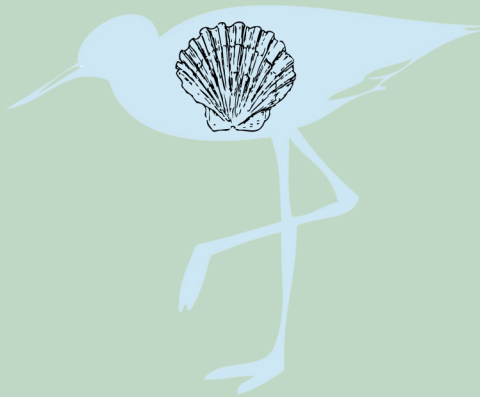





SANDPIPERS
Restaurant



Welcome to Sandpipers Restaurant!
As a family-run business, we hope
you enjoy your time with us.



Please advise staff if you have a food allergy.
WE ARE LICENSED AND BYO BOTTLED WINE ONLY.

GF = Gluten Free, GFA = Gluten Free Available, DF =Dairy Free, DFA= Dairy Free Available, Corkage \$7.00 per person / Surcharge of 15% applies on Sundays & Public Holidays. No split bills
1.5% Surcharge On ALL Cards



BEERS & CIDERS

- Light Beer** | \$8.00
- XXXX Gold** | \$9.50
- Carlton Dry** | \$10.50
- Crown Lager** | \$11.00
- Corona** | \$11.00
- Peroni Nastro Azzurro** | \$11.00
- Asahi Super Dry** | \$11.00
- Apple cider** | \$11.00
- *Non-Alcoholic Beer** | \$7.00*

Spirits

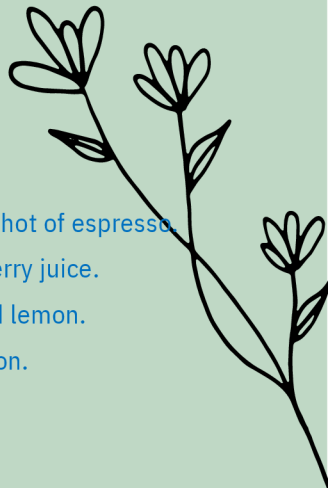
- Johnny Walker Red** | \$12.00
- Jim Beam** | \$12.00
- Jack Daniels** | \$12.00
- Bundaberg Rum** | \$12.00
- Southern Comfort** | \$12.00
- Bacardi** | \$12.00
- Zubrowka Vodka** | \$12.00

SOFT DRINKS

- Coke, Lemonade, Solo, Coke No Sugar** | \$6.00
- Apple | Orange | Pineapple Juice** | \$6.00
- Lemon Lime & Bitters** | \$6.75
- San Pellegrino Sparkling Water 500ml** | \$9.00

COCKTAILS (EACH COCKTAIL CONTAINS 60ML OF SPIRITS)

- ESPRESSO MARTINI** | \$22.50 -Vodka, Kahlua, frangelico and a shot of espresso.
- COSMOPOLITAN** | \$22.50 - Vodka, Cointreau, lemon, and cranberry juice.
- MIDORI ILLUSION** | \$22.50 - Midori, Vodka, pineapple juice, and lemon.
- MARGARITA** | \$22.50 - Tequila, Cointreau, sugar syrup and lemon.
- APEROL SPRITZ** | \$21.50 - Aperol with bubbles and soda water.



SPARKLING WINE | Glass | Bottle

First Creek, Brut Cuvee, Hunter Valley | \$13.00 | \$55.00

Peterson House Gateway, Hunter Valley | \$68.00

Peterson House Pink Blush, Hunter Valley | \$68.00

Villa Sandi Prosecco II Fresco 200ml Piccolo, Veneto, Italy | \$19.50

Villa Sandi Prosecco II Fresco, Veneto, Italy | \$65.00

ROSE & MOSCATO | Glass | Bottle

Piquitos Moscato, Spain | \$13.50 | \$55.00

Keith Tulloch Rose, Hunter Valley | \$13.50 | \$55.00

WHITE WINES | Glass | Bottle

House white | \$9.50

First Creek Semillon Sauvignon Blanc, Hunter Valley | \$42.00

Baby Doll Sauvignon Blanc, Marlborough NZ | \$12.00 | \$55.00

First Creek Botanica Chardonnay, Hunter Valley | \$ 48.00

Scarborough Chardonnay, Hunter Valley | \$15.00 | \$68.00

Peter Lehmann Riesling, Barossa Valley, SA | \$62.00

First Creek Botanica Pinot Grigio, Hunter Valley | \$45.00

David Hook, Pinot Grigio, Hunter Valley | \$15.00 | \$68.00

Red Wines | Glass | Bottle

House red | \$9.50

Cabernet Sauvignon, Barossa Valley, SA | \$52.00

Shiraz, Barossa Valley, SA | \$12.50 | \$52.00

Pinot Noir, Yarra Valley, VIC | \$60.00

Pico Maccario Barbera, Piedmont, Italy | \$68.00



Breads (GFA)

Garlic Turkish Bread | (4pcs) \$11.00

Cheesy Garlic Turkish Bread | (4pcs) \$13.00

Bruschetta | (2pcs) Tomato, onion, feta, and basil \$17.00

Garlic Pitta Bread | With tzatziki and beetroot hummus dip \$18.00

Port Stephens Local Oysters

Natural | (6pcs \$28.00, 12pcs \$48.00)

With Japanese vinaigrette and lemon

Kilpatrick | (6pcs \$30.00, 12pcs \$52.00)

With Worcestershire sauce and bacon.

