



(V) = Vegetarian
(VO) = Vegetarian optional – please specify
(GF) = Gluten Free

Snappers Dinner Menu

Entrée

Tom Yum \$17.00
Tender chicken pieces poached with mushrooms, coriander, vermicelli and a steamed chicken wonton

Duck Breast \$18.00
Succulent duck breast served on a bed of sautéed baby spinach and topped with a cranberry glaze

Thai Beef Salad \$16.50
Marinated Beef slices tossed with vermicelli, rocket, carrot and spring onion

Artichoke & Asparagus Tart (V) \$17.50
Puff pastry topped with artichoke, asparagus, quail egg, cherry tomato and an onion puree

Calamari Salad \$17.00
Lightly fried Calamari coated in paprika and served with Spanish onion, pumpkin, orange, rocket and a citrus dressing

Smoked Salmon and Sun dried Tomato Fettuccini Entrée \$16.50 Main \$26.00
Fettuccini tossed with smoked salmon, sautéed sun dried tomatoes and a rosé sauce

Mediterranean Risotto (V) Entrée \$16.00 Main \$25.00
Capsicum, sun dried tomatoes, olives and onion stirred though Risotto simmered with white wine

Tasmanian Oysters

Oysters Natural Half doz. \$17.00 Dozen \$26.00

Oysters Kilpatrick \$19.00 \$28.00

Bubbly Mornay Oysters \$19.50 \$29.00

Filled with a sparkling wine and Mornay sauce



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Mains

Snappers Seafood Platter for 2	\$122.00
King Prawns, oysters natural and Kilpatrick, salmon, calamari, crayfish, Morton Bay Bugs served with rustic cut chips and home made sauces	
Crispy Skinned Salmon (GF)	\$26.50
Salmon fillet served with rocket salad and tomato concasse	
Baby Snapper	\$31.00
Lemon grass infused whole baby Snapper on a bed of rice pilaf, with a curried mango salsa	
Beer Battered or Pan Seared Flathead	\$26.00
Flathead fillets fried in a Boags Beer Batter served with rustic cut chips	
Porterhouse 250g	\$30.00
Pan seared and cooked to your liking. Served with potato rosti, baby spinach and sun dried tomato and your choice of a red wine jus, pepper sauce or our home made mushroom sauce (GF)	
Bass Strait Sauce including prawns, calamari and scallops	add \$6.00
Chicken Breast and Red Cabbage	\$29.50
Marinated chicken breast served on a bed of char grilled zucchini and red cabbage	
Kangaroo Fillet (GF)	\$35.50
Sliced Kangaroo seasoned with pepper berry and served with baby beetroot and Quinoa	
Herb Crusted Lamb Rack	\$28.50
Lamb Rack crusted with parmesan, bread crumbs and herbs, served with sweet potato mash and sautéed spinach.	
Pie of the Day	please ask waiter
Served on a sizzling skillet with matched accompaniments	



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Sides

Steamed Seasonal Vegetables with herb butter (GF) & (V)	\$8.00
Oven Roasted Chats with rosemary salt (V)	\$8.00
Seasoned Fries (GF) & (V)	\$8.00
Fresh Garden Salad (GF) & (V)	\$8.00

Desserts

Sacher Torte Served with a chocolate caramel sauce and vanilla ice cream	\$10.50
Brulee of the Day With a berry compote	\$10.50
Coffee Custard Flan With an espresso syrup and a coffee cream	\$11.00
Poached Apple Wrapped in pastry and filled with a brandy vanilla anglaise	\$10.50
Cheese Plate King Island Vintage Cheddar, Mersey Valley Brie and Roaring 40's Blue	\$14.00
Mandarin Tart Mandarin Curd served with lemon sorbet and topped with an orange glaze and a candied orange	\$11.00



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Snappers Kids Menu*

*Adults and Advantage Plus members not applicable

\$13.50

(Includes 1 main & 1 dessert)

Mains

Fish & Chips

Served with either a garden salad or steamed vegetables

Penne Bolognese

Chicken Tenderloins

Served with chips and either a garden salad or steamed vegetables

Fish Goujons

Served with chips

Toasted Ham, Cheese and Tomato sandwich

Served with salad

Desserts

Ice Cream with a choice of topping

Fruit salad with cream

Banana Split