



WARM CRUSTY HERB BREAD \$7
WARM CRUSTY GARLIC BREAD \$7
WARM CRUSTY MIXED BREAD \$7

WARM SOURDOUGH with Extra Virgin Olive Oil,
Balsamic Reduction, House-Made Labna & Dips \$12

PREMIUM "A" GRADE OYSTERS

Natural w/a red wine vinaigrette 1/2 \$20 doz \$40

Mornay: 1/2 \$24, doz \$48 – Kilpatrick: 1/2 \$24, doz \$48 - 3 Ways: 1/2 \$24, doz \$48

**Pacific & Sydney Rock Oysters will vary between seasons. Please check with Waitstaff for today's species*

SCRATCHLEYS SEAFOOD CHOWDER

Our Famous Veloute Style Soup Packed full of Fish, Prawns, Mussels, Squid & Octopus with Potato & Corn \$17

FRESH PRAWN SALAD of King Prawns With Chicory lettuce, Avocado, Beetroot, Shaved Fennel, Apple, Crisp Crotons & a Saffron Aioli
\$19/\$29

Prawn Crisis: Due to the outbreak of **White Spot** in prawns, prawn imports into Australia have ceased. This has tripled the price of uncooked prawns. Australians consume 45,000 tonnes of prawns & produce only 15,000 tonnes per year. When supply cannot keep up with demand, the prices will soar. We can still supply you with our Garlic, Satay, Chilli & Tempura prawns but due to the above facts prices have increased. Entrée serve is now \$24, Main serve is \$48. We agree that this is expensive, but unfortunately unavoidable. We suggest you choose another item from our extensive menu OR simply enjoy the prawns whilst we still can. Prices will only continue to rise. For further info go to www.agriculture.gov.au

GARLIC PRAWNS of Sautéed in a Garlic Shallot, Creamy White Wine Sauce with an Aromatic Rice Pilaf 24/\$48

CHILLI PRAWNS of Sautéed Prawns in a Spicy Cream Sauce Served with an Aromatic Rice Pilaf & Chilli Flakes. HOT! \$24/\$48

SATAY PRAWNS On an Aromatic Rice Pilaf with a Spicy Peanut Satay Sauce & Peanut Crunch \$24/\$48

CRISP TEMPURA PRAWNS Golden Fried Served with a Sticky Thai Dipping Sauce \$22/\$43

CHARGRILLED SEAFOOD ANTIPASTO of

A House Specialty! Octopus, Mussels, Squid, Prawns & Fish Drizzled with Basil & Almond Pesto \$22/\$42

PASTA CHILLI MARINARA Clams, Mussels, Squid & Fish Pan Fried with Tomato, Basil, Capers, and Chilli in a White Wine Butter Sauce
on Spaghetti Pasta \$19.50/\$39 **Gluten Free Pasta available upon request*

GOLDEN FRIED SEAFOOD PLATE

Beer Battered Fish, Crumbed Calamari & Tempura Prawns Served with Fries, Garden Salad
& House-made Tartare Sauce \$33.50

CALAMARI

Pineapple Scored, Lightly Crumbed & Served Golden Brown with Homemade Tartare Sauce \$15.50

Main served with Fries & Garden Salad with House Dressing \$29.50

HOT & COLD SEAFOOD PLATTER -

King Prawns, Blue Swimmer Crabs, Balmain Bugs & "A" Grade Oysters with Golden Fried Seafood, Seasonal Fruit & Fries

For 1: \$75 - For 2: \$145 - For 3 \$195

CHAR GRILLED HOT & COLD SEAFOOD PLATTER of

King Prawns, Blue Swimmer Crabs, Balmain Bugs & "A" Grade Oysters with Chargrilled Seafood Antipasto, Seasonal Fruit & Fries

For 1: \$80 - For 2: \$150 - For 3: \$200

Add Fresh Local Lobster to Any Platter

\$M/P (Subject to market availability)

SURF & TURF VIKING BEEF CUTLET

350g Cape Grim Grass Fed Scotch on the Bone with Poached Prawns & Calamari with Creamy Mash & Green Beans.
With your choice of: Mornay, Red Wine Jus or Tomato Garlic Sauce \$45

RUMP STEAK

350g Cape Grim Grass Fed Rump Served with Fries, Garden Salad & Your Choice of Jus: Green Peppercorn, Creamy Mushroom, Classic Dianne or Café De Paris Butter \$34

BEEF CHEEK gf

Braised In a Rich Red Wine Sauce Served with Celeriac & Parsnip Puree, Steamed Greens, Salsa Verde & Onion Soil \$34

MURRAY VALLEY ROLLED PORK BELLY gf

Twice Cooked, Served with Potato Gratin, Green Apple Puree with Braised Cabbage & Aromatic Jus \$37

CHICKEN BREAST

300g Oven Roasted Supreme Served on House-made Gnocchi with Mushroom Ragout, Spinach, Pine Nuts & Chicken Jus \$33

CHICKEN SCHNITZEL

House Crumbed Breast Golden Fried with a Rich Gravy, Fries, Garden Salad & House Dressing \$29

CHICKEN FILO PARCEL OF THE DAY

Slow Cooked Thigh in Today's Delicious Flavour, Wrapped in Filo Pastry & Baked Till Golden. See The Specials Menu \$29

PEKING ROASTED DUCK SPRING ROLLS

Shredded Roast Duck & Asian Style Vegetables Wrapped in Asian Pastry Lightly Fried with a Sweet & Spicy Dipping Sauce \$18

RISOTTO OF THE DAY gf

See The Specials Menus for today's flavor \$15/\$29

**Please note that V options are available for the Risotto*

CHAR-GRILLED VEGETABLE STACK v

Mediterranean Vegetables, House-made Labna, Crispy Wonton & Beetroot Chutney \$19/\$36

VEGETARIAN PASTA v

Mushroom Ragu Pappadelle Pasta with Roasted Hazel Nuts, Spinach, Porcini & Truffle oil \$15.50/\$29

ROASTED VEGETABLE FRITTATA gf/v

Roasted Potato, Sweet Potato, Eggplant, Zucchini, Red Peppers & Beetroot Jam \$16/\$32

CAESAR SALAD

Freshly Sliced Coz Lettuce, Croutons, Egg, Parmesan, White Anchovies & House-made Caesar Dressing \$18
Add Smoked Salmon \$9 or Prawns \$7

**Please see Today's Specials Menu for all of our Fresh Fish & Chef's Specials*

SCRATCHLEYS SIDE DISHES \$10

Garden Salad gf

Bowl of Fries gf

Steamed Seasonal Vegetables gf

Kipfler Potatoes with Rosemary Salt gf

PATRONS PLEASE NOTE:

*ONE BILL Per Table Will Be Supplied. A Calculator Can Be Supplied & Any Change Given. Just Ask!

*All Items Are Subject to Availability

*Prices Include GST

*GF- Denotes Gluten Free Options

*V- Denotes Vegetarian Options

*Sunday Surcharge \$2.50 per head

PRIVATE DINING Don't Forget Scratchleys Has 3 Private Dining Rooms From 16 – 74 Guests. Perfect for Corporate Functions, Weddings, Birthdays, Anniversary, Christenings or any Occasion. Please see any Waitstaff for more Information.

www.scratchleys.com

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