

## DESSERT

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Salted Caramel and Milk Chocolate Mousse (GF)		\$16
Red Velvet Cake		\$16
<i>with whipped cream</i>		
Vanilla Panna Cotta (GF)		\$16
<i>with summer berry compote</i>		
Ice Cream or Gelati	1 scoop	\$6.5
<i>please ask your waiter for today's flavours</i>	2 scoops	\$11.5

# THE DECK

at Snapper & Co.



## SHARING BOARDS

<b>Chilled Australian Seafood Platter (GF)</b>	<b>\$99</b>	<b>Charcuterie Board (GF*)</b>	<b>\$53</b>
<i>fresh oysters, Queensland prawns, bugs, dressed crab salad, Tasmanian smoked salmon served with a tossed salad, champagne mignonette and lemon cheek</i>		<i>mortadella and artisan salami served with cheese, pickles, fresh and dry fruits, nuts, olives, hommus, capsicum dip and lavosh crackers</i>	
<b>Add half lobster</b>	<b>\$39</b>	<b>Cheese Platter (GF*)</b>	<b>\$38</b>
<b>Add full lobster</b>	<b>\$79</b>	<i>Double cream brie, mature cheddar and a slice of Tasmanian blue cheese with fresh and dry fruits, nuts, crackers and quince paste</i>	

## SALAD

Medium \$12 | Large \$15

<b>Roasted Pumpkin and Feta (GF, V)</b>	<b>Italian Pasta Salad (GF*, V)</b>
<i>with baby spinach and pine nuts</i>	<i>with roasted Mediterranean vegetables, fresh herbs and balsamic dressing</i>

## PIZZA

<b>Gamberi</b>	<b>\$30</b>
<i>San Marzano sauce, fior di latte, garlic marinated tiger prawns and chilli flakes</i>	
<b>Pollo</b>	<b>\$30</b>
<i>San Marzano sauce, fior di latte, chicken, mushroom and basil</i>	
<b>Vegetariana (V)</b>	<b>\$30</b>
<i>San Marzano sauce, eggplant, capsicum, zucchini, fior de latte and basil</i>	

Gluten free bases are available on request for an additional charge of \$3.

## EXTRAS

<b>Crumbed Fish</b>	<b>\$18.5</b>	<b>Tossed Salad</b>	<b>\$7.5</b>
<b>Battered Fish of the Day</b>	<b>\$18.5</b>	<i>mixed salad leaves, cucumber, carrot, cherry tomatoes and balsamic dressing</i>	
<b>Crumbed Calamari (5 pieces)</b>	<b>\$18.5</b>	<b>Sauce</b>	<b>\$2</b>
<b>Crumbed Prawns (4 pieces)</b>	<b>\$18.5</b>	<i>smokey chipotle mayo, tartare sauce, garlic aioli</i>	
<b>Chips</b>	<b>\$10.5</b>	<i>tomato sauce, smokey BBQ sauce</i>	
<b>Potato Scallop</b>	<b>\$3</b>		

(V) vegetarian, (GF) gluten free, (GF\*) can be made gluten free  
A 10% surcharge applies on Sundays and public holidays.

## SEAFOOD

<b>Fresh Oysters (GF)</b>		<b>Asian Style Baked Whole Baby Snapper (GF*)</b>	<b>\$46</b>
<i>with champagne mignonette and lemon</i>		<i>with lime, chilli, ginger, soy and garlic dressing, served with tossed salad and chips</i>	
<b>Half dozen</b>	<b>\$32.5</b>		
<b>Dozen</b>	<b>\$61.5</b>		
<b>Australian Tiger Prawns (GF)</b>		<b>Battered Fish and Chips</b>	<b>\$22.5</b>
<i>(in shell, 250g)</i>	<b>\$32.5</b>	<b>Crumbed Fish and Chips</b>	<b>\$22.5</b>
<i>with cocktail sauce and lemon</i>		<b>Crumbed Calamari and Chips</b>	<b>\$22.5</b>
<b>Lobster Cocktail</b>	<b>\$49</b>	<b>Crumbed Prawn Cutlets and Chips</b>	<b>\$22.5</b>
<i>Half Australian lobster tossed in tangy cocktail sauce and served with fresh salad and lemon cheek</i>		<b>Fish Pack for Two</b>	<b>\$54</b>
<b>Aussie Barramundi (180g) (GF*)</b>	<b>\$34</b>	<i>2 pieces of fish, 4 calamari rings, 2 prawn cutlets and chips</i>	
<i>with chips, tossed or Greek salad</i>			
<b>Tassie Salmon (180g) (GF*)</b>	<b>\$37</b>		
<i>with chips, tossed or Greek salad</i>			
<b>Grilled Australian Prawns (GF*)</b>	<b>\$43</b>		
<i>with garlic butter, chillies, chives and dill, served with chips, tossed or Greek salad</i>			

\*Dish can be made gluten free without chips.

