# WELCOME TO GOLDEN SANDS BISTRO

At Golden Sands Bistro, we bring the laid-back charm of the coast to your dining experience. Whether you're here for a meal or a refreshing drink, we've got something special for everyone. Our menu is inspired by vibrant, beachside flavors, offering everything from fresh seafood and hearty burgers to light bites and indulgent treats. Each dish is made with love and the freshest ingredients to ensure every bite is memorable. Sit back, relax, and let the waves of flavor transport you to paradise. Thank you for choosing Golden Sands Bistro. Let us know if there's anything we can do to make your visit even more enjoyable

# **EARLY MEALS & LUNCH**

# SERVED UNTIL 2.30PM

# CHARRED PINEAPPLE & CINNAMON PORRIDGE ... 19.90

Creamy oats slow-cooked in coconut milk with cinnamon, vanilla, nutmeg, & brown sugar, topped with macadamia nuts, charred pineapple & berry compote.

# **GSB WINTER BREAKFAST** ... 24.90

Any style eggs, potato rosti , grilled sausage, bacon, sautéed mushrooms, wilted spinach & toast

# FRENCH TOAST & BACON ... 22.90

Thick brioche toast, caramelised banana, espresso-maple reduction, spiced mascarpone & bacon

# THREE EGGS FOLDED OMELETTE ... 20.90

Bacon, cheese, mushroom, tomatoes, spinach served with toast

# BAKED BEANS & CHORIZO ON TOAST ... 20.90

Baked beans with chorizo, topped with a fried egg, served on charred sourdough.

# ANY STYLE EGGS ... 11.90

Eggs your way with sourdough \* Add Bacon \$7 \*

# BEER BATTERED FISH ... 22.90 / MP

Fish & chips, tartare, lemon
\* Choice of fish Hoki / Market Fish \*

# PORK SCALOPPINI ... 22.90

Crumbed pork fillet with Italian marsala wine and creamy mushroom sauce served with mash

# CREAMY MUSHROOM & BACON ON SOURDOUGH ... 19.90

Sautéed mushrooms in a rich cream sauce, served over toasted sourdough with bacon \* Add Egg - \$3 \*

# **PRAWN & CHORIZO BENEDICT** ... 24.90

Prawn & Chorizo, hollandaise on toast

# SALMON & AVOCADO BENEDICT ... 24.90

Salmon & Smashed avocado, hollandaise on toast

# BACON & SPINACH BENEDICT ... 24.90

Bacon, Spinach & hollandaise on potato rosti

# **VEGGIE BENEDICT** ... 24.90

Sautéed spinach, mushrooms, hollandaise on potato rosti

# **OPEN CHICKEN SANDWICH WITH FRIES** ... 24.90

Grilled cajun spiced chicken thigh, mixed leaves, sliced tomato, brie, cranberry sauce, aioli on toast

# ORIENTAL BEEF SALAD ... 22.90

beef strips, rocket, carrots, crispy noodles, tomatoes, orange & pickled onions.

# **PORK ROAST** ... 22.90

Traditional roasted pork, roasted vegetables, peas, gravy, crackling

# SIDES

\* Sautéed Mushroom \$7 | Smoked Salmon \$7 | Bacon \$7 | Wilted Spinach \$5 | GF Toast \$3 | Egg \$3 | Sausage \$6 | Rosti \$5 \*

# **ALL DAY MENU**

# ENTRÉE

# GARLIC PRAWNS ... 16.90

Prawns sautéed in a rich blend of garlic, chili-infused olive oil, and butter, served with toast

# PAN SEARED SCALLOPS ... 19.90

Infused with white wine and garlic confit, served atop a pumpkin purée. accompanied by tender beans, blistered cherry tomatoes and wilted spinach.

# STUFFED MUSHROOMS ... 15.90

Baked mushrooms filled with herbed cream cheese, garlic, and parmesan, topped with crispy breadcrumbs.

# **LAMB TACOS** ... 16.90

Pulled lamb, spicy avocado, tomato salsa with freshly baked tortilla

# MUSSELS ... 20.90

One dozen mussels served in creamy green curry sauce with toast

# SEAFOOD PLATTER ... 25.90

Baked cheesy scallops, smoked salmon, sweet chili prawns, clams, green salad \* Add: Oysters \$5 \*

# **CRUMBED LEMON PEPPER SQUID RINGS** ... 16.90

Squid rings coated in a delicate lemon pepper crumb, served with green salad & tartare sauce

# SEAFOOD CHOWDER ... 21.90

Creamy seafood chowder, brimming with shrimp, surimi, mussels & fish, slow-simmered with herbs and turmeric, served with garlic bread

