



Sandbar

FOOD MENU



SMALL PLATES

APPETIZER PLATTER (I)

A selection of our stuzzichini
to share

45

OLIVES (V)

Italian-style marinated
black & green olives

9

GARLIC BREAD (V)

Focaccia bread, garlic,
rosemary, butter

12

GOLDEN FRIED MINI PIZZA (I)

Tomato sauce, Parmigiano,
stracciatella, mortadella, pistachio,
lemon ricotta, anchovies

12

BRUSCHETTA (I)

Selection of bruschetta bread with
tomato, prosciutto and parmesan,
anchovies, grilled vegetable

16

ARANCINI (I)

Rice ball, crab meat, saffron,
Asiago cheese

17

CROQUETTE (V)

Potato croquette, wild mushrooms,
mozzarella

14

CHARCUTERIE PLATTER

Selection of Italian cured meat,
focaccia bread, bagna cauda, peverada

48

CHEESE PLATTER

5 Italian cheeses, drunken pear,
honey, Pan di Spezie, vincotto, nuts,
homemade crackers

30

OYSTERS (LG)

Choice of Natural, Mignonette,
Balsamic or Amatriciana

½ dozen 1 dozen

35

65

PIZZA

MARGHERITA (V)

Tomato sauce, mozzarella,
basil, parmesan

22

QUATTRO FORMAGGI (V)

Mozzarella, Parmesan cheese, Asiago
cheese, ricotta, gorgonzola, mascarpone

28

VALTELLINA

Tomato sauce, mozzarella, bresaola,
rocket, Taleggio cheese

32

CAPRICCIOSA

Tomato sauce, mozzarella, prosciutto
cotto, artichoke, mushrooms, olives

27

DIAVOLA

Tomato sauce, mozzarella,
spicy salami, oregano, parmesan

26

FRUTTI DI MARE (I)

Tomato sauce, mozzarella, calamari,
prawns, mussels, parsley

38

(LG) Low gluten (I) Imported seafood (V) Suitable for vegetarian

Food allergies: Please note that we take every precaution when accommodating special meal requirements.

However, we handle the following known allergens in our kitchens:

Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.

Please be aware that not all ingredients are listed in the dish description.

If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice.

We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

Sandbar

COCKTAIL MENU

SIGNATURE COCKTAILS

RAMON'S COMB



22

Super refreshing Margarita with a hint of spice to gives you an ultimate Mexican experience and balance it up with freshly pressed watermelon juice, adding an extra layer of sweetness.

Jalapeño Infused Espolon Blanco Tequila, Lime Juice, Jalapeño & Lime Oleo Saccharum, Watermelon Juice

APPLETON SLING



25

Our latest creation is a variation of the Singapore Sling. By incorporating premium Appleton Estate Rum and infusing it with tropical flavours, we have achieved the perfect balance of sweetness and citrus.

Appleton Estate Rum, Cherry Heering Liqueur, Dom Bénédictine Liqueur, Pineapple Juice, Lime Juice, Sugar Syrup

SANDBAR MULE



23

A classic mule with a tropical twist. By incorporating Mango Liqueur, we have added a touch of exotic flavour to this beloved drink. We have topped it off with alcoholic ginger beer, along with a squeeze of lime and a sprig of fresh mint to provide a burst of aroma with each sip.

Ketel One Vodka, De Kuyper Mango Liqueur, Lime Juice, Matso's Ginger Beer

TEN'S GIMLET



25

For gin connoisseurs who enjoy sipping and savouring a delightful blend, the Classic Gimlet has been given a slight twist to extract the fullest flavour from the premium Tanqueray No. Ten Gin.

Tanqueray 10 Gin, Grapefruit Oleo Saccharum, Lime Juice, Coriander Oil

JALA LUNAR



25

Adding a touch of Jalapeño provides a spicy complement to the Lunar Hendricks' blend of spices, while balancing it out with cucumber maximises the refreshing qualities.

