

# MENU

## Breakfast

<b>Eggs Rosette</b>	15
Soft poached eggs w/ smoked salmon rosette, fried capers, avocado salsa, fresh watercress & toasted turkish fingers	
<b>Pork Duo with Tomato Chutney</b>	15
Char grilled chorizo & english pork sausage w/ sauteed mushrooms, poached eggs, tomato chutney & fresh watercress w/ turkish fingers	
<b>Bircher Muesli with Strawberries &amp; Passionfruit</b>	10
Muesli marinated in apple juice & yoghurt mixed w/ passionfruit, strawberries & almonds	
<b>Maple Bacon &amp; Eggs</b>	12
Canadian style maple bacon served crisp w/ your choice of fried, poached or scrambled eggs, grilled tomato & toasted sourdough	
<b>Eggs Benedict</b>	14
Poached eggs w/ baby english spinach & hollandaise sauce on char grilled turkish w/ your choice of either leg ham or smoked salmon	
<b>The Omelette</b>	15
Chorizo, baby english spinach, spanish onion w/ cherry tomatoes sauteed & folded into a 2 eggs omelette w/ cheese & toasted sourdough on the side	
<b>Sands Big Breakfast</b>	17
Eggs of your choice w/ crisp maple bacon, english pork sausage, grilled tomato, hash brown, sauteed mushroom & spinach w/ grilled turkish	

## Extras

<b># Maple Bacon-Chorizo Sausage-English Pork Sausage-Smoked Salmon</b>	3.5
<b># Sauteed Mushrooms-Grilled Tomato-Hash Brown-Avocado Salsa-Baby English Spinach-Egg</b>	2.5

## Tea & Coffee

<b>Tea</b>	3
English Breakfast - Earl Grey - Peppermint - Camomile - Green	
<b>Coffee</b>	3.5
Espresso - Long Black - Flat White - Latte - Cappuccino - Macchiato - Moccha	
<b>Hot Chocolate</b>	3.5
<b>Baby-cino</b>	2.5

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## From The Grill



### **Graziers Rump (Black Angus) 400grams**

32

Black Angus cattle sourced from New England regions 180 days plus grain finished, known for it flavour and superior eating quality "Full of Flavour"



### **Graziers Porterhouse 300grams**

30

Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction, known for its clean fresh flavour with no fatty after taste. "Melt In Your Mouth"



### **Graziers Scotch Fillet 250grams**

28

Known as one of the better eating primal cut of beef, the scotch fillet will exceed your eating expectations "Simply Superb"



### **Graziers Eye Fillet 200grams**

32

This delightful cut of beef is best described as succulent, lean and tender "Simply Sensational"

**1/2 Rack of pork ribs marinated in homemade BBQ sauce served w/ chips & salad**

32

**Surf & Turf: 250g Scotch Fillet w/ grilled chilli & garlic prawns served w/ chips & salad**

32

**Ribs & Rump: 200g Rump w/ 1/2 rack of pork ribs marinated in homemade BBQ sauce served w/ chips & salad**

36

## Sauces

**Pepper Sauce**

2.5

**Dianne Sauce**

2.5

**Mushroom Sauce**

2.5

**Gravy**

2.5

**Bernaise**

3

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## **The Sands Fish & Chips**

23

Today's fresh fish caught in Australian waters coated in our own beer batter served w/ lemon wedges, lime aioli, chips & salad

## **Crispy Skin Snapper**

28

Fresh gold band snapper grilled to perfection served on smashed potatoes w/ steamed asparagus & a avocado lemon caper salsa

## **Blackened Tasmanian Salmon**

27

Fresh salmon lightly coated cajun spice served w/ a burnt pineapple salsa on a warmed rocket & char grilled capsicum potato salad

## **Fresh Sydney Rock Oysters (min order of 6)**

### **Natural**

each 2.5

Served chilled with lemon & cocktail sauce

### **Kilpatrick**

each 3

Topped w/ our chef's own kilpatrick mix & grilled

### **Bloody Mary Shots**

each 3.5

Chilled oysters, vodka, tomato juice, tobasco & worcestershire sauce served in a shot glass

