

FOOD & DRINKS



SANDS
B A R

SIGNATURES

LIMONCELLO MARGARITA 24

Don Julio tequila, Massenez limoncello, lime juice, yuzu syrup, agave

SPICY MANGO MARGARITA 24

Don Julio tequila, lime juice, mango puree, jalapeño

TROPICAL ESCAPE 24

Bacardi rum, amaretto, lime juice, orgeat syrup, pineapple juice

HORIZON 24

Grey Goose vodka, Alizé bleu, blue curaçao, lemon juice, pineapple juice

LYCHEE MARTINI 24

Grey Goose vodka, lychee Liqueur, lemon juice, lychee syrup

CLASSICS

MARGARITA 24

Don Julio tequila, Cointreau, lime juice, agave

ESPRESSO MARTINI 24

Grey Goose vodka, Kahlúa, espresso, gomme

NEGRONI 24

Tanqueray, Campari, Cinzano sweet vermouth, orange rind

APEROL SPRITZ 18

Aperol, Bandini prosecco, soda, orange

GIN OR VODKA MARTINI 24

Tanqueray or Grey Goose, Cinzano dry vermouth, olive or lemon twist

MOCKTAILS

LYCHEE COOLER 14

PASSIONFRUIT MOJITO 14

COCONUT COLADA 14

SPARKLING

125 • Btl

BANDINI PROSECCO 14 • 58
NV • Veneto, Italy

MOJO MOSCATO 12 • 48
NV • South Australia

VEUVE CLICQUOT 170
NV • Champagne, France

**CHAMPAGNE TAITTINGER CUVÉE
PRESTIGE BRUT** 150
NV • Champagne, France

42 DEGREES SOUTH PREMIER ROSÉ 74
NV • Coal River, TAS

WHITE

150 • 250 • Btl

**DEAD MAN WALKING CLARE
VALLEY RIESLING** 14 • 22 • 56
2023 • Clare Valley, SA

TAI TIRA SAUVIGNON BLANC 14 • 22 • 56
2024 • Marlborough, NZ

**NICK SPENCER HILLTOPS
PINOT GRIS** 14 • 22 • 75
2024 • Gundagai, NSW

NICK O'LEARY CHARDONNAY 85
2023 • Tumbarumba, NSW

ROSÉ

150 • 250 • Btl

PETIT AMOUR D'OR ROSÉ 14 • 22 • 75
2022 • Mediterranee, France

AIX - MAISON SAINT AIX ROSÉ 85
2023 • Provence, France

RED

150 • 250 • Btl

**LARK HILL REGIONAL
PINOT NOIR** 14 • 22 • 65
2023 • Barossa Valley, SA

HEAD RED SHIRAZ 14 • 22 • 58
2022 • Barossa Valley, SA

**HENSCHKE MARBLE ANGEL
CABERNET SAUVIGNON** 95
2021 • Barossa Valley, SA

TWO HANDS 'GNARLY DUDES' SHIRAZ 85
2023 • Barossa Valley, SA

OLIVER'S TARANGA GRENACHE 75
2023 • McLaren Vale SA



SEAFOOD BAR

SYDNEY ROCK OYSTERS, RICE VINEGAR	36/72
HIRAMASA KINGFISH CRUDO.....	23
DIY SUSHI HAND ROLL, ATLANTIC SALMON, CHILLI MISO	25

TO SHARE

GRILLED PITA	8
MARINATED OLIVES	8
YELLOW GRAPE TOMATOES	10
WHIPPED RICOTTA	14
BAKED FETA	14
BURRATA	15
CHICKEN LIVER PARFAIT	14
NDUJA	16
BRESAOLA	16
MORTADELLA	15
PROSCIUTTO	17
TWICE COOKED OCTOPUS, TARAMASALATA	23
CRISPY CALAMARI	19
CHICKEN SOUVLAKIA (2)	21
KING PRAWNS, PAPRIKA BUTTER (2)	26

MAINS

PRAWN SPAGHETTI, TOMATO BISQUE, CHILLI OIL	32
CASARECCE, WILD MUSHROOM, SAGE	29
LAMB RAGU PAPPARDELLE	32
REGINETTE, CRAB, NDUJA	35
GRILLED JOHN DORY, SALSA PIL-PIL	34
PORK SCHNITZEL, BROWN BUTTER SAGE	29
MB3+ SCOTCH 350G, GARLIC HERB BUTTER	58

PLEASE ORDER AT THE BAR
10% SURCHARGE ON PUBLIC HOLIDAYS & SUNDAYS

SIDES

RADICCHIO, BABY COS, PEAR	14
ROCKET, PARMESAN, BALSAMIC	15
BRUSSELS SPROUTS, GARLIC, LEMON	16
FRIES, AIOLI	12

DESSERTS

BURNT CARAMEL FLAN	14
COCONUT SORBET, NATA DE COCO, E.V.O	15

KIDS

CHICKEN TENDERS & CHIPS	12
TOMATO RAGU SPAGHETTI WITH PARMESAN	12
FISH & CHIPS	12
CHEESEBURGER SPRING ROLLS & CHIPS.....	12
ICE CREAM CUP	5
(VANILLA, CHOCOLATE, LEMON SORBET)	

SANDS BAR 68PP SET MENU

TO SHARE

Grilled pita
Marinated olives
Burrata
Mortadella
Nduja

PASTAS

Lamb ragu pappardelle
Reginette, crab, nduja

MAINS & SIDES

Grilled John Dory, salsa pil-pil
Pork schnitzel, brown butter sage
Brussels sprouts, garlic, lemon
Rocket salad, parmesan, aged balsamic
Fries, aioli

DESSERTS

Burnt caramel flan
Coconut sorbet, nata de coco, e.v.o

MIN 4 PAX.