

New Years Eve Menu

5.30pm to be out by 8pm

NEW YEARS EVE 5.30PM (INC GST)

CRUSTY GARLIC BREAD \$8 CRUSTY HERB BREAD \$8

ENTREE

TENDER CALAMARI GOLDEN FRIED WITH TARTARE SAUCE & LEMON \$17

PEKING ROASTED DUCK SPRING ROLLS WITH ASIAN STYLE VEGETABLES WRAPPED IN ASIAN PASTRY AND LIGHTLY FRIED SWEET SPICY SAUCE \$18

GARLIC PRAWNS SAUTÉED PRAWNS IN A SPICY TOMATO, GARLIC & WHITE WINE SAUCE ON AROMATIC RICE PILAF GF \$19

SCRATCHLEYS FAMOUS CHARGRILLED SEAFOOD ANTIPASTO OCTOPUS, MUSSELS, SQUID, KING PRAWNS AND FISH DRIZZLED WITH ROCKET PESTO GF \$19.50

ROASTED VEGETABLE FRITTATA WITH ROASTED POTATO, SWEET POTATO, EGGPLANT, ZUCCHINI, RED PEPPERS & BEETROOT JAM V \$16

HERVEY BAY ½ SHELL SCALLOPS GRILLED WITH TRUFFLE & BLACK GARLIC BUTTER \$ 21
PERNOD CURED SALMON WITH A DILL CRÈME FRAICHE \$20

FRIED FIVE SPICE TOFU SERVED WITH A CUCUMBER, CHILLI, CORIANDER & FRIED SHALLOT SALAD DF/GF/VEGAN \$16

MAINS

MEDIUM RARE CAPE GRIM 350G GRASS FED SCOTCH ON THE BONE WITH A RED WINE JUS ACCOMPANIED BY MASH AND GREEN BEANS \$40

SALT & PEPPER SQUID WITH CORIANDER FRIED SHALLOT, CHILLI & LEMON GF/DF \$29

SATAY PRAWNS SAUTÉED PRAWNS IN A SPICY PEANUT SATAY SAUCE SERVED ON AROMATIC RICE PILAF & PEANUT CRUNCH \$38

CHICKEN BREAST PAN FRIED ON HOUSE MADE HERB GNOCCHI WITH MUSHROOM RAGOUT SPINACH AND CHICKEN JUS \$34

SALMON FILLET PAN FRIED ON CAPRESE SALAD OF TOMATOES, BOCCONCINI BALSAMIC REDUCTION, SPINACH & ROCKET PESTO GF \$37

CHILLI SALT TUNA STEAK WOK FRIED MEDIUM RARE IN CHILLI SALT SEASONING ON A GREEN TEA NOODLE SALAD WITH TAHITIAN LIME & A TANGY ORANGE CHUTNEY \$38

FISH OF THE DAY PAN FRIED WITH A GREEN THAI CURRY, CHILLI CORN CRUST WITH SNOW PEAS, MUSHROOMS, AROMATIC RICE PILAF, FRESH ASIAN SALAD GF \$38

SEAFOOD PIE WITH BALMAIN BUGS, PRAWNS, COD IN A CREAMY CRAB SAUCE WITH FLAKY PARTY ACCOMPANIED WITH FRIED KIPFLER POTATO & A MIXED LEAF SALAD \$30

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

DESSERT

MIXED BLUEBERRY CHEESECAKE WITH BLUEBERRY COMPOTE & CRÈME ANGLAISE \$17

WHITE CHOCOLATE AND VANILLA BERRY BRULEE WITH PISTACHIO BISCOTTI \$17

CHOCOLATE NEMESIS WITH CHANTILLY CREAM AND CHERRY COMPOTE GF \$17

VANILLA BEAN PANNACOTTA, FRUIT SALSA \$17

NB: FOR RESERVATIONS PHONE 0249291111 – \$10 PER PERSON DEPOSIT IN FULL REQUIRED DEC 15TH 2018