutlet with charred confit leeks & caramelised apple jam	38
Eye Fillet Steak (GF) Grass fed Old eye fillet with crushed potato, prosciutto crisps, pepperberry onion jam & port wine jus	48

PASTA & RISOTTO

Add chicken 10, prawn 14 or calamari 13	
Risotto (V)(GF) Saffron risotto with confit cherry tomatoes, salsa verde & parmesan crisps	26
Gnocchi (V) Potato gnocchi with baby peas, marinated feta, beurre noisette, sage & lemon	28
Tagliatelle Slipper lobster tagliatelle with cherry tomatoes, chilli, garlic, basil & grana padano	41
Baby Gem Salad (V) Baby gem cos lettuce with ranch dressing, croutons & parmesan cheese	10
Vegetables (V)(GF) Green beans, zucchini and carrot with black salt & extra virgin olive oil	10
Brussel Sprouts (V)(VG) Crispy fried brussel sprouts with soy & ginger dressing	10
Corn 'Ribs' (V)(GF) Charred sweet corn 'ribs' with smoked paprika, lemon & feta	10
Chips (V) Crispy chips with lemon and rosemary salt	10
Potato (V)(GF) Creamy potato mash	10
Coconut Rice (V)(VG)(GF) Coconut & cardamon rice with toasted coconut & green onion	10

CHILDREN'S MEALS

<i>Recommended for children 2-12 years</i> Served with chips, salad or green vegetables	
Battered Fish Battered flathead fillets & lemon	14.5
Chicken Breast Crumbed or grilled chicken breast	14.5
Cheeseburger Beef cheeseburger	14.5
Lasagna Beef lasagna with cheesy mornay sauce	14.5

DESSERTS

Cheesecake Wildberry cheesecake with strawberry ice cream, fresh berries, chocolate soil & chantilly cream	15
Panna Cotta Vanilla panna cotta with mango glaze, toasted macadamia crumb & biscotti	17
Brownie Warm chocolate brownie with chocolate coffee glaze, caramelized pecans & vanilla bean ice cream	17
Trio of Sorbet (V) Lemon, mango & raspberry sorbet	15

(V) – Vegetarian (VG) – Vegan (GF) – Gluten Free

Disclaimer: Whilst we take great care in catering for all dietary requirements and the elimination of allergens, we as well as our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages. For further information, please ask your friendly service attendant.

1.5% SURCHARGE APPLIES TO ALL CREDIT CARDS

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