\* Large Portion \$28.90 \*

# HERBS & GARLIC BREAD ... 10.50

Baguette slices infused with aromatic herbs and rich garlic butter

\* Add Cheese \$4 \*

# FRESH OYSTERS 1/2 DOZ; 1 DOZ ... 31.90 63.90

Natural with white wine vinegar | Beer batter with tartare sauce (+\$5)

# MAINS

# GRILLED RIBEYE (250 GRAMS) ... 43.90

Ribeye steak served with beans & carrot

\* Choice of Café de Paris butter | mushroom sauce
Choice of Potato Gratin | Fries | Wedges \*

# PAN SEARED DUCK BREAST ... 36.90

Honey & soy glazed duck breast served medium well, spicy tomato sauce, broccoli, beans, spinach, potatoes

# CONFIT PORK BELLY ... 32.90

Serve with braised red cabbage, pumpkin puree, hoison-soy glaze, pickled onion & carrot

# **SEARED TUNA NICOISE** ... 33.90

Classic French salad with seared tuna, olives, green beans, cherry tomatoes, gourmet potatoes, anchovies & soft egg.

# CHICKEN & ROASTED ROOT VEGETABLE SALAD ... 32.90

Grilled chicken, leek, carrots, beetroot, potatoes, shallots, citrus vinaigrette

# SALMON FILLET ... 38.90

Grilled polenta, sautéed mushrooms, spinach, caper-lemon butter sauce

#### CHICKEN SCOLLOPINI ... 30.90

Pan fried chicken breast with mushroom sauce, broccoli, beans, carrot, potato

# **SEAFOOD PAELLA** ... 35.90

Saffron-infused Bomba rice loaded with a seafood medley

# **LAMB SHANK** ... 34.90

Slow braised lamb shank, creamy mash, seasonal vegetables & red wine jue

# MARKET FISH ... \$MP

Beer battered with fries or Pan Fried with mash and vegetables

# PASTA, PIZZA & BURGER

# SPINACH & RICOTTA RAVIOLI ... 28.90

Homemade ravioli stuffed with creamy ricotta & pumpkin, sage, brown butter, mushroom

# SHRIMP PASTA ... \$26.90

Lemon, garlic, spinach, tomatoes, parmesan

# PASTA CARBONARA ... 23.90

Bacon cooked in creamy white sauce with onion, mushroom & parmesan

# PASTA BOLOGNESE ... 23.90

Slow cooked beef Raghu in red wine, tomato base sauce, parmesan cheese

# PEPPERONI PIZZA ... 23.90

Mozzarella, pepperoni, onion

# PERI PERI CHICKEN PIZZA ... 23.90

Mozzarella, onion, capsicum, aioli, peri peri sauce, seasoning

# **BEEF BURGER** ... 25.90

Beef patty, lettuce, tomato, cheese, onion, pickles, homemade sauce, fries

# **CHICKEN BURGER** ... 25.90

Grilled chicken, braised red cabbage, cheese, lettuce, pickles, homemade sauce, fries

# MEAT LOVERS PIZZA ... 25.90

Mozzarella, mushrooms, capsicum, black olives, salami ,ham, beef, bbg sauce, seasoning

# HAWAIIAN PIZZA ... 22.90

Mozzarella, smoked ham, pineapple, seasoning

# **FOUR CHEESE PIZZA** ... 22.90

Mozzarella, parmesan, brie, bocconcini

# MARGHERITA PIZZA ... 22.90

Mozzarella, tomato, basil pesto, seasoning

# **DESSERTS**

# **MANGO MOUSSE** ... 15.90

Delicate sponge & mango mousse with layer of passionfruit jelly served with vanilla bean ice cream & macron

# **TIRAMISU** ... 16.90

Amaretto and marsala soaked savoiardi sponge fingers layered with coffee infused mascarpone cheese, finished with chocolate fudge sauce served with vanilla ice cream

# SPECIAL COFFEE ... 15.00

Double shot espresso, shot of spirt or liquor of your choice topped with cream

# CHOCOLATE MOUSSE CAKE ... 15.90

Four layered chocolate sponge cake topped with layer of ganache chocolate served with cookie crumble and vanilla bean ice cream

# CRÈME BRÛLÉE ... 12.90

Smooth rich vanilla custard topped with crackly caramelized sugar topping

# **AFFOGATO** ... 9.50

Double shot expresso with single scoop of vanilla icecream \* Add Liquor \$7 \*

# SIDES

FRIES ... 11.90 Tomato sauce & garlic aioli

**WEDGES** ... 12.90 Sweet chilli & sour cream

**SEASONAL VEGETABLES** ... 13.90 Garlic, olive oil

**ROASTED GOURMET POTATO** ... 10.90 Parmesan & rosemary