



The menus are designed to be in keeping with the style and atmosphere of our remarkable venue – with an unbelievable selection “*second to none*”. We provide an excellent choice for **land-lovers** & also for those who **chase the sea**
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Our Package Inclusions:

- ◆ **Full Tray Service** for food & beverages
- ◆ Package includes **Room hire**
- ◆ Entire Food selection circulated for the duration of the function
- ◆ **Vegetarian/ Dietary Requirements** can be made available on request for guests with special needs.
- ◆ **Children** dine at **\$20/head** & we can discuss your preferred meal *option* for them in detail.
- ◆ **Menu Prices & Choices:** are subject to seasonal and outside influences. Prices will be confirmed upon receipt of Deposit.
- ◆ **Packages:** are to begin at a time nominated by yourself.
- ◆ **Payment:** Full Payment is required **10 days** prior to the function date



Our Function Rooms

Battlesticks Bar at Scratchleys: This room overlooks the picturesque Nobby's Lighthouse & Newcastle Harbour, as well as the Foreshore. This room features indoor/outdoor glass walls with breath taking views of our shimmering harbour. Battlesticks is undoubtedly the superb room for that special occasion. Battlestick's Bar requires a **minimum of 90** guests for you to celebrate your day in exceptional Private cocktail party style. Maximum capacity is 150 guests.

The Elkie & Zachary Rooms Combined: These rooms overlook the shimmering waters of our beautiful harbour & the graceful boat parades as they sail past – fabulous atmosphere! This room features Scratchley's indoor/outdoor folding walls with breath taking views of our shimmering harbour. A **minimum of 50** guests is required.

The Elkie Room: Can also be hired for parties **10-32 guests**

Alternatively: you are more than welcome to bring a smaller group into Battlesticks Tapas Bar where you can wear wristbands and run a bar tab, we can also organise cocktail & or Tapas food for your group



Scratchleys Cocktail Packages

Chef's Choice of our finest hors d'oeuvres from our tasty Cocktail Menu
Including 8 cold and 10 hot canapes (includes 4 substantial)

Beverage Packages

\$75 Package-

All 8 Tap Beers Including- Tooheys New, James Boags Light, Rogers Mid-Strength
150 Lashes, White Rabbit Dark Ale, James Squires Orchard Crush Cider.
Killawarra Brut Sparkling Wine,
Lindemans Chardonnay,
Lindemans Shiraz Cabernet.

\$90 Package-

All 8 Tap Beers Including- Tooheys New, James Boags Light, Rogers Mid-Strength
150 Lashes, White Rabbit Dark Ale, James Squires Orchard Crush Cider.
Fleur De Lys Methode Traditionnelle
Wynns Chardonnay, Moonstruck Moscato,
Secret Stone Sauvignon Blanc,
Yalumba "The Guardian" Shiraz Viognier.

\$100 Package-

All 8 Tap Beers Including- Tooheys New, James Boags Light, Rogers Mid-Strength
150 Lashes, White Rabbit Dark Ale, James Squires Orchard Crush Cider.
Salinger Vintage Methode Traditionnelle,
Tyrrell's Steven Semillon,
Peacock Hill Chardonnay,
Tyrrell's Hunter Valley Shiraz

NB : Food only Packages can be arranged from \$60 per head – beverages additional

CANAPES MENU

Cold

Antipasto Platter with Olives, Grilled Vegetables and Cheeses

Beef Carpaccio on Crustini with Garlic Aioli *DF*

Smoked Salmon on Lavosh, Avocado and Dill Cream Cheese

Cherry Tomato and Bocconcini Bites *GF/V*

King Prawn, Tomato and Coriander Salsa on Corn Chip *GF/DF*

Roasted Pumpkin, Caramelised Onion and Goat Cheese Tart *V*

Vietnamese Vegetable or Duck, Rice Paper Roll with Sweet Chilli Sauce *GF/DF/V Optional*

Pork San Choy Bow *DF*

Roasted Smoked Paprika Chicken Breast on Melba Toasts

Mille Feuille with Onion Jam and Olives *V*

Gazpacho Shot *V/DF/GF*

Ocean Trout with Quinoa and Barley Salad *GF*

Premium Cold Canapes

Choose from our optional premium canapes for an extra \$2 per person, per item.

Tuna Tartare with Chilli Soy Dressing on Butter lettuce *GF/DF*

Sydney Rock Oyster with Chilli and Lime Dressing *DF/GF*

Kingfish Ceviche with Lime, Chilli, Ginger and Coriander *DF/GF*

Spanner Crab with Citrus Aioli and Chives on Witlof *GF*

CANAPES MENU

Hot

Porcini Mushroom Arancini with Garlic Aioli *V*

Chorizo Meat Balls with Tomato Sauce *GF*

Marinated Spicy Chicken Skewers *DF*

Duck Spring Rolls with Plum Sauce *DF*

Prawn Gyoza with Soy Dipping Sauce *DF*

Pork Gyoza with Soy Dipping Sauce *DF*

Sticky Pork Croquettes with Chipotle Aioli

House Crumb Calamari with Tartare

Tempura Vegetables *GF*

Teriyaki Karaage Chicken

Baby Baked Potato with Bacon, Shallot and Sweet Soy *GF*

Bruschetta with Wagyu Bresaola

Mushroom Bruschetta with Melted Provolone Cheese *V*

Spicy Sausage Roll with Tomato Chutney *DF*

Prawn Toasts *DF*

Quiche Tart with Bacon and Cheese *V optional*

Grilled Octopus *GF/DF*

Pork Belly with Apple Puree *DF/GF*

Thai Fish Cakes with Sweet Chilli Sauce *DF*

Substantial (included)

Lamb Kofta with Cous Cous and Mint Yoghurt *DF*

Thai Green Curry with Chefs selection of Fish Fillet/Chicken/Fried Eggplant, Veg and Rice *DF/GF optional*

Baby Whiting and Fries

Pulled Pork Sliders

Premium Hot Canapes

Choose from our optional premium canapes for an extra \$2 per person, per item.

Braised Wagyu Beef Cheek Tartlet

Seared Scallop with Pea Puree and Crispy Bacon *GF*

Hervey Bay Scallop Grilled with Truffle and Black Garlic Butter

Marinated Lamb Back Strap Skewers with Mint Yogurt *GF/DF*

Tempura Oyster with Wasabi Mayo *DF*