

## BREADS

Garlic Turkish Bread	7.00
Garlic & Parmesan Turkish Bread	8.00
Pear and gorgonzola bruschetta with balsamic and olive oil drizzling	14.00
Soup of the day served with cheese sticks	12.50

## PORT STEPHENS ROCK OYSTERS | ½ dozen / 1 dozen

Natural <i>pickle ginger dressing and lemon</i> GF	19.5   34.00
Kilpatrick <i>bacon &amp; Worcestershire sauce</i> GF	20   35.00
Half Shell Scallops <i>w/ herb and macadamia butter, pear, pine nut, arugula, red radish salad</i>	22   38.00

## ENTREES

<b>Confit Duck Spring Rolls</b> <i>Homemade duck spring rolls w/ hoisin &amp; chili dipping sauce.</i>	18.00
<b>Pork, Ginger &amp; Chive Dumplings</b> <i>Homemade dumplings w/ red miso, soy broth &amp; fried shallots.</i>	17.00
<b>Salt &amp; Pepper Squid</b> GF <i>Freshly made, and lightly dusted with sandpipers salt &amp; pepper mix, with mixed salad and 5 spice sweet chili sauce</i>	Entrée 18.00 Main 29.00
<b>Crab, Parmesan &amp; Spring Onion Arancini</b> <i>Homemade blue swimmer crab arancini, mixed leaf salad &amp; house-made siracha aioli</i>	18.00
<b>Aloo Chop</b> GF, DF, VEGAN <i>Homemade potato and vegetable croquette, with peanut, coriander, cumin, smoky chipotle Hummus Dip &amp; Salad</i>	18.00
<b>Prawn Hot Pot</b> GFA <i>freshly prepared prawn's w/ garlic, chili &amp; Napolitano sauce, served in a hot pot with Turkish bread</i>	Entrée 19.50 Main 33.00

## SALAD

<b>Warm Honey Roast Pumpkin &amp; Goat Cheese</b> GF, DFA, VEG <i>Arugula, red radish, cherry tomato, pepita seed, red onion, candied walnut with balsamic dressing</i> <i>Add EXTRA grilled haloumi cheese \$5 or Grilled Chicken breast \$7</i>	19.00
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# SANDPIPERS