Entrees

Seared Scallops | 6pcs \$30.00 | 12pcs \$52.00

With mild chilli butter and macadamia nut dukkha. (GF)

Teriyaki chicken dumplings | Ent \$21.00 | Main \$34.00

Served in a vegetable broth and bok choy.

Crab Arancini | (3pcs) \$22.00

Golden fried panko-crumbed rice balls with sriracha aioli.

Add Ex piece \$5.00.

Homemade Duck Spring Rolls | (3pcs) \$21.00

Slow cooked duck with salad hoisin & chilli soy dipping sauce. (DF)

Add Ex piece \$5.00.





House Favourites

Salt & Pepper Squid | Ent \$26.00 | Main \$38.00 (GFA)

Lightly dusted and served with salad and a five spice sweet chilli on top.
Add chips **\$5.00** extra.

Sizzling Garlic Prawn HotPot | Ent \$25.00 | Main \$41.00 (Most Popular)

Mix of garlic, chilli, tomato, spring onion, olive oil, with a side of toasted bread. (GFA, DFA)

Chunky Seafood Chowder | Ent \$24.00 | Main \$37.00 (Local Favourite)

New England-style chowder loaded with prawns, fish, mussels, squid, and cheesy bread.

Pumpkin & Halloumi Summer Salad | \$28.00

Cherry tomatoes, cucumber, radish, red onion and a citrus dressing. (Vegan Available).
(Add chicken **\$8.00**, prawns **\$15.00**)

Signature Pastas

Sandpipers Prawn Linguine | \$39.00 (Most Popular)

Light tomato base, cherry tomatoes, onion, confit garlic, chilli, herbs, spinach and shaved parmesan.

Scallop Linguine | \$41.00

Light tomato base, tomato, onion, chilli, confit garlic, spinach and shaved parmesan.

Chilli Crab Linguine | \$39.00

Light tomato base, onion, chilli, confit garlic, spinach and shaved parmesan.

Ravioli of the week | \$37.00

Burnt butter base, cherry tomatoes, confit garlic, spinach and shaved parmesan.



Sandpipers Seafood Specials (GFA, DFA)

Fish of the Day (GF, DFA) | \$42.00

Pan seared fish with roasted baby potatoes, spinach, cherry tomato, macadamia nut and citrus reduction.

Seafood Tasting Plate (For One) | \$65.00

Fish of the day, prawn sizzler, two scallops. Comes with sides of potatoes, veggies, and dipping bread.

Seafood Platter (For Two) | \$142.00

Share our fish of the day, grilled octopus, garlic prawns, scallops (2pcs), oysters (2pcs), squid, and bug!

Comes with side dish of potatoes, vegetables and salad.

The Classics

Linguine Carbonara | \$28.00

Cream-based sauce, bacon, egg yolk, and shaved parmesan.

Add chicken **\$8.00** | Add prawns **\$10.00**

Linguine Bolognese | \$28.00

Beef mince cooked in tomato base with celery, onion, garlic, and shaved parmesan.

Crumbed Chicken Schnitzel | \$29.00

Golden-fried, served with fries, garden salad, and gravy.

Add creamy garlic prawns **\$15.00**

Chicken Parmigiana | \$31.00

Napoletana sauce, mozzarella cheese, served with fries, garden salad, and gravy.

Add creamy garlic prawns **\$15.00**



From the Butcher's Block

Sandpipers Pork Belly | \$39.00

Twice cooked Asian pork belly with corn on the cob, green vegetable hoisin sauce and apple puree. (DF)

Mediterranean Souvlaki | \$38.00

Oregano and garlic marinated lamb skewers served with garlic pita bread, salad and mint dipping.

Slow Cooked Lamb Rack | \$44.00

Slow cooked lamb rack (3pcs) served with crushed rosemary potato and assorted vegetables.

Pan Seared Veal Medallions | \$45.00

Served with potato cake, seasonal greens and green pepper sauce.

Teriyaki Chicken | \$38.00

Seared teriyaki-marinated chicken, served with poached dumplings and green vegetables.

Kids Menu

All meals come with chips & salad except pastas.

Chicken Nuggets | \$14.00

Calamari Rings | \$16.00

Grilled Chicken Breast | \$14.00

Kids Pasta (Cream Base) | \$14.00

Kids Pasta (Tomato Base) | \$14.00

Kids Pasta Bolognese | \$17.00

Battered Fish | \$17.00

Sides

Fries with Aioli | \$12.00

Garden Salad | \$15.00

**Seasonal Sautéed Vegetables
\$15.00**



Desserts



SANDPIPERS
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Warm Sticky Date Pudding | \$18.00
With butterscotch sauce and ice-cream

White Chocolate Spring Rolls | \$18.00
With raspberry coulis and ice-cream

Crème Caramel (GF) | \$18.00
Custard dessert with a layer of clear caramel sauce

Tiramisu | \$18.00
Homemade Tiramisu

Warm Chocolate Brownie with Walnuts (GF) | \$18.00
With ice-cream

Affogato (GF) | \$18.00
Vanilla ice-cream, shot of espresso coffee & your choice of Baileys Irish Cream, Tia Maria, Frangelico, or Kahlua

Caramel Slice (GF) | \$16.00
Served with strawberry and berry coulis

Dessert Taste Plate for 2 | \$45.00
Chef's selection of 3 desserts to share (Affogato not included)

Enjoy with our Coffee or Tea

Espresso/Macchiato (\$4.50)

Cappuccino, Flat White, Latte (Cup \$5.00 | Mug \$5.50)

English breakfast tea | \$5.00