



THE SPIEL

Welcome to **The Sandbar Scarborough Beach!!** We were born on Saturday 31st August 2013 at 10:03am. In September/October 2016 we underwent significant renovations, which included creating a new function room...replacing the old Torch Bar.

A new kitchen and main bar was also created. We are locally owned and operated here at The Sandbar...with the owner and majority of our team living amongst the Scarborough community.

Thanks so much for stopping by The Sandbar, please feel free to let us know about your experience...

we would love to hear from you.

And remember...“life is better at the beach”

Regards,

The Team at The Sandbar Scarborough Beach

JUST GRAZING

Mixed Mount Zero Olives (v, gf) <i>(marinated in chili & lemon)</i>	11.0
Cheese & Garlic Flat Bread (v, gfo) <i>(garlic, rosemary, parmesan, sea salt)</i>	19.5
Oysters, Coffin Bay (SA) (gf) <i>(freshly shucked w shallot dressing or kilpatrick)</i>	36.0 1/2doz or 66.0 doz
American Corn Ribs (vegan) (gf) <i>(buffalo sauce, parmesan)</i>	19.0
Soup of the Day <i>(please see specials board for today's soup)</i>	MP
Shark Bay Barramundi Sliders (2) <i>(lemon marinade, coleslaw, pickle, red onion, brioche bun, lemon)</i>	18.0
Sweetcorn & Manchego Croquettes (v, n) <i>(with romesco sauce)</i>	21.0
Crispy Fried Squid (gf) <i>(local squid, lemon, harissa mayo, fresh chilli)</i>	26.0
Yum Yum Wings (gf) <i>(korean fried chicken wings, gochujang sauce)</i>	26.0
Fish Tacos (2) <i>(coopers beer battered pilbarra mackerel, cabbage, tomato salsa, jalapeno, sour cream) (add an extra taco +13.50)</i>	27.0
Chicken Tacos (2) <i>(grilled chicken, cabbage, tomato salsa, jalapeno, sour cream) (add an extra taco +12.50)</i>	25.0
Grazing Board (n) <i>(grilled chorizo, yum yum wings, sweetcorn & manchego croquettes, prosciutto, house turkish bread with pumpkin hummus)</i>	67.0



the
sandbar
scarborough beach



JAZZ CONNECT

AT THE SANDBAR

30TH + 31ST AUGUST 2025

SATURDAY 30TH AUGUST
6.30pm - 9.30pm
Sandbar Jazz Party with Steve Hensby Band
TICKETS \$25
(PRESALE OR ON THE DOOR)

SUNDAY 31ST AUGUST
12pm-2pm
Danilo da Paz and Emily Gelineau
FREE ENTRY

2.30pm - 4.30pm
Brenda Lee Duo
FREE ENTRY

5.30pm - 8.30pm
Sophie Foster: Women of Soul
TICKETS \$25
(PRESALE OR ON THE DOOR)

For more information please visit
www.sandbar.com.au www.jazzconnect.com.au

PIZZA FROM THE FIRE

Hey Margherita (v, gfo) <i>(tomato sauce, buffalo mozzarella, basil, grana padano)</i>	30.0
Telling Porkies (gfo) <i>(tomato sauce, mozzarella, sopressa salami, roasted peppers, olives)</i>	32.0
Sandgroper (gfo) <i>(tomato sauce, rocket, mozzarella, baharat spiced lamb, eggplant, red onion, pickled peppers, yoghurt)</i>	32.0
The Sandbar (gfo) <i>(bacon, chorizo, red onion, roasted garlic and aleppo pepper potatoes, sriracha mayo, chopped parsley)</i>	32.0
Bodgies & Widgies (gfo) <i>(smokey bbq sauce, mozzarella, pulled beef brisket, chicken, bacon, pepperoni)</i>	32.0
The Snakepit (gfo) <i>(local garlic prawns, cherry tomato, red onion, basil, mozzarella, creamy garlic base)</i>	35.0
Sea Salt (v, gfo) <i>(mixed mushrooms, mozzarella, thyme, pine nut, parmesan)</i>	32.0
The Kool Korner (gfo) <i>(tomato sauce, mozzarella, pulled pork, ham, pineapple)</i>	31.0
Green Room (v, gfo) <i>(basil pesto, buffalo mozzarella, pumpkin, caramelised onion, zucchini, rocket)</i>	32.0
Pizza of the Day (gfo) <i>(please see specials board)</i>	MP
<i>gluten free base available (5.0)</i>	
<i>vegan cheese available (4.0)</i>	
<i>Dear customers: as our homemade pizzas are a separate section to our main kitchen, pizza dishes will arrive when ready from the oven. Here at The Sandbar we love the idea of a sharing experience so dishes may arrive at different times</i>	

