To Start

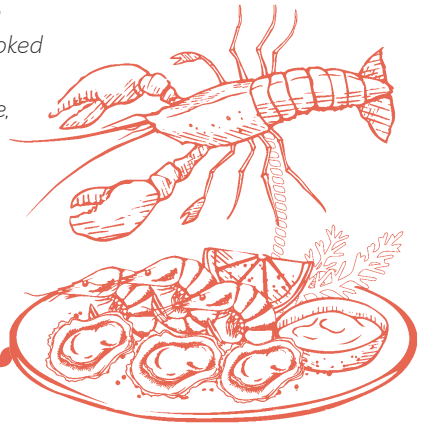
	M	NM
Marinated Olives (V) (GF) (DF) *Confit garlic, thyme and citrus zest*	9	10
Toasted Focaccia (V) (DF) *Extra virgin olive oil and aged balsamic*	13	14
Charcuterie Board *A selection of three artisan meats served with cheese, pickles, dips and breads*	55	56
Burrata, Charred Peach and Chilli Honey (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 crumbed or battered 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.

THE DECK

at Snapper & Co.



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