



Warm Crusty Herb Bread \$8.50

Warm Crusty Garlic Bread \$8.50

Warm Crusty Mixed Bread \$8.50

Warm Sourdough with Extra Virgin Olive Oil,
Balsamic Reduction, House-Made Labna & Dips \$15

Premium "A" Grade Oysters

Natural w/ chef's vinaigrette ½ doz \$21 doz \$42

Mornay: ½ doz \$25, doz \$50 – Kilpatrick: ½ doz \$25, doz \$50 - 3 Ways: doz \$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 \$18

Garlic Prawns gf

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

Chilli Prawns gf

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 gf

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 \$34

Calamari

Pineapple Scored, Lightly Crumbed & Served Golden Brown with Homemade Tartare Sauce \$18
Main served with Fries & Garden Salad with House Dressing \$34

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

**Crustaceans May Vary Due To Market Cost & Availability*

Add Fresh Local Lobster to Any Platter \$M/P depending upon availability

Viking Beef Cutlet

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

Add Surf & Turf Sauce with Poached Prawns & Calamari for an additional \$7

Rump Steak

Cape Grim 300g Grass Fed Rump served with Chips, Garden Salad & Your Choice of Jus:
Green Pepper Corn, Creamy Mushroom, Classic Dianne or Café De Paris Butter \$32

Southern NSW Lamb Rump

Sous Vide Grass Fed Lamb Rump Cooked Medium Served on Smashed Kipfler Potatoes
With Dutch Carrots, Roasted Cocktail Onions, Mushroom Duxelle Puree, Bordelaise Sauce \$36

Pork Belly Roulade with Fennel & Thyme gf

Twice Cooked, Served on Celeriac Puree, Braised Kale with an Aromatic Jus \$39

Chicken Breast

Oven Roasted Supreme Served on House Made Herb Gnocchi with a Cheese White Wine Vegetable Ragù \$35

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 \$17/\$34
**Gluten Free, Vegetarian & Vegan Dishes Available Upon Request*

Pasta Of The Day

See the Specials Menus for Today's Flavor \$17/\$34
**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

Roast Beetroot, Pumpkin, Cauliflower, Cavolo Nero, Persian Feta with a Roasted Garlic Vinaigrette \$19/\$36
**Vegan Dishes Available Upon Request*

Scratchleys Side Dishes \$12

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

**Please See Today's Specials Menu For All Of Our Fresh Fish & Chef's Specials*

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

*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.
for more information 02 49291111 www.scratchleys.com.au