THE GREEN ROOM

Pumpkin, Olive & Avocado Salad (v, gf) <i>(pumpkin, kalamata olives, avocado, sun dried tomato, spinach, cashew nuts, danish feta, lemon dressing)</i>	27.0
Roast Carrot & Potato Salad (vegan option, gf) <i>(garlic baby potato, sweet potato, roast carrot, mixed leaves, red onion, dried cranberries, parsley, vegan feta, maple dijon dressing)</i>	24.0
Halloumi, Quinoa & Chickpea Salad <i>(roasted capsicum, chickpea, shaved kale, cucumber, topped with pumpkin, sunflower & pomegranate seeds, lemon dressing)</i>	29.0
Thai Beef Salad (gfo) <i>(roast beef rump, mixed leaves, mint, coriander, cucumber, red onion, bean sprouts, chili peanuts, crispy noodles, asian dressing)</i>	31.0
add some extras to your salads: chicken, avocado or halloumi – 6.0e	

MAINBREAK

Fish of the Day <i>(please see specials board for today's locally caught fish)</i>	MP
Pasta of the Day <i>(please see specials board for today's pasta)</i>	MP
Crab & Chilli Spaghetti <i>(cherry tomato, garlic, white wine, spinach, parsley, butter, shallots, herbed panagrattato)</i>	45.0
Chilli Mussels (gfo) (gf bread option +1.5) <i>(kilo of south australian mussels, chilli, tomato sauce & grilled sourdough)</i>	42.0
Fish & Chips (gfo) <i>(grilled or coopers beer battered pilbara mackerel, chips, leaf salad, tartare)</i>	33.0
Chicken Parmigiana (or chicken schnitzel) <i>(prosciutto, mozzarella, chips, leaf salad)</i>	33.0
Smoked Honey Brisket <i>(slow cooked bbq brisket, creamy mashed potato, roasted cheesy vegetables, peas, gravy)</i>	35.0
250g Sirloin (gf) <i>(120 day grain fed riverine sirloin, mixed leaves, chips, pepper sauce) (add garlic prawns +8.0)</i>	47.0
Scarboro Surf Club Steak Sanga (gfo) (gf bread option +1.5) <i>(150g porterhouse, hickory BBQ marinade, swiss cheese, caramelised onion, chimichurri, fresh tomato, rocket, aoili, ciabatta bread, chips)</i>	33.0
The Sandbar Burger (gfo) (gf bread option +1.5) <i>(200g angus beef, cheese, tomato, iceberg lettuce, red onion, pickles, secret sauce, milk bun, chips)</i>	32.0
Grilled Chicken Pita (gfo) (gf bread + 1.5) <i>(marinated chicken thigh, cajun sauce, tomato, red onion, swiss cheese, sriracha mayo, pita bread, chips)</i>	33.0
Vegan Burger (gfo) (gf bread option + 1.5) <i>(200g chickpea & green pea burger, vegan cheese, tomato, cos lettuce, red onion, pickles, secret sauce, potato bun, chips)</i>	31.0
add some extras to your burgers: bacon, egg, pineapple – 2.0e	

ON THE SIDE

Chips with aioli	14.0
Wedges with sour cream & sweet chilli	16.0
Sweet potato chips with aioli	16.0
Sauteed Broccolini, caper dressing, slivered almonds (1/)	17.0
Rocket Salad, cherry tomato, buffalo mozzarella, walnuts, lemon dressing (gf)	17.0

LIL' NIPPERS 16.0

(12YO AND UNDER)

CHICKEN NUGGETS & CHIPS

CHEESEBURGER & CHIPS (GFO)

HAM & CHEESE PIZZA

FISH & CHIPS (GFO)

SPAGHETTI BOLOGNAISE, PARMESAN CHEESE

ICE CREAM BOWL 2.5

LIFESAVERS

BELGIAN WAFFLE <i>(baked apple, raisin, almond crumble, vanilla bean ice cream)</i>	19.0
CHOCOLATE BROWNIE <i>(summer berry compote, raspberry coulis, vanilla bean ice cream)</i>	19.0
STICKY DATE PUDDING <i>(with butterscotch sauce & ice cream)</i>	18.0

