THE DECK

at Snapper & Co.



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To Start

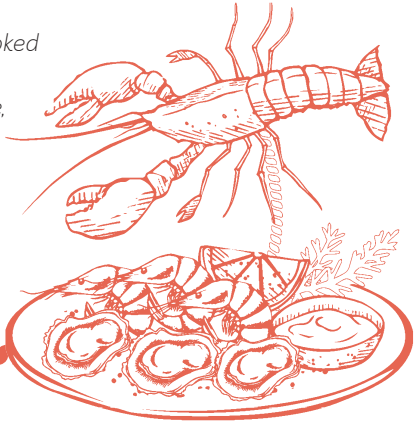
	M	NM
Marinated Olives (V) (GF) (DF) *Confit garlic, thyme and citrus zest*	9	10
Toasted Focaccia (V) (DF) *Extra virgin olive oil and aged balsamic*	13	14
Charcuterie Board *Selection of three artisan meats served with cheese, pickles, dips and breads*	55	56
Burrata, Charred Peach & Chilli Honey (V) (GFO) *Puglian burrata, flame-grilled peach, fermented chilli honey, aged balsamic, toasted hazelnuts and basil, served with grilled focaccia*	23	24
Pumpkin and Spinach Salad (V) (GF) *Roasted pumpkin tossed with spinach, crumbled feta and pine nuts, with balsamic dressing*	14	15
Seafood Tostada (M) (DF) *Mixed seafood salad, lime and mayo*	23	24

Raw Bar

Fresh Oysters (GF) (DF) *Hand-picked seasonal oysters from pristine Australian estuaries, champagne mignonette and lemon*		
Half Dozen	35	36
Dozen	63	64
Australian Tiger Prawns in the Shell (GF) (DF) *Cocktail sauce, cos lettuce and lemon*	34	35
Tasmanian Salmon (DF) *Soy-cured salmon, lime gel, nori powder and Japanese mayo*	27	28
Lobster Cocktail (A) *Half Australian lobster tossed in tangy cocktail sauce and served with fresh salad and lemon cheek*	55	56
Australian Seafood Platter (GFO) *A selection of premium chilled seafood, fresh South Coast oysters, Queensland prawns, Tasmanian smoked salmon, Shark Bay crab salad and sliced focaccia, served with cocktail sauce, Champagne mignonette, lemon and taramosalata* *Serves 2–4 people*	102	103

Add Australian Lobster

Half	45	46
Full	85	86



See back page for dietary and seafood origin key.

Mains

	M	NM
Barbecued Spencer Gulf King Prawn (each) (A) (GF) *Parsley and garlic chilli butter*	13	14
Whole Baked NZ Baby Snapper (I) (DF) *Mixed Asian herbs, spicy soy dressing, tossed salad and chips*	48	49
Fish Platter to Share (M) (DF) *Choice of battered or crumbed fish of the day, calamari rings, prawn cutlets and crispy chips*	56	57
Grilled Humpty Doo Barramundi (A) (DF) *Couscous salad and honey mustard dressing*	36	37
Grilled NZ John Dory Fillet (I) (DF) *Potato scallops, dill, tomato and caper salsa*	31	32
Crumbed or Battered Fish of the Day (DF) *Crispy chips and tartare sauce (please check the blackboard)*	23	24
Yellow Gum Honey-Glazed Halloumi (V) (GF) *Hummus, pomegranate, cucumber and mint salad*	29	30

Sides

Crumbed Calamari or Prawns (6 pcs) (I) (DF)	20	21
Tossed Salad (V) (GF) (DF) *Balsamic dressing*	10	11

Potato Scallop (V)	3.5	4.5
Crispy Chips (V) (DF)		
With aioli		
Small	7	8
Large	11	12

Burgers

All served with chips

Fish Burger (DF) *Battered fish of the day, lettuce, sliced tomato and tartare sauce*	28	29
Gourmet Beef Burger *Bacon, lettuce, pickles, melted cheese, tomato relish and burger sauce*	28	29
Grilled Chicken Burger (DF) *Lettuce, sliced tomato and spicy peri-peri sauce*	28	29
Vegetable Burger (V) (DF) *Vegetable and chickpea patty, lettuce, sliced tomato and mayo*	28	29

Pizza

Gamberi (I) (GFO) *San Marzano sauce, fior di latte, garlic-marinated tiger prawns and chilli flakes*	31	32
Pollo (GFO) *San Marzano sauce, fior di latte, chicken, mushroom and basil*	31	32
Vegetariana (V) (GFO) *San Marzano sauce, fior di latte, eggplant, capsicum, zucchini and basil*	31	32

Dessert

	M	NM
Lemon Tart (V) *Fresh berries and whipped cream*	16	17
New York Cheesecake (V) *Whipped cream*	16	17
Ferrero Rocher Cake (V) *Whipped cream*	16	17
Cheese Platter (GFO) *Double cream brie, mature cheddar and a slice of Tasmanian blue cheese with fresh and dried fruits, nuts, crackers and quince paste*	39	40
Ice Cream and Gelati *Please ask our team for today's flavours*		
One Scoop	7.5	8.5
Two Scoops	10.5	11.5
Three Scoops	12.5	13.5

BECOME A MEMBER

Scan the code to sign up and access member pricing.

A 10% surcharge applies on Sundays and public holidays.

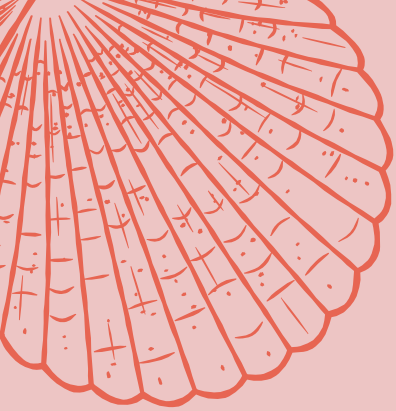
Please advise your server of any dietary requirements or allergies.
(GF) Gluten Free | (GFO) Gluten Free Option | (DF) Dairy Free | (V) Vegetarian
Seafood origin: (A) Australia | (I) Imported | (M) Mixed

Gluten-free pizza bases available on request for an additional charge of $3.
Our fish may occasionally contain bones. We recommend caution when consuming.

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at Snapper & Co.





COCKTAILS

$16 each

ROYAL GARDEN

Never Never Oyster Shell Gin, Cucumber, Mint, Lime, Prosecco

Bright, crisp and elegantly refreshing

GILDED APPLE

Underground Caramel Vodka, Fresh Apple Juice

Rich caramel with fresh, crisp apple

PEACH AMBER

White Rum, Peach Schnapps, Pineapple, Lime, Honey

Tropical, silky and beautifully balanced

STRAWBERRY COCO

Casamigos Tequila Blanco, Aperol, Coconut, Lime, Strawberry

Creamy coconut meets bright strawberry and citrus

BLUE HORIZON

White Rum, Blue Curaçao, Earl Grey Tea, Grenadine

Floral tea, citrus and a touch of tropical sweetness

A 10% surcharge applies on Sundays and public holidays.
18+. Please drink responsibly. Responsible Service of Alcohol applies.