## **Bucket of Prawns**

19

Fresh tiger prawns served w/ lemon, tartare & cocktail sauce

## **Salt & Pepper Squid Salad**

18

w/ a mixed leaf salad julienne of carrot, cucumber, roasted peanuts & a citrus chilli dressing

## **Chilli & Garlic Tiger Prawns**

20

Fresh grilled chilli & garlic tiger prawn served w/ a rocket salad

## **Seafood Plate for 1**

38

Grilled fresh fish of the day w/ beer battered flathead, grilled chilli & garlic tiger prawns, salt & pepper squid, fresh Sydney rock oysters, chilled ocean king prawns served w/ a lime aioli, tartare sauce & salad

## **Seafood Platter for 2**

70

Grilled fresh fish of the day w/ beer battered flathead, grilled chilli & garlic tiger prawns, salt & pepper squid, fresh Sydney rock oysters, chilled ocean king prawns served w/ a lime aioli, tartare sauce & salad

## **Boston Bay Mussels**

1/2 a kilo of fresh South Australian mussels served in a Boston Bay mussel pot w/ crusty bread, served either Provencale or Au Congo

### **Provencale - tomato, capsicum, garlic & fresh herbs**

22

### **Au Congo - lemon grass, chilli, garlic, ginger & coconut cream**

22

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## Pub Favourites

<b>Beef &amp; Guinness Pie</b>		19
An Irish classic this potted pie is served w/ creamy mash & steamed beans		
<b>Beef Nachos</b>		16
w/ tomato salsa, sour cream & guacamole		
<b>Buffalo Wings</b>	1/2 Kilo	1 Kilo
Marinated chicken wings w/ spicy buffalo sauce & ranch dressing	13	19
<b>Chicken Schnitzel</b>		18
Butterflied chicken breast hand crumbed served w/ chips & salad		
<b>Parma</b>		21
Chicken schnitzel topped w/ ham, napoli sauce & mozzarella		
<b>Bravo</b>		22
Avocado, brie & spanish onion		
<b>Mexicana</b>		22
Chilli con carne, salsa, sour cream & guacamole		
<b>Classic Beef Burger</b>		18
Char grilled beef pattie, bacon, egg, lettuce, tomato, caramelised onion, cheese & tomato relish served w/ chips & salad		
<b>Wagyu Beef Burger</b>		21
Succulent wagyu beef pattie w/ brie cheese, lettuce, tomato, onion rings & pickles served w/ chips & salad		
<b>Portugese Chicken Burger</b>		18
Marinated chicken breast flame grilled served w/ lettuce, tomato, cheese & peri peri mayo served w/ chips & salad		
<b>Graziers Rump Steak Sandwich</b>		19
Tender Graziers rump steak char grilled w/ bacon, caramelised onions, rocket, tomato & aioli on grilled sourdough served w/ chips & salad		
<b>Chicken Caesar Wrap</b>		16
Grilled chicken, cos lettuce, bacon, parmesan, croutons & caesar dressing wrapped in a flour tortilla served with chips & salad		

## Toppers

<b>Chilli &amp; Garlic Grilled Prawns</b>	6
<b>Fresh Tiger Prawns</b>	6
<b>Sydney Rock Oysters</b>	6
<b>Popcorn Chicken</b>	4
<b>Onion Rings</b>	4
<b>Garlic Bread</b>	2

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## Salads

### Thai Beef

Marinated beef w/ mixed lettuce, cucumber, mint, basil, coriander, roasted cashews & sweet chilli soy dressing

19

### Chicken Caesar

Grilled chicken w/ cos lettuce, bacon, croutons, parmesan, egg & our own caesar dressing

19

### Lamb & Fetta

Tender lamb w/ char grilled capsicum, rocket, fetta, baby beetroot, toasted pine nuts & balsamic

21

### Greek Style

Sun dried tomatoes, roasted capsicum, fetta, spanish onions, kalamata olives & balsamic reduction

17

## Pizzas

### Smoked Salmon

Smoked salmon w/ capers, spanish onion, baby english spinach, mozzarella & cream fraiche