LIVE MUSIC ALL WEEKEND

check our website for line-ups

(v) – Vegetarian, (vo) – Veg Option, (gf) – Gluten Free, (gfo) Gluten Free Option (n) - Contains nuts
(please ask one of our friendly staff about these, & please make it known if you have any allergies)

All produce on this menu is proudly locally sourced through our trusted suppliers: Pezzano, Dardanup Butchering Company, Sealanes, Fins Seafood, M&J Chicken, Abhis Bread & The Grocer

ALL OUR SEAFOOD IS LOCALLY SOURCED THROUGH FINS SEAFOOD

SORRY, BUT WE DO NOT DO ITEMISED SPLIT BILLING

BEER - POURING		
	SCHOONER (425ml)	
Balter Eazy Hazy (<i>Qld, 4.0</i>)	12.5	
Bailey Brewing Red Ale (<i>Swan Valley, 5.8%</i>)	11.5	
Balter XPA (<i>Qld, 5.0</i>)	14.0	
CBCo Pale Ale (<i>Margaret River, 4.4%</i>)	10.5	
CBCo Small Ale (<i>Marg. River, 3.5</i>)	11.0	
Coopers Dark Ale (<i>SA, 4.5</i>)	10.5	
Coopers Draught (<i>SA, 4.2</i>)	10.5	
Coopers Pale Ale (<i>SA, 4.5</i>)	10.5	
Dingo Lager (<i>Baldivis, 4.5</i>)	11.5	
Great Northern Super Crisp (<i>Qld, 3.5</i>)	10.5	
Guest Beer (<i>please see specials board for today's local drop</i>)	MP	
Nail ‘Hammerhead’ Juicy Haze (<i>Bassendean, 5.2</i>)	12.5	
Nail New World Pale Ale (<i>Bassendean, 4.7</i>)	11.5	
Sapporo (<i>Japan, 5.0</i>)	14.0	

BEER - STUBBIES/CANS		
Balter Cerveza (<i>Qld, 4</i>)	9.5	
CBCo IPA can (<i>Margaret River, 6.5</i>)	13.0	
CBCo South West Sour (<i>Margaret River, 4.6</i>)	12.0	
Coopers Dry 3.5 (<i>SA, 3.5</i>)	9.5	
Coopers Premium Light (<i>SA, 2.9</i>)	9.0	
Eagle Bay West Coast Pilsner (<i>Eagle Bay WA, 4.5</i>)	12.5	
Easy Tiger can (<i>Baldivis, 0.5</i>)	8.5	
Found Super Hazy (<i>Subiaco, 5.2</i>)	13.0	
Gage Roads Single Fin can (<i>Palmyra, 4.5</i>)	11.0	
Gage Roads Yeah Buoy can (<i>Palmyra, less than 0.5%</i>)	9.0	
Matso’s Mango Beer (<i>yf,gf</i>) (<i>Broome, 4.5</i>)	11.0	
Nail MVP can (<i>Bassendean, 3.4</i>)	11.0	
Nail Red can (<i>Bassendean, 6</i>)	13.0	
Nail Stout can (<i>Bassendean, 6</i>)	13.0	
Nail VPA can (<i>Bassendean, 6.5</i>)	13.0	
Two Bays ‘GFB’ (<i>Gluten Free, Vic, 4</i>)	12.0	

CIDER/OTHER - POURING		
CBCo ‘Bertie’ Apple Cider (<i>Marg. River, 4.6</i>)	12.5	
CBCo ‘Bertie’ Ginger Beer (<i>gf</i>) <i>Marg. River, 4</i>)	15.0	
Hard Rated (<i>alcoholic lemon, 4.5</i>)	15.5	

CIDER/OTHER - CANS		
Funk ‘Perth Cider’ (<i>Swan Valley, 4.8</i>)	13.0	
Funk ‘Juicy Cider’ (<i>Swan Valley, 5.5</i>)	14.0	
Gage Roads “Hello Sunshine” (<i>Palmyra, 5.0</i>)	11.0	
SoLT ‘Finger Lime’ Seltzer (<i>Subiaco, 5.0</i>)	12.0	
Somersby Pear (<i>UK, 4.5</i>)	11.0	