Hendrick's Lunar Gin, Cucumber Juice, Lime Juice, Jalapeño Syrup, Soda

GARDEN BY THE BEACH



25

This cocktail embodies the tropical south eastern style with a refreshing hint of lychee and citrus, transporting you to a beautiful garden by the beach.

Pampero Blanco Rum, Paraiso Lychee Liqueur, Monin Falernum Syrup, Grapefruit Juice, Lime Juice



SPRITZES

Choice of spritzes to enjoy hot days on the deck

APEROL SPRITZ

Aperol, Prosecco,
Soda

16

RHUBARB & GINGER SPRITZ

Whitley Neill Rhubarb
& Ginger, Ginger Syrup,
Prosecco, Soda

20

FIORENTE SPRITZ

Fiorente, Prosecco,
Soda

20



NON ALCOHOLIC COCKTAILS

NOHITO

Mint, Lime Juice,
Sugar Syrup, Soda

14

A LITTLE THYME OFF

Thyme Sugar Syrup,
Lemon Juice, Tonic Water

14

FROZEN MANGO & COCONUT COLADA

Mango Purée, Coconut Cream,
Pineapple Juice, Lime Juice, Sugar Syrup

14

THE PLACEBO

Coconut Cream, Sugar Syrup,
Orange Juice, Pineapple Juice,
Lime Juice, Cinnamon

14

CLASSIC COCKTAILS

ESPRESSO MARTINI



22

Coffee Rum, Cold Brew,
Vanilla Sugar Syrup

TOM COLLINS



22

Gin, Lemon Juice,
Sugar Syrup, Soda

CLASSIC MOJITO



22

White Rum, Mint, Lime Juice,
Sugar Syrup, Soda

BLOODY MARY



22

Vodka, Worcestershire Sauce, Tabasco,
Lemon Juice, Tomato Juice, Salt & Pepper

CLASSIC DAIQUIRI



22

Spiced Rum, Lime Juice,
Sugar Syrup

NEGRONI



22

Gin, Campari, Sweet
Vermouth, Orange Twist

OLD FASHIONED



24

Pick your whiskey or trust our bartenders
Starward Nova Whiskey aged in PX
Sherry Barrel, Sugar Syrup, Bitters

MARTINI



22

Choice of classic or dirty
Gin or Vodka, Dry Vermouth,
Olives, or Lemon Twist

COSMOPOLITAN



22

Vodka, Cointreau, Lime Juice,
Cranberry Juice

LONG ISLAND ICED TEA



22

Vodka, Gin, White Rum, Tequila,
Cointreau, Lemon Juice, Cola

CLASSIC MARGARITA



22

Tequila Blanco, Cointreau,
Agave, Lime Juice

SOUR COCKTAILS



22

*Choice of Whiskey, Gin,
Rum or Disaronno*
Your chosen Spirit, Lemon Juice,
Sugar Syrup, Wonder Foam

PINA COLADA



22

Coconut Rum, Coconut Cream,
Pineapple Juice

Sandbar

WINE MENU

WINE HO

WINE

Glass Glass
150ml 250ml Bottle

SPARKLING & CHAMPAGNE

Seppelt Fleur De Lys	South Eastern Aus	12		60
Cavaliere D'Oro Prosecco	Veneto, Italy	13		65
La Gioiosa Prosecco	Veneto, Italy			70
Chandon NV Brut	Yarra Valley, Vic, Aus			84
Mumm Grand Cordon	Champagne, France			120
Veuve Clicquot	Champagne, France			159

WHITE

Seppelt The Drives Chardonnay	South Eastern Aus	11	18	55
Squealing Pig Sauvignon Blanc	Marlborough, NZ	12	20	60
Secret Stone Pinot Gris	Marlborough, NZ	12	21	60
Wynns Riesling	Coonawarra, SA, Aus			59
Penfolds Max's Chardonnay	South Australia, Aus			85
Shaw & Smith Sauvignon Blanc	Adelaide Hills, SA, Aus			85