## BURGERS

<b>Gourmet Beef Burger</b>	<b>\$27</b>
<i>with bacon, lettuce, pickles, cheese and tomato relish</i>	
<b>Pork Belly Burger</b>	<b>\$27</b>
<i>with spicy pineapple relish, Asian slaw and sriracha mayo</i>	
<b>Grilled Chicken Burger</b>	<b>\$27</b>
<i>with lettuce, sliced tomato, cheese and spicy peri peri sauce</i>	
<b>Fish Burger</b>	<b>\$26</b>
<i>with battered fish, lettuce, sliced tomato and tartare sauce</i>	
<b>Haloumi and Zucchini Burger (V)</b>	<b>\$26</b>
<i>with lettuce, sliced tomato, aioli and mango chutney</i>	

All burgers are served with a side of chips

# Wine

## SPARKLING

	150ml Glass	Bottle
Yarra Burn Premium Cuvée Brut ( <i>Yarra Valley, 200mL bottle</i> )		12
De Bortoli King Valley Prosecco ( <i>King Valley, VIC</i> )	12	48
Croser Blanc de Blancs NV ( <i>Adelaide Hills, SA</i> )	16	64
Vve Fourny and Fils Grande Reserve Champagne ( <i>France</i> )		104

## WHITE

	150ml Glass	Bottle
Mud House Rapaura Sauvignon Blanc ( <i>Marlborough, NZ</i> )	12	48
Bay of Fires Sauvignon Blanc ( <i>Coal River, Tasmania</i> )	18	72
Mount Majura Pinot Gris ( <i>Canberra Region</i> )	13	52
Tatachilla White Admiral Pinot Grigio ( <i>Riverland, SA</i> )	12	48
De Bortoli Rutherglen Estate Fiano ( <i>Rutherglen, VIC</i> )	13	52
Moppity Atrius Riesling ( <i>Canberra Region</i> )	13	52
De Bortoli Tumbarumba Chardonnay ( <i>Tumbarumba, NSW</i> )	13	52
Houghton Wisdom Chardonnay ( <i>Pemberton, WA</i> )	18	72

## ROSÉ

	150ml Glass	Bottle
St Hallett Rosé ( <i>Barossa, SA</i> )	11	44
De Bortoli Rosé Rosé ( <i>King Valley, VIC</i> )	12	48
Long Rail Gully Rosé ( <i>Canberra Region</i> )	13	52

## RED

	150ml Glass	Bottle
Yal Yal Rd Pinot Noir ( <i>Mornington Peninsula, VIC</i> )	13	52
La Bohème Pinot Noir ( <i>Yarra Valley, VIC</i> )	13	52
Hardys Tintara Cabernet Sauvignon ( <i>McLaren Vale, SA</i> )	13	52
St Hallett Garden of Eden Shiraz ( <i>Eden Valley, SA</i> )	11	44
Moppity Atrius Shiraz ( <i>Canberra Region</i> )	13	52
Rolf Binder Montepulciano ( <i>Barossa, SA</i> )	13	52

## DESSERT WINE & PORT

	75ml Glass	Bottle
De Bortoli Noble One Botrytis Semillon ( <i>Riverina, NSW, 375ml bottle</i> )	13	52
Grant Burge Aged Tawny ( <i>Barossa, SA</i> )	9	54

## COCKTAILS

	Glass	Jug
Pimms	13	39
Loaded Moscow Mule	13	39
Fruit Tingle	13	39
Aperol Spritz	15	45

## BEER (BOTTLED & CANS)

	Can/Bottle
Cascade Premium Light	9
Capital Brewing Co Summit Session Ale	11.5
Capital Brewing Co Coast Ale	11.5
Capital Brewing Co Trail Pale Ale	11.5
Capital Brewing Co Rock Hopper IPA	11.5
Capital Brewing Co Hang Loose Juice	11.5
Corona	11.5
Asahi Super Dry	11.5
Great Northern Mid Strength	11
Brookvale Union Ginger Beer	12