Restaurant

## MAINS

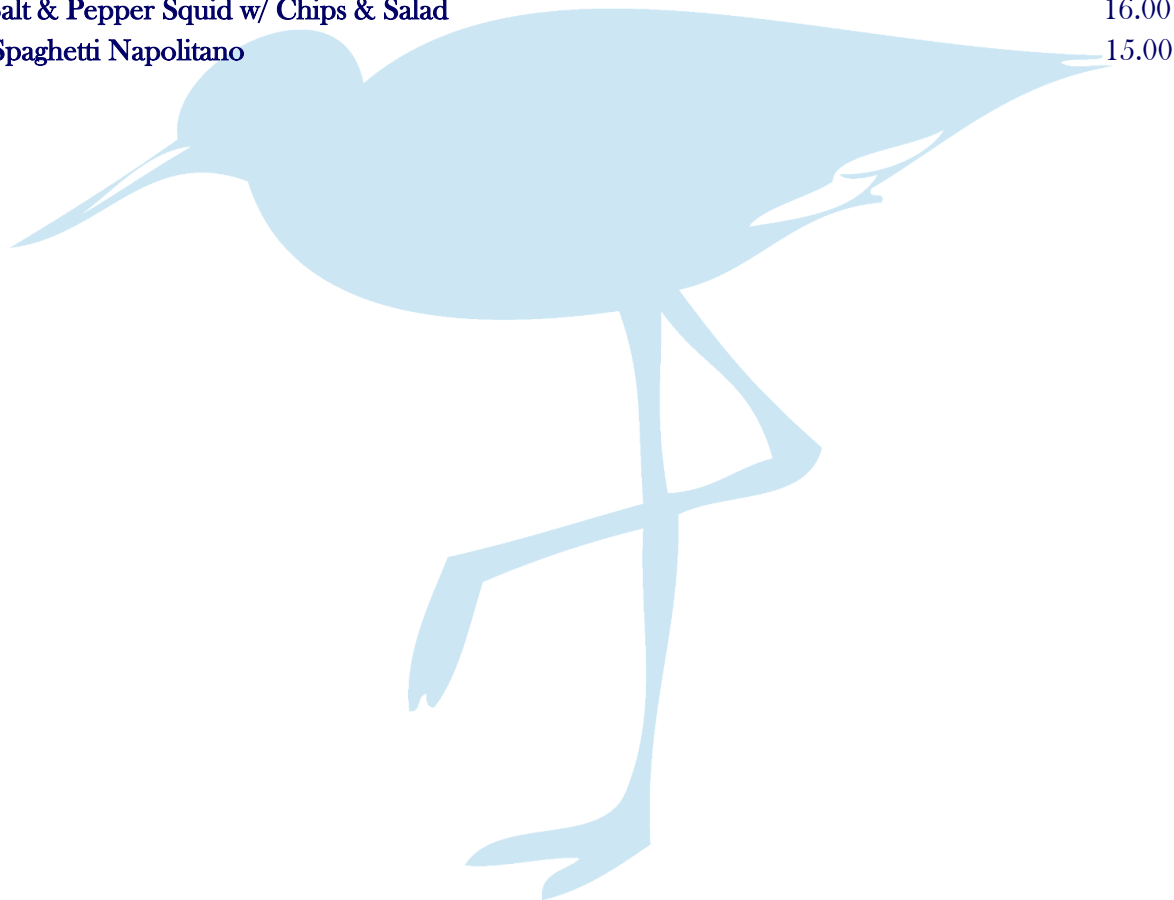
<b>Sandpiper's Pork Belly</b> GF	33.00
<i>Crispy Pork belly served w/ Asian style braised vegetable, sesame seed, glass noodle &amp; apple sauce</i>	
<b>Corn Fed Chicken Breast Roulade</b>	33.00
<i>Stuffed with spinach, mushroom and goat cheese. Served with sweet potato mash, green vegetables and a creamy garlic sauce</i>	
<b>Chick Pea and Mushroom Masala</b> GF, VEG.	31.00
<i>South Asian style aromatic with tomato, onion, cumin, coriander, garlic, ginger, cashew-nut, basmati rice and papadum</i>	
<b>Fish of the Day</b> GF	34.00
<i>Pan seared fish of the day w/ warm pumpkin and goat cheese salad or chat potato &amp; seasonal vegetables and citrus beurre blanc</i>	
<b>Moroccan Spice Lamb Back Strap</b> GFA	37.00
<i>With raisin, pine nut couscous stuffed in capsicum, seasonal green, avocado mousse and mint yoghurt</i>	
<b>300gr Scotch Fillet w/without Garlic Prawn Topper</b>	46.00/ 38.00
<i>Served with roasted chat potato and seasonal sautéed vegetables or chips and salad and a red wine jus</i>	
<b>Ravioli Of The Week</b>	32.00
<i>Baby spinach, pine nut sage, confit garlic, cherry tomato, burnt butter &amp; parmesan</i>	
<b>Slipper Lobster Tagliatelle</b>	34.00
<i>Roasted cherry tomato, garlic leek, spinach coulis &amp; parmesan</i>	
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<b>SANDPIPERS TASTE PLATES (FOR ONE)</b>	
<b>Sandpiper Taste Plate</b> GF	42.00
<i>Sandpiper's pork belly, lamb back strap, and 150 gr scotch fillet Served with accompaniments.</i>	
<b>Seafood Taste Plate</b>	46.00
<i>Crab arancini, prawn hot pot, fish of the day and scallops on shell Served with accompaniments.</i>	

**SIDES**

Fries w/ Aioli (GF)	8.00
Garden salad w/lettuce, cucumber, tomato, capsicum, olive and capers GF	8.00
Pine-nut Raisin couscous & Mint yoghurt	8.00
Seasonal Sautéed Vegetables (GF)	12.00
Sweet Mash Potato	8.00

**KIDS MENU**

Chicken Nuggets or Grilled Chicken Breast w/ Chips & Salad	16.00
Battered Fish w/ Chips & Salad	16.00
Salt & Pepper Squid w/ Chips & Salad	16.00
Spaghetti Napolitano	15.00



## DESSERTS

**WARM STICKY DATE PUDDING** 15.00  
*With butterscotch sauce and ice-cream*

**WHITE CHOCOLATE SPRING ROLLS** 15.00  
*With raspberry coulis and ice-cream*

**CRÈME CARAMEL GF** 15.00  
*Custard dessert with a layer of clear caramel sauce.*

**TIRAMISU** 15.00  
*Homemade tiramisu*

**WARM CHOCOLATE BROWIE GF** 15.00  
*With ice-cream*

**AFFOGATO** 15.00  
*Served with vanilla ice-cream, shot of espresso coffee & your choice of Bailey Irish Cream, Tia Maria, Frangelico & Kahlua*

**DESSERT TASTE PLATE FOR 2** 29.00  
*Chef's selection of 3 desserts to share*

**DESSERT WINE**  
*Keith Tulloch Botrytis Semillon, Hunter Valley, NSW 375ml* Glass 8.00 / Bottle 34.00

## DRINKS

### BEERS & CIDERS

- Cascade Premium light | 6.5  
 XXXX Gold | 7.00  
 Carlton Draft 8.50  
 Crown Lager | 8.50  
 Corona (Mexico) | 8.50  
 Peroni Nastro Azzurro (Italy) | 8.50  
 Asahi Super Dry (Japan) | 8.50  
 Tilsa 'Apple Truck' Cider (Hunter Valley) | 9.00  
 Murray's Brewery Whale Ale | 9.00  
 Murray's Brewery Angry Man Pale Ale | 9.00

