

# All Day Menu

## From the Grill

THE SANDS | *trigony*

<b>250G BEEF CITY PLATINUM PORTERHOUSE</b>	(GF)	40
<b>250G CIDER BRINED PORK CHOP</b>	(GF)	37
<b>220GM BLACK ANGUS EYE FILET MB2+</b>	(GF)	48
<b>SLOW ROASTED HALF DUCK</b>	(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

<b>FRESH MARKET FISH OF THE DAY</b>	(GF)	MP
Asparagus, rocket, skordalia & paprika oil		
<b>FLASH FRIED LOCAL CALAMARI</b>	(GF)	30
Cos lettuce salad, avocado, cherry tomato, Meredith fetta, cucumber, radish, dill, lemon, oregano & dressing		
<b>ST ANDREWS BEER BATTERED BARRAMUNDI</b>	(GFO)	30
Tartare sauce, lemon, chips & leaf salad		
<b>HAND CRUMBED CHICKEN SCHNITZEL</b>		27
Parmesan, lemon, chips & leaf salad		add Gravy + \$3
<b>CLASSIC CHICKEN PARMA</b>		30
Chips & leaf salad		add Gravy + \$3
<b>CRISPY VIETNAMESE CHICKEN SALAD</b>	(GF/VGO)	29
Butter lettuce, shredded carrot, cucumber, tomato, bean shoots & nuoc cham		
<b>KOREAN FRIED CHICKEN BURGER</b>	(GFO)	25
Brioche bun, gochujang sauce, lettuce, cheese & chips		
<b>KOREAN FRIED CAULIFLOWER BURGER</b>	(GFO/V/VGO)	25
Tempura cauliflower, gochujang sauce, lettuce, cheese & chips		
<b>GNOCCHI ALLA NORMA</b>	(V)	31
Housemade potato gnocchi, tomato sugo, eggplant, zucchini, basil & our ricotta		
<b>WAGYU BEEF BURGER</b>	(GFO)	25
Brioche bun, cheese, pickles, burger sauce, lettuce, tomato & chips		
<b>EXTRA SAUCES</b>	(GF)	3
Red wine jus, brandy peppercorn, truffle butter, mustard, gravy, chimichurri		

## Order & pay at the counter

Please note: we require a table number if you are seated indoors

GF - gluten friendly / V - Vegetarian / VG - Vegan

\*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

<b>MARINATED OLIVES</b> (GF/VG)	8
<b>ROSEMARY &amp; SEA SALT FOCACCIA &amp; DIPS</b>	16
<b>KINGFISH CERVICHE</b> Lightly cured hiramasa kingfish, avocado puree, radish, togarashi, puffed rice & nori	22
<b>HEIRLOOM TOMATOES &amp; HOUSEMADE RICOTTA</b> (VGO)	19
Basil, charred bread & burnt chive oil	
<b>SALT &amp; VINEGAR POTATO CAKES</b>	17
Whipped cod roe dip & salmon caviar	
<b>KOREAN HOT WINGS</b> (GF)	22
Gochujang honey glaze, toasted sesame, crispy shallots & spring onion	
<b>GREEN CURRY PRAWN SPRING ROLLS</b> (3)	18
lettuce cups, Asian herbs & nuoc charm	

## Sides

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

## The little people

<b>CHICKEN BITES &amp; CHIPS</b> (GF)	15
<b>JUNIOR BURGER &amp; CHIPS</b> (GFO)	15
<b>PENNE PASTA BOLOGNESE</b>	15
<b>BATTERED FISH, CHIPS &amp; KETCHUP</b>	15

## Desserts

<b>70% DARK CHOCOLATE MOUSSE</b> (V)	15
Roast strawberry, caramelised milk crumb, vanilla bean ice-cream	
<b>COCONUT LIME SORBET</b> (GF,VG)	15
House churned sorbet, spiced crumble, braised rhubarb	
<b>CHEESE PLATTER</b> (GFO)	21
2 chef selected cheeses, quince paste, lavosh & apple	