20

### Hawaiian

Prosciutto, fresh pineapple, rocket, brie & mozzarella

19

### Margherita

Bocconcini, mozzarella, cherry tomatoes & fresh basil

18

### Mediterranean Vegetarian

Sun-dried tomato, baby english spinach, mushrooms, zucchini, pine nuts, fetta & mozzarella

18

## Sides

### Fries w/ Aioli

7

### Steamed Seasonal Vegetables

7

### Seasoned Wedges - w/ sweet chilli & sour cream

9

### Rocket Pear & Parmesan Salad

7

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## Sparkling Wines

<b>Hardy's the Riddle Brut</b>	6.5	26
<b>Yarra Burn Premium Cuvee Brut</b> Yarra Valley, VIC	10	50
<b>Veuve Amiot Brut</b> Loire Valley, FRANCE	8	38
<b>Veuve Cliquot NV</b> Champagne, FRANCE		149

## White Wines

<b>Hardy's the Riddle Sauvignon Blanc</b>	6.5	26
<b>Boatshed Bay Sauvignon Blanc</b> Marlborough, NZ	8.5	38
<b>Matua Valley Sauvignon Blanc</b> Hawkes Bay, NZ	9.5	44
<b>Oxford Landing Chardonnay</b> Riverina, SA	7.5	35
<b>Taylor's Gewurtztraminer</b> Clare Valley, SA	9.5	44
<b>Peter Lehman Semillion</b> Barossa Valley, SA	8.5	40
<b>Monkey Bay Pinot Gris</b> Gisbourne, NZ	8	38
<b>Brown Bros Crouchen Riesling</b> King Valley, VIC	7	30
<b>Hardys the Riddle Cabernet Shiraz</b>	6.5	26

## Red Wines

<b>Craftsman Shiraz</b> Clare Valley, SA	7.5	35
<b>Arrogant Frog Cabernet Merlot</b> Languedoc-Roussillon, FRANCE	8.5	38
<b>Wyndham Estate Bin 444 Cabernet Sauvignon</b> Hunter Valley, NSW	9.5	44
<b>Taylor's Merlot</b> Clare Valley, SA	8	38
<b>South Island Pinot Noir</b> Central Otago, NZ	7.5	35
<b>Monkey Bay Rose</b>	8.5	38

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## The Sands Cocktail List

<b>Mojito - The original and still the best</b> Bacardi / Mint / Lime	12
<b>Tequila in Cider - She felt so refreshed with tequila in cider</b> El Jimador / Chambord / Lime / Pear Cider	12
<b>Iced Coffee - Not one you'd get from the milk shop</b> Patron XO / Absolut Vanilla / Espresso / Cream	12
<b>El Diablo - You're crazy man!!</b> House infused El Jimador / Chambord / Ginger Beer	0.00
<b>Rhubarb Rumble - Let's get ready to rumble!!</b> Appleton's Rum / Apple / Rhubarab	12
<b>Passionfruit Martini - Definitely shaken, not stirred</b> Tanqueray / Lemon / Pineapple / Passionfruit	12
<b>Mango Splice - And all things nice...</b> Alize Gold / Malibu / Pineapple	12
<b>Hendrick's Cup - Cup of tea?</b> Hendrick's / Apple / Pear / Cucumber	12
<b>French Peach - Ooh la, la</b> Absolut Apeach / Chambord / Pineapple	12
<b>Shimmer - A berry nice pick me up</b> Absolut Vanilla / Chambord / Mother	12
<b>Pink Grapefruit Margarita - A fruity twist on a classic</b> El Jimador / Cointreau / Ruby Red	12
<b>Cherry Blossom - You don't bring me flowers?</b> Tanqueray / Chambord / Cranberry	12
<b>Suit Up - Gentleman, time to suit up</b> Gentleman Jack / Lemon / Bitters	12
<b>Slushee of the Day - Ask the staff for your daily dose of slush</b> Whatever we felt like making this morning	8

## Choose Your Sour

<b>Whiskey</b> Jamesons / Lemon / Sugar	12
<b>Pear</b> Absolut Pear / Lemon / Vanilla	12
<b>Pomegranate</b> Alize Pom / Lemon / Pineapple	12
<b>Amaretto</b> Amaretto / Lemon / Sugar	12