

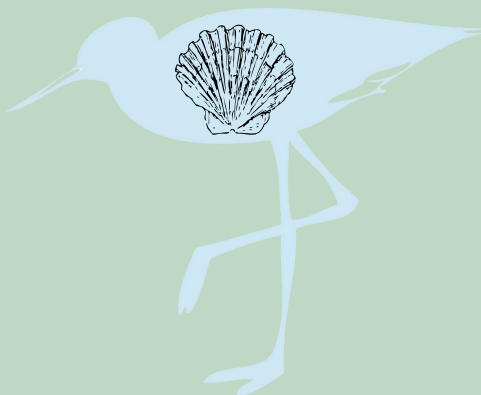


SANDPIPERS

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.

A = Australian, I = Imported, M = Mixed

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

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

Wilson Watervale Riesling, Claire Valley | \$70.00

First Creek Botanica Pinot Grigio, Hunter Valley | \$47.00

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 | \$70.00

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 Flat Bread | With tzatziki and beetroot hummus dip \$18.00

Port Stephens Local Oysters (A)

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 (M) | 6pcs \$30.00 | 12pcs \$52.00

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

Homemade Fried Teriyaki Chicken Gyoza | 5pcs Ent \$21.00

| 10pcs Main \$34.00

Served with teriyaki sauce and sesame seed.

Crab Arancini (M) |(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 (M) | 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 (M) | 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 (M) | Ent \$24.00 | Main \$37.00 (Local Favourite)

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

Pumpkin, Pepitas and Halloumi 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 (M) | \$39.00 (Most Popular)

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

Scallop Linguine (M) | \$41.00

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

Chilli Crab Linguine (M) | \$39.00

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

Homemade Local Pumpkin Ravioli | \$37.00

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



Sandpipers Seafood Specials (GFA, DFA)

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

Pan seared fish with roasted pumpkin, pepitas seeds, spinach, cherry tomato, pecan nut and citrus reduction.

Seafood Tasting Plate (For One) (M) | \$65.00

Fish of the day, prawn sizzler, two scallops. Comes with sides of pumpkin, spinach, cherry tomato, pecan nuts and dipping bread.

Seafood Platter (For Two) (M) | \$142.00

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

Comes with side dish of pumpkin, cherry tomatoes, pecan nut. Or you can get chips just let our wait staff know!

The Classics

Linguine Carbonara | \$28.00

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

Add chicken **\$8.00** | Add prawns **\$15.00**

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 glass noodle salad port jus and apple puree. (DF)

Slow Cooked Lamb Rack | \$48.00

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

Pan Seared Veal Medallions | \$48.00

Served with mashed potato, seasonal greens and mushroom sauce.

250g Grain Fed Filet Mignon | \$55.00

Choose between pomme puree, assorted greens or chips and salad as your side dish.
Add creamy garlic prawns **\$15.00**

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 Bolognaise | \$17.00

Battered Fish (I) | \$17.00

Sides

Fries with Aioli | \$12.00

Garden Salad | \$15.00

**Seasonal Sautéed Vegetables
\$15.00**

Desserts



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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