## CIDERS, COOLERS & RTD'S

Strongbow Cider Original	10
Batlow Cloudy Cider	10
Capital Brewing Co Blackberry Hard Lemonade	11
Vodka Cruiser Watermelon	12
Vodka Cruiser Sugar Free Mixed Berry	12
Midori Spice	12
White Claw Pineapple Seltzer	14
Tanqueray and Tonic	14
Kraken Spiced Rum & Dry	14
Bacardi Mojito	14
Jose Cuervo Sparkling Margarita	14
Canadian Club Whisky and Dry	14

## SOFT DRINKS

<b>Soft Drink Can</b>		5
<i>Coke, Coke Zero Sugar, Sprite, Sprite Zero Sugar, Fanta</i>		
<b>Fruit Drinks</b>		7
<i>Juices, Quenchers, Lemon Lime &amp; Bitters, Sparkling Juice</i>		
<b>Powerade</b>		8
<b>Mt. Franklin Lightly Sparkling Water</b>	<i>Small</i>	5.5
	<i>Large</i>	8.5
<b>Mt. Franklin Still Water</b>		5

## TEA & COFFEE

<b>Coffee and Hot Chocolate</b>	<i>Regular</i>	6
	<i>Large</i>	7
<b>Iced Coffee and Iced Chocolate</b>		9
<b>Milkshakes</b>		9
<i>Chocolate, Vanilla, Strawberry, Caramel</i>		
<b>Tea</b>		6
<i>English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine, Chai Tea, Green</i>		
<b>Extras</b>		0.5
<i>Decaf, Soy, Lactose Free, Almond, Extra Shot, Syrups (Caramel, Hazelnut, Vanilla)</i>		

# Spirits

## GIN

Bombay Sapphire (England)	10
Hendrick's (Scotland)	12
Roku (Japan)	11
Underground (Canberra Region)	12
Four Pillars (Healesville, VIC)	11
Archie Rose (Rosebery, NSW)	12
Tanqueray (England)	11
Ink (Tumbulgum, NSW)	12
Gordon's Pink (England)	11

## VODKA

Absolut (Sweden)	9
Underground (Canberra Region)	12
Grey Goose (France)	12
Belvedere (Poland)	11
Underground Caramel (Canberra Region)	12

## TEQUILA & MEZCAL

Jose Cuervo Especial (Mexico)	9
Don Julio Blanco (Mexico)	10
1800 Añejo (Mexico)	14
Don Julio Reposado (Mexico)	12
400 Conejos Mezcal Joven (Mexico)	10

## BOURBON

Maker's Mark (USA)	9
Jack Daniels (USA)	9
Woodford Reserve (USA)	10

## RUM

Bacardi (Puerto Rico)	8
Malibu (USA)	8
Kraken Spiced (USA)	9
Sailor Jerry (USA)	9

## WHISKY

Johnnie Walker Red (Scotland)	8
Chivas Regal (Scotland)	10
Laphroaig 10 yrs (Scotland)	11
Talisker 10 yrs (Scotland)	13
Glenfiddich 12 yrs (Scotland)	11
Glenlivet 18 yrs (Scotland)	19

## LIQUEURS

Midori (Mexico)	7
Ouzo (Greece)	7
Cointreau (France)	8
Baileys (Ireland)	7
Frangelico (Italy)	7
Southern Comfort (USA)	7
Kahlúa (Mexico)	7
Tia Maria (Italy)	7
Galliano (Italy)	9
Mr Black Coffee (Australia)	9

## SCHNAPPS

Wildbrumby Butterscotch (Crackenback, NSW)	8
Wildbrumby Sour Apple (Crackenback, NSW)	8

## COGNAC

Hennessy Very Special (France)	10
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## BRANDY

Château Tanunda (Australia)	8
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## APERITIFS

Campari (Italy)	7
Pimms (England)	7

Serving size is 30ml, does not include mixer.

Add a mixer	2.5
Fever tree tonic	4.5

# Non-Alcoholic

## SPARKLING

Hardys Sparkling (South East Australia)

Lyre's Classico 250ml Can (Australia)

Bottle

34

12

## WHITE

Hardys Chardonnay (South East Australia)

34

## RED

Hardys Shiraz (South East Australia)

34

## BEER

Capital Brewing Co Alc-Less Pacific Ale Can

Heaps Normal Quiet XPA Can

Heaps Normal Another Lager Can

Heaps Normal Half Day Hazy Can

9

9

9

9

## RTD

Lyre Gin & Tonic

11

## SPIRITS

Lyre's Dry London Spirit (Gin)

Lyre's American Malt (Whisky)

Lyre's Dark Cane Spirit (Rum)

7

7

7