



WARM CRUSTY HERB BREAD \$8
WARM CRUSTY GARLIC BREAD \$8
WARM CRUSTY MIXED BREAD \$8
WARM SOURDOUGH with Extra Virgin Olive Oil,
 Balsamic Reduction, House-Made Labna & Dips \$14

PREMIUM "A" GRADE OYSTERS
 Natural chefs vinaigrette 1/2 \$21 doz \$42
 Mornay: 1/2 \$25, doz \$50 – Kilpatrick: 1/2 \$25, doz \$50 - 3 Ways: 1/2 \$25, doz \$50
**Sydney Rock Oysters Variety from port Stephens subject to availability*

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

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
 Spicy Peanut Satay Sauce On an Aromatic Rice Pilaf with & 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 \$32

CALAMARI
 Pineapple Scored, Lightly Crumbed & Served Golden Brown with Homemade Tartare Sauce \$17
 Main served with Fries & Garden Salad with House Dressing \$32

HOT & COLD SEAFOOD PLATTER
 King Prawns, Blue Swimmer Crabs, Balmain Bugs & "A" Grade Oysters with Golden Fried Seafood, Seasonal Fruit & Fries
 For 1: \$85 - For 2: \$165 - For 3 \$220
**Crustaceans May Vary Due To Market Cost & Availability*

CHAR GRILLED HOT & COLD SEAFOOD PLATTER
 King Prawns, Blue Swimmer Crabs, Balmain Bugs & "A" Grade Oysters with Chargrilled Seafood Antipasto, Seasonal Fruit & Fries
 For 1: \$90 - For 2: \$175 - For 3: \$230 Add Fresh Local Lobster to Any Platter \$M/P (Subject to market availability)
**Crustaceans May Vary Due To Market Cost & Availability*

SURF & TURF VIKING BEEF CUTLET
 350g Cape Grim Grass Fed Rib Eye with Poached Prawns & Calamari with Creamy Mash & Green Beans.
 With your choice of: Mornay, Red Wine Jus or Tomato Garlic Sauce \$46

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 \$36

SOTHERN NSW LAMB RUMP

Sous Vide Grass Lamb Rump Cooked Medium Served On Sweet Potato, Almond, Fresh Herb Cous Cous & Moroccan Yogurt \$36

PORK BELLY ROULADE WITH FENNEL & THYME gf

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

CHICKEN BREAST

Oven Roasted Supreme Served on House Made Herb Gnocchi, Mixed Mushroom Ragu & Spinach \$34

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 Menus For today's flavor \$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

SALT & PEPPER TOFU gf/v/df/Vegan

Fried Tofu With Cucumber, Chilli, Coriander Salad & Fried Shallots \$16
Main Served with a Side of Steamed Jasmine Rice \$30

RISOTTO OF THE DAY

See The Specials Menus for today's flavor \$16/\$32
**Gluten Free, Vegetarian & Vegan Dishes available upon request*

PASTA OF THE DAY

See The Specials Menus for today's flavor \$16/\$32
**Gluten Free, Vegetarian & Vegan Dishes 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

QUINOA SALAD v/gf/df/Vegan

Maple Roasted Pumpkin With Marinated Artichokes, Asparagus, Confit Cherry Tomatoes & Toasted Chick Peas \$19/\$36

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

SCRATCHLEYS SIDE DISHES \$12

Bowl of Fries **gf available on request*
Kipfler Potatoes with Rosemary Salt gf
Steamed Seasonal Vegetables gf
Garden Salad 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

*DF- Denotes Dairy 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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