

Dining Menu

available from 12pm - 8pm

THE SANDS | *torquay*

From the Grill

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| 250G BEEF CITY PLATINUM PORTERHOUSE (GF) | 40 |
| PORCHETTA fennel, garlic & lemon rolled free range pork belly (GF) | 42 |
| 220GM BLACK ANGUS EYE FILET (GF) | 48 |
| BBQ HALF DUCK (GF) | 48 |

All meats from the grill served with dauphinoise potato, charred broccolini, burnt onion cream & your choice of sauce

Red wine jus, brandy peppercorn, truffle butter, mustard, chimichurri

Mains

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| PAN ROASTED SNAPPER (GF) | 40 |
| Heirloom zucchini, preserved lemon & almond romesco | |
| SEAFOOD LINGUINI | 42 |
| Fresh mussels, prawns, calamari, barramundi & bisque cream sauce | |
| LOCAL CALAMARI SALAD (GF) | 30 |
| Cos lettuce salad, avocado, cherry tomato, Meredith fetta, cucumber, radish, dill, lemon, oregano & dressing | |
| ST ANDREWS BEER BATTERED BARRAMUNDI (GFO) | 30 |
| Tartare sauce, lemon, chips & leaf salad | |
| HAND CRUMBED CHICKEN SCHNITZEL | 27 |
| Parmesan, lemon, chips & leaf salad | add Gravy + \$3 |
| CLASSIC CHICKEN PARMA | 30 |
| Chips & leaf salad | add Gravy + \$3 |
| CRISPY VIETNAMESE CHICKEN SALAD (GF/VGO) | 29 |
| Butter lettuce, shredded carrot, cucumber, tomato, bean shoots & nuoc cham | |
| KOREAN FRIED CHICKEN BURGER (GFO/VO/VGO) | 25 |
| Brioche bun, gochujang sauce, lettuce, cheese & chips | |
| GNOCCHI ALLA NORMA (V) | 31 |
| Housemade potato gnocchi, tomato sugo, eggplant, zucchini, basil & our ricotta | |
| WAGYU BEEF BURGER (GFO) | 25 |
| Brioche bun, cheese, pickles, burger sauce, lettuce, tomato & chips | |
| add bacon + \$3 | |

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| EXTRA SAUCES (GF) | 3 |
| Red wine jus, brandy peppercorn, truffle butter, mustard, gravy, chimichurri | |

Order & pay at the counter

GF - gluten friendly | V - Vegetarian | VG - Vegan | O - Option

*Please note that our kitchen contains allergens including gluten, therefore we cannot guarantee that meals will be completely free of allergens, traces may be present

Please be sure to notify staff of dietary requirements and allergens at the time of ordering

Snacks & Sharing

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| MARINATED OLIVES (GF/VG) | 8 |
| HOUSE FOCACCIA & BEETROOT HUMMUS salt baked beetroot & chives | 15 |
| CURED HIRAMASA KINGFISH Lightly cured hiramasa kingfish, avocado puree, radish, togarashi, puffed rice & nori | 22 |
| GREEN CURRY PRAWN SPRING ROLLS (3) lettuce cups, Asian herbs & nuoc charm | 18 |
| SALT & VINEGAR POTATO CAKES Whipped cod roe dip & salmon caviar | 17 |
| MAC & CHEESE CROQUETTES (3) truffle aioli & bacon jam | 16 |
| KOREAN HOT WINGS (GF) Gochujang honey glaze, toasted sesame, crispy shallots & spring onion | 22 |

Sides

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| COS WEDGE SALAD (GF/V) Ranch dressing, radish & herbs | 14 |
| CRISPY CHAT POTATOES (GF/V/VGO) Rosemary, sea salt & parmesan | 13 |
| STEAMED BROCCOLINI (GF/V/VGO) Almond romesco, Persian fetta & lemon vinaigrette | 14 |
| HOUSE LEAVES (GF/V/VGO) Lemon & honey mustard vinaigrette | 12 |
| CHIPS (GF/V/VGO) BBQ spices & aioli | 13 |

The Little People

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| CHICKEN BITES & CHIPS (GF) | 15 |
| JUNIOR BURGER & CHIPS (GFO) | 15 |
| PENNE PASTA BOLOGNESE | 15 |
| BATTERED FISH, CHIPS & KETCHUP | 15 |

Desserts

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| 70% DARK CHOCOLATE MOUSSE (V) Roast strawberry, caramelised milk crumb, vanilla bean ice-cream | 15 |
| PISTACHIO CREME BRULEE (V) ginger bread grissini | 15 |
| CHEESE PLATTER (GFO) 2 chef selected cheeses, quince paste, lavosh & apple | 24 |