



SANDPIPERS

Restaurant

Welcome to the fully licensed
Nelson Bay, Sandpipers Restaurant.

We trust you will enjoy our Modern
Australian cuisine and service.



OPEN 7 NIGHTS A WEEK:

DINNER ONLY 5:30 TO 10PM

81 MAGNUS STREET, NELSON BAY, NSW 2315

PHONE/FAX: 0249849990

[E- contact@sandpipersrestaurant.com.au](mailto:contact@sandpipersrestaurant.com.au)

WEBSITE- sandpipersrestaurant.com.au

Please advise staff if you have a food allergy

BYO BOTTLED WINE ONLY



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BREADS

Garlic Turkish Bread GFA	7.50
Garlic & Parmesan Turkish Bread	9.75
Avocado & Tomato Bruschetta (Add smoked salmon extra \$6) VEG, GFA, DFA	14.50
Avocado, tomato, red onion, basil, feta cheese on sourdough	

PORT STEPHENS ROCK OYSTERS/ HALF SHELL SCALLOPS | ½ dozen / 1 dozen

Natural <i>pickle ginger dressing and lemon</i> GF	19.5 36.00
Kilpatrick <i>bacon & Worcestershire sauce</i> GF	20 37.00
Half shell scallops <i>w/ herb and macadamia butter, arugula, red radish, funnel blub salad</i> GF	22 38.00

ENTREES

Confit Duck Spring Rolls	18.00
<i>Homemade duck spring rolls w/ hoisin & chili dipping sauce</i>	
Pork & Chives Momo	17.00
<i>Homemade south Asian flavored dumplings w/ miso broth, mushrooms & shallots</i>	
Salt & Pepper Squid GF	Entrée 18.00 Main 29.00
<i>Freshly made, and lightly dusted with sandpipers salt & pepper mix, with mixed salad and 5 spice sweet chili sauce</i>	
Crab, Parmesan & Spring Onion Arancini	18.00
<i>Homemade blue swimmer crab arancini, mixed leaf salad & house-made siracha aioli</i>	
Seafood Chowder	Entrée 14.50 Main 27.00
<i>New England style creamy seafood chowder with prawns, fish & squid served with cheesy melba toast</i>	
Prawn Hot Pot GFA	Entrée 19.50 Main 33.00
<i>Freshly prepared prawn's w/ garlic, chili & Napolitano sauce, served in a hot pot with Turkish bread</i>	

SALAD

Warm Honey Roast Pumpkin & Goat Cheese GF,DFA,VEG,NFA	19.00
<i>Arugula, 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>	



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MAINS

Sandpiper's Pork Belly GFA	34.00
<i>Slow cooked pork belly served w/ sweet potato puree, braised cabbage, bacon, onion jam with seasonal green vegetables & a port jus</i>	
Cashew Nut Butter Chicken NFA	34.00
<i>Chicken thigh marinated overnight with yoghurt and south Asian spices cooked in oven then smothered in a cream tomato sauce served with jasmine rice, cumin, poppadum & green vegetables</i>	
Fish of the Day GF	34.00
<i>Pan seared fish of the day w/ chat potatoes, seasonal vegetables & citrus, star anise reduction and Mango Salsa</i>	
Lamb Back Strap GFA	37.00
<i>Macadamia dukkha encrusted succulent lamb backs strips w/ quinoa, pumpkin, cilantro, tomato, confit garlic, seasonal vegetables & beetroot hummus</i>	
300gr Scotch Fillet w/without Garlic Prawn Topper GF	38.00/ 46.00
<i>Served with roasted chat potato and seasonal sautéed vegetables or chips and salad and a béarnaise sauce.</i>	
Ravioli of the week (Ask waitstaff) NFA	32.00
<i>Baby spinach, pine nut, sage, confit garlic, cherry tomato, burnt butter & parmesan</i>	
Quinoa and Avocado Bowl VEGAN	22.00
<i>Pumpkin, wilted spinach, onion, garlic and tomato relish</i>	
Slipper Lobster Linguine	34.00
<i>Cherry tomato, celery, onion, garlic, spinach & parmesan</i>	

SANDPIPERS TASTE PLATES (FOR ONE)

Sandpiper Taste Plate GFA	42.00
<i>Sandpiper's pork belly, lamb back strap, and 150 gr scotch fillet Served with accompaniments.</i>	
Seafood Taste Plate	46.00
<i>Prawn hot pot, fish of the day and two 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, VEG	8.00
Seasonal Sautéed Vegetables GF, VEG	12.00
Pear, Pine Nut, Rocket & Salad VEG, GF, VEGAN,	12.00
Warm Honey Pumpkin Salad GF, VEG	19.00
<i>Arugula, cherry tomato, pepita seed, red onion, goat cheese, candied walnut with balsamic dressing</i>	

KIDS MENU (All kids meals excluding pasta dishes are served with chips, salad & tomato sauce)

Chicken Nuggets	16.00
Grilled Chicken Breast	16.00
Battered Fish	16.00
Salt & Pepper Squid	16.00
Kids Pasta	

DESSERTS

WARM STICKY DATE PUDDING	15.00
<i>With butterscotch sauce and ice-cream</i>	
WHITE CHOCOLATE SPRING ROLLS	15.00
<i>With raspberry coulis and ice-cream</i>	
CRÈME CARAMEL GF	15.00
<i>Custard dessert with a layer of clear caramel sauce.</i>	
TIRAMISU	15.00
<i>Homemade tiramisu</i>	
WARM CHOCOLATE BROWNIE GF	15.00
<i>With ice-cream</i>	
AFFOGATO GF	15.00
<i>Served with vanilla ice-cream, shot of espresso coffee & your choice of Bailey Irish Cream, Tia Maria, Frangelico & Kahlua</i>	
DESSERT TASTE PLATE FOR 2	29.00
<i>Chef's selection of 3 desserts to share</i>	
DESSERT WINE	
<i>Keith Tulloch Botrytis Semillon, Hunter Valley, NSW</i> 375ml	Glass 8.00 / Bottle 34.00

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		6.00

Soy, Almond & Lactose Free Milk EXTRA 70c

Assortment of Tea | Pot 5.00

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

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
- Tilse 'Apple Truck' Cider (Hunter Valley) | 9.00
- Murray's Brewery Whale Ale | 9.00
- Murray's Brewery Angry Man Pale Ale | 9.00

APERITIVO/DIGESTIVO

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

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 | 13.00

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/Iced Chai Latte	5.00	5.50
Ice Coffee		6.00

Soy, Almond & lactose free milk EXTRA 70c

Assortment of Tea | Pot 5.00

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

SOFT DRINKS

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

DESSERT WINE

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

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 II Fresco 200ml Piccolo, Veneto Italy | B - 13.00

Villa Sandi Prosecco II Fresco, Vento, Italy | B - 44.00

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 | 7.00 | 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 | 36.00

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 | 7.50 | B - 36.00

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

Pico Maccario Barbera, Piedmont, Italy | B - 44.00