SPARKLING/CHAMPAGNE		
	GLASS	BOTTLE
The Sandbar ‘Kool Korner’ Chardonnay Pinot Noir (<i>South East Australia</i>) <i>NV</i>	13.0	59.0
Mad Fish Prosecco (<i>Great Southern, WA</i>) <i>NV</i>	15.0	69.0
Howard Park Jete’ Rose (<i>Great Southern, WA</i>) <i>NV</i>		81.0
Pommery Brut Royal (<i>Champagne, France</i>) <i>NV</i>		213.0

WINE - WHITE		
	GLASS	BOTTLE
The Sandbar ‘Widgie’ Semillon Sauvignon Blanc (<i>Great Southern, WA</i>) ‘24	12.5	57.0
Forest Hill ‘Highbury Fields’ Sauvignon Blanc (<i>Great Southern, WA</i>) ‘25		69.0
Thompson Estate ‘Four Chambers’ Sauvignon Blanc (<i>Margaret River, WA</i>) ‘24	14.5	67.0
Churchview Sauvignon Blanc Semillon (<i>Margaret River, WA</i>) ‘24	13.5	61.0
James Kalleske ‘Short Stories’ Pinot Gris (<i>Mount Benson, SA</i>) ‘23		69.0
Vinaceous ‘Sirenya’ Pinot Grigio (<i>Great Southern, WA</i>) ‘25	15.0	69.0
Rockcliffe ‘Third Reef’ Riesling (<i>Great Southern, WA</i>) ‘20		69.0
Lange Estate ‘Providence Road’ Riesling (<i>Frankland River, WA</i>) ‘23 (VF)		69.0
Silkwood ‘Bowers’ Autumn Riesling (sweet) (<i>Pemberton, WA</i>) ‘19	15.0	69.0
Rockcliffe ‘Nautica’ Chardonnay (<i>Great Southern, WA</i>) ‘19		197.0
Silkwood ‘Walcott’ Chardonnay (<i>Pemberton, WA</i>) ‘19		73.0
Warner Glen Estate Chardonnay (<i>Margaret River, WA</i>) ‘23		75.0
Howard Park ‘Miamiup’ Chardonnay (<i>Margaret River, WA</i>) ‘24	15.5	71.0
Fire Gully Chardonnay (<i>Margaret River, WA</i>) ‘24		101.0
Moss Wood ‘Ribbon Vale’ Chardonnay (<i>Margaret River, WA</i>) ‘23		191.0
Pierro Chardonnay (<i>Margaret River, WA</i>) ‘23		291.0
<i>(VF) – vegan friendly</i>		

WINE - ROSÈ		
	GLASS	BOTTLE
The Sandbar ‘Snakepit’ Rose (<i>Great Southern, WA</i>) ‘24	12.5	57.0
Marchand & Burch ‘Villages’ Rose (<i>Margaret River/Great Southern, WA</i>) ‘25	15.0	69.0
Mandoon Estate Rose (<i>Margaret River, WA</i>) ‘24		67.0

WINE - RED		
	GLASS	BOTTLE
The Sandbar ‘Bodgie’ Shiraz (<i>Great Southern, WA</i>) ‘22	12.5	57.0
Russell & Sutor ‘Son of a Bull’ Pinot Noir (<i>Tasmania</i>) ‘24		73.0
Moss Wood ‘Autrement’ Pinot Noir (<i>Margaret River, WA</i>) ‘24		189.0
Mt Trio Porongurup Pinot Noir (<i>Great Southern, WA</i>) ‘24	15.5	71.0
Amelia Park Cabernet Merlot (<i>Margaret River, WA</i>) ‘23	15.5	71.0
Pierro ‘LTCf’ Cabernet Merlot (<i>Margaret River, WA</i>) ‘20		121.0
Swings & Roundabouts Cabernet Merlot (<i>Margaret River, WA</i>) ‘23		69.0
Vinaceous Malbec (<i>Frankland River, WA</i>) ‘22		71.0
Bekkers Syrah Grenache (<i>McLaren Vale, SA</i>) ‘21		241.0
Mount Mary ‘Quintet’ (<i>Yarra Valley, Vic</i>) ‘22		467.0
Howard Park ‘Miamiup’ Cabernet Sauvignon (<i>Margaret River, WA</i>) ‘23	15.5	71.0
Churchview Cabernet Sauvignon (<i>Margaret River, WA</i>) ‘22		69.0
Fire Gully Reserve Cabernet Sauvignon (<i>Margaret River, WA</i>) ‘20		151.0
Majella Cabernet Sauvignon (<i>Coonawarra, SA</i>) ‘21		89.0
Hickinbotham ‘Trueman’ Cabernet Sauvignon (<i>McLaren Vale, SA</i>) ‘16		281.0
Murray Street ‘MSV’ Reserve Shiraz Cabernet (<i>Barossa Valley, SA</i>) ‘14		295.0
Forest Hill ‘Highbury Fields’ Shiraz (<i>Great Southern, WA</i>) ‘22		75.0
Mr Riggs ‘JFR’ Shiraz (<i>McLaren Vale, SA</i>) ‘20		131.0
Mitolo G.A.M. Shiraz (<i>McLaren Vale, SA</i>) ‘17		229.0
Kilikanoon ‘Oracle’ Shiraz (<i>Clare Valley, SA</i>) ‘18		229.0
Bethany ‘First Village’ Shiraz (<i>Barossa Valley, SA</i>) ‘22	15.5	71.0
Hey Diddle Shiraz (<i>Barossa Valley, SA</i>) ‘22 (VF)		101.0
Tomfoolery ‘Artful Dodger’ Shiraz (<i>Barossa Valley, SA</i>) ‘21		255.0

