

DESSERTS

Vanilla Bean Brûlée	French baked custard with homemade biscotti and honey ice cream.	\$12
Eton Mess	Pieces of meringue folded through whipped cream, with biscuits, strawberries and ice cream.	\$12
Sticky Date Pudding	Traditional warm pudding served with butterscotch sauce and vanilla ice cream.	\$12
Bread & Butter Pudding	An old English favourite with layers of bread and raisins, served with custard and rum 'n' raisin ice cream.	\$12
Double Chocolate Brownie	Warm chocolate fudge brownie, served with rich chocolate sauce and vanilla ice cream and biscotti.	\$12
Apple and Rhubarb Crumble	Stewed rhubarb and apple with biscuit crumble, served with custard and ice cream.	\$12
Affogato	Two scoops of vanilla ice cream served with an espresso and a shot of Kahlua.	\$10
Pancake Stacks	(served with cream or ice cream)	
	Mixed berries with natural juices	\$12
	Cinnamon apples with maple syrup	\$12
	Banana and walnut with butterscotch sauce	\$12
	Lemon and Sugar	\$12
	Devonshire (raspberry jam and cream)	\$12
Extra Ice Cream		\$3
Extrs Cream		\$3
Extra Jam		\$3



Dinner Menu

5pm until late

Wednesday to Sunday

www.snootyfox.com.au
Fully Licensed and B.Y.O
(bottled wine only)

Please note that we do not issue
separate bills or split bills for payment

BREADS

Homemade Sourdough Cob	Warm sourdough cob served with butter, olive oil and reduced balsamic vinegar. (V)	\$9
Garlic and Rosemary Bread	With melted mozzarella cheese crushed garlic and rosemary (V)	\$8
Bruchetta	Tomato, basil, red onion, on garlic brushed bread, with grana padano, and reduced balsamic vinegar. (V)	\$9

ENTREES

Snooty Dips and Bread	Homemade dips including smoky eggplant, hummus, and tzatziki with a basket of warm bread.(V)	\$17
Calamari and Chorizo Salad	Lightly fried calamari and chorizo sausage tossed through rocket lettuce, with tomato, olives and spanish onion(V)	\$20
Soup of the Day	(Check our specials board for today's soup choices) (V,G)	\$8
Spinach Crêpe	Crêpe filled with creamed baby spinach, topped with melted havarti cheese and served with a garden salad.(V)	\$14
Satay Chicken Skewers	Marinated breast fillet pieces, served on jasmine rice with homemade satay sauce.	\$16
Golden Fried Camembert	Lightly fried camembert cheese served on cranberry sauce(V)	\$15
Garlic or Chilli Prawns	Grilled prawns on jasmine rice with beenshoots and corriander(V,G)	\$16

LIGHT MAIN MEALS

Risotto of the Day	(Check our specials board for today's risotto)(V,G)	\$18
Fettuccine Pasta with:		
Napolitana	A rich tomato, basil and red wine sauce topped with grana padano.(V)	\$17
Carbonara	Sautéed bacon and mushrooms in a creamy garlic sauce.	\$18
Potato and Cheese Pancake	Potato pancake with grilled cheese, served with a garden salad and sour cream. (V) (Optional extras: bacon \$3, or mushroom sauce \$3)	\$18

MAIN MEALS

(All main meals are served with your choice of vegetables or salad)

Eye Fillet	250 gram char grilled tender cut fillet (G)	\$30
or		
Black Angus Porterhouse	300 gram porterhouse steak, char grilled and full flavoured.	\$29
	Both steaks are cooked to your liking, served on mashed potatoes with your choice of creamy mushroom, pepper, garlic or horseradish sauce and served with a Giant Yorkshire pudding! (bacon and blue cheese \$4 extra) (G)	
Beef and Reef Angus	Sauteed prawns and scallops in a garlic and parsley sauce \$6 extra.	
Chicken Breast	Tender chicken breast filled with camembert cheese and baby spinach, served on a garlic potato mash and smothered with a pesto cream sauce. (G)	\$26
Barramundi Fillet	Pan seared barramundi fillet, served on green pea and lemon risotto with a herb dressing. (G,V)	\$26
Steak and Kidney Pie	Tender pieces of beef, braised with mushrooms and kidney in a rich gravy, made to a traditional English recipe.	\$23
Fish of the Day	(Check our specials board for today's catch!) (G,V)	Market Price
Canneloni	Spinach and Ricotta cheese filled pasta served with napolitana sauce topped with grana padano and a garden salad(V)	\$23
Lamb Shank	Tender lamb shank braised with tomato and red wine, served on garlic mash and topped with crispy prosciutto.(G)	\$26
Shepherd's Pie	Lamb braised in a red wine gravy with garden peas topped with piped mashed potato, served with honey buttered carrots.	\$22
Pork Belly with Scallops	Roasted pork belly on garlic potato mash with sautéed spinach, and scallops seared in brown parsley butter.	\$27

SNOOTY SIDES

Fat chips	Served with garlic aioli and sweet chilli sauce. (V,G)	\$10
Small bowl of chips	(V,G)	\$6
Roast potatoes	With garlic and rosemary (G,V)	\$8

All meals can be prepared Vegetarian (V) or Gluten Free (G) Upon Request