



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 chefs 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

GARLIC PRAWNS of  
 Sautéed in a Garlic Shallot, Creamy White Wine Sauce with an Aromatic Rice Pilaf \$19/\$38

CHILLI PRAWNS of  
 Sautéed Prawns in a Spicy Cream Sauce Served with an Aromatic Rice Pilaf & Chilli Flakes. HOT! \$19/\$38

SATAY PRAWNS  
 On an Aromatic Rice Pilaf with a Spicy Peanut Satay Sauce & Peanut Crunch \$19/\$38

CRISP TEMPURA PRAWNS  
 Golden Fried Served with a Sticky Thai Dipping Sauce \$17/\$33

CHAR-GRILLED SEAFOOD ANTIPASTO of  
 A House Specialty! Octopus, Mussels, Squid, Prawns & Fish Drizzled with Basil & Almond Pesto \$19.50/\$39

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 \$29.50

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

Cape Grim 350g Grass Fed Rump served with Chips, Garden Salad & Your Choice of Jus: Green Pepper Corn, 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 gf

Oven Roasted Supreme Served on Kipfler Potatoes, Asparagus and Spinach with a Sage Beurre Noisette \$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 Todays 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 todays 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

*\*Gluten Free Pasta available upon request*

ROASTED VEGETABLE FRITTATA gf/v

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

CAESAR SALAD

Freshly Sliced Coz Lettuce, Croutons, Bacon, Egg, Parmesan, White Anchovies & House-made Caesar Dressing \$18

Add Smoked Salmon \$9 or Prawns \$7

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

SCRATCHLEYS SIDE DISHES \$10

Bowl of Fries gf

Garden Salad 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.

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