DESSERT/FORTIFIED		
	GLASS (75ml)	BOTTLE
Stormflower Botrytis SBS (<i>Margaret River, WA</i>) 375ml ‘23	14.5	63.0
Craigmoor ‘Rummy’ Port (<i>Mudgee, NSW</i>) 750ml <i>NV</i>	11.5	55.0

COCKTAILS	
Sandbar Pimms Cup (<i>1 standard drink</i>)	13.0
<i>(pimms, strawberry, orange, mint, lemonade & ginger ale)</i>	
Limoncello Mojito	23.0
<i>(spirit of little things limoncello, lula rum, lemon juice, sugar syrup, soda, mint, lime)</i>	
Caramel Popcorn Espresso Martini	23.0
<i>(urban jungle vodka, geisha coffee liqueur, popcorn monin, caramel syrup, espresso, sugar syrup)</i>	
Princess Peach	23.0
<i>(urban jungle vodka, peach liqueur, foam, apple monin, fresh lime juice, sugar syrup)</i>	
Brighton Bramble	23.0
<i>(tattarang springs dry gin, chambord, blueberry monin, lemon juice, sugar syrup)</i>	
Matcha Made In Heaven (<i>awarded WA's Best Cocktail '25</i>)	24.0
<i>(spirit of little thing's signature gin, midori, matcha, lemon, sugar syrup, foam, cucumber & flower garnish)</i>	
Autumn’s Signature	24.0
<i>(spirit of little things signature gin, pimms, sparkling wine, lemon juice, sugar syrup, cranberry juice, topped with soda & lemonade)</i>	
Maker’s Ball	24.0
<i>(makers mark, fireball, lemon juice, ginger, honey)</i>	
Upshot Maple Sour	24.0
<i>(upshot whiskey, lemon juice, maple syrup, foam)</i>	
Mango Fandango	23.0
<i>(lula rum, mango liqueur, malibu, mango, pineapple, lime juice, sugar syrup)</i>	
ASK ABOUT OUR \$16 SPECIALS AND CLASSIC COCKTAILS	

PITCHERS	
The Ginger Upshot	49.0
<i>(whipper snapper upshot whisky, CBCo ginger beer, blueberry monin, rhubarb bitters, orange bitters, lemon juice, topped with soda water, mint leaves, fresh lime)</i>	
Pimms Jug	49.0
<i>(pimms, cointreau, ginger ale, lemonade, fresh fruits)</i>	

NON/LOW-ALC	
BEER	
Easy Tiger can (<i>Baldivis, 0.5</i>)	8.5
Gage Roads Yeah Buoy can (<i>Palmyra, less than 0.5%</i>)	9.0
MOCKTAILS	
Spicy Grapefruit Virgin Margarita	16.0
<i>(grapefruit juice, fresh chilli, sugar syrup, lime)</i>	
Grapefruit & Elderflower Spritz	16.0
<i>(grapefruit juice, elderflower monin, soda water, sugar syrup, lemon)</i>	
Salted Caramel Espresso Martini	16.0
<i>(dbl shot fresh coffee, salted caramel syrup)</i>	
Early Grey Sour	16.0
<i>(early grey tea, basil, lemon juice, sugar syrup, cranberry juice)</i>	