### SOFT DRINKS

- Coke, Lemonade, Lift, Coke Zero | 4.25  
 Apple, Orange & Pineapple Juice | 4.00  
 Lemon Lime & Bitters | 4.50  
 Aqua Panna | BTL 7.00  
 San Pellegrino Sparkling Water | BTL 8.00

### APERITIVO/DIGESTIVO

- Campari | 7.00  
 Aperol | 8.00  
 Limoncello | 8.00  
 Amaro Averna, Montenegro | 8.00  
 Grappa | 8.00

### DESSERT WINE

- Keith Tulloch Botyris Semillon, Hunter Valley  
 NSW, 375ml | Glass 8.00 | Bottle 34.00

### SPIRITS

- Johnny Walker Red, Jim Beam, Jack Daniels, | 7.50  
 Bundaberg Rum, Southern Comfort, Bacardi  
 Zubrowka Vodka, Gordon's Gin

### LIQUEUR

- Midori, Baileys, Kahlua, Frangelico, Cointreau | 8.00  
 or Tia Maria

### PORT

- Grant Burge Tawny Port | 7.00  
 Grandfather Port | 12.50

### COFFEE & TEA

	Cup	Mug
Espresso/ Macchiato	3.50	
Cappuccino, Flat White, Mocha & Latte Flavoured Latte	4.50	5.00
Hazelnut, Caramel & Vanilla	5.00	5.50
Hot Chocolate	4.50	5.00
Chai Latte	5.00	5.50
Ice Coffee/ Iced Chai latte		6.00

Soy, Almond & lactose free milk EXTRA 70c

### Assortment of Tea | Pot 5.00

English breakfast, Peppermint, Green Tea, Camomile, Early Grey

## COCKTAILS (EACH COCKTAIL CONTAINS 60ML OF SPIRITS)

### EXPRESSO MARTINI | 19.00

Absolute Vodka & Kahlua, Freshly Brewed Espresso Coffee

### COSMOPOLITIAN | 18.00

Absolute Vodka, Cointreau, Fresh Lemon & Cranberry Juice

### MIDORI ILLUSION | 18.00

Midori, Absolute Vodka, Pineapple juice & Fresh Lime

### MARGARITA | 19.00

Tequila, Cointreau & Fresh Lime

### APEROL SPRITZ | 17.00

Aperol, Prosecco & Soda Water

## SPARKLING WINE | Glass/ Bottle

Peterson House Gateway, Hunter Valley | 7.50 | 36.00

Peterson House Pink Blush, Hunter Valley | B - 34.00

Villa Sandi Prosecco Il Fresco 200ml Piccolo, Veneto Italy | B - 13.00

Villa Sandi Prosecco Il Fresco, Vento, Italy | B - 42.00

## ROSE & MOSCATO

Madfish Moscato, Margret River, WA | 8.00 | 35.00

Keith Tulloch Rose Saignee Shiraz, Hunter Valley | 7.50 | 36.00

Bouchard Aine Rose de France | B - 34.00

## WHITE WINES

First Creek Botanica Semillon Sauvignon Blanc, Hunter Valley | 7.00 | 32.00

Baby Doll Sauvignon Blanc, Marlborough NZ | 7.5 | 34.00

Teusner Woodside Sauvignon Blanc, Adelaide Hills, SA | 9.00 | 44.00

Lock & Key Chardonnay, Tumbarumba, NSW | B - 36.00

Scarborough Chardonnay, Hunter Valley | 8.50 | 42.00

Paxton Pinot Gris 100% Certified Organic, McLaren Vale, SA | B - 37.00

Baby Doll Pinot Gris, Marlborough NZ | B - 32.00

First Creek Verdelho, Hunter Valley | B - 32.00

Peter Lehmann Eden Valley Riesling, Barossa Valley, SA | B - 42.00

David Hook, Pinot Grigio, Hunter Valley | 7.5 | 34.00

## Red Wines

First Creek Cabernet Sauvignon, Hunter Valley | 7.50 | 32.00

Kingston Estate Cabernet Sauvignon, Coonawarra SA | B - 34.00

Ingham Road, Pinot Noir, Yarra Valley, VIC | 8.00 | 36.00

Paxton Shiraz 100% Certified Organic, McLaren Vale, SA | 7.50 | 36.00

Round Two Merlot, Barossa Valley, SA | B - 36.00

Teusner Bilmore Shiraz, Barossa Valley, SA | B - 44.00

Pico Maccario Barbera, Piedmont, Italy | B - 44.00