

Scratchleys

Char-grilled Sourdough with Dukkha, Balsamic & Olive Oil - \$8.50
Garlic Buttered Sourdough - \$8.50

ENTREE

'A' Grade Port Stephens Oysters -
natural - 1/2 doz \$21 doz \$42, kilpatrick - 1/2 doz \$25 doz \$50, mornay - 1/2 doz \$25 doz \$50,
half/half or 3ways - 1/2 doz \$25 doz \$50

Hervey Bay 1/2 Shell Scallops -
grilled with black garlic, truffle butter, lemon & parsley
6 - \$21 - 12 - \$42 - 20 - \$63

Seafood Chowder - \$18
our famous velouté style soup packed full of fish, prawns, mussels, squid, octopus & vegetables

Garlic Prawns gf / Chilli Prawns gf / Satay Prawns - \$19/\$38
served with an aromatic rice pilaf
also available as a main

Crisp Tempura Prawns - \$17
golden fried served with a sticky thai dipping sauce

Char-Grilled Seafood Antipasto gf - \$19.50/\$39
a house specialty consisting of octopus, mussels, squid, prawns & fish drizzled with a basil & almond pesto
also available as a main

Salt & Pepper Calamari gf/df - \$18
served with coriander, chilli, fried shallots & lemon

Portobello Mushroom & Provolone Arancini V - \$18
served with rocket & garlic aioli

Peking Duck Spring Rolls - \$18
shredded duck & asian style vegetables served with a sweet & spicy dipping sauce

Salt & Pepper Tofu gf/df/VE - \$16
served on a cucumber, chilli, coriander and fried shallot salad

SEAFOOD PLATTERS

Scratchleys Famous Golden Fried Hot & Cold Seafood Platter*
including: beer battered fish, crumbed calamari & tempura prawns
blue swimmer crab, balmain bugs, king prawns, sydney rock oysters, seasonal fruit and fries.

for one - \$85 - for two - \$165 - for three - \$220

Scratchleys Famous Char Grilled Hot & Cold Seafood Platter* gf
including: char grilled octopus, mussels, squid, prawns & fish
blue swimmer crab, balmain bugs, king prawns, sydney rock oysters, seasonal fruit & fries

for one - \$90 - for two - \$175 - for three - \$230

*all seafood is subject to availability and may vary according to market value

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MAIN

Crispy Skin Salmon Fillet gf - \$37

pan seared & served on a cold salad of quinoa, roasted vegetables, rocket & persian feta dressed in a garlic vinaigrette

King Dory Fillet gf - \$35

pan fried through a green thai curry with mushrooms & snow peas topped with a chilli corn crust, served with asian salad & an aromatic rice pilaf

Yellow Fin Tuna Fillet - \$38

served medium rare dusted in chilli salt on a green tea noodle salad with a tangy orange chutney & tahitian lime

Spring Bay Mussels gfo - \$28

simmered in a braised fennel, cherry tomato & white wine broth, served with char-grilled sourdough

Seafood Spaghetti Marinara gfo - \$39

clams, mussels, squid & fish cooked through a tomato & white wine butter sauce with fresh chilli, basil & capers

Golden Fried Seafood Plate - \$34

beer battered fish, crumbed calamari & tempura prawns served with fries, garden salad & house made tartare

House Crumbed Chicken Schnitzel - \$29

golden fried served with fries, garden salad & a rich home-made gravy

Supreme Chicken Breast gf - \$35

twice cooked served with pumpkin puree, rosemary & thyme potatoes, spinach, blistered cherry tomatoes, crispy prosciutto & a sage butter sauce

250g Southern Spring Lamb Rump gf - \$38

sous vide medium, served with a rocket, olive & semi dried tomato salad with mint dressing, potato gratin, pea puree & house-made labna

Cape Grim Grass Fed Rump Steak gfo - \$32

served with fries and garden salad, cooked to your liking and your choice of classic dianne, creamy mushroom, green peppercorn or a red wine jus

DESSERT

White Chocolate & Vanilla Crème Brûlée gfo - \$17

with pistachio biscotti

Mango Cheesecake - \$17

with passionfruit coulis, almond praline & vanilla ice cream

Dark Chocolate Nemesis gf - \$17

a rich, flourless cake served with chantilly cream & black cherry compote

Ice Cream Sundaes - 1 scoop - \$6 / 2 scoop - \$12 / 3 scoop - \$17

chocolate, mint chocolate, rum & raisin, vanilla, boysenberry, english toffee, rainbow, bubblegum, cookies & cream, honeycomb, passionfruit, rocky road

Ice Cream Cocktails - \$18

*KGB - kahlua, grand marnier & baileys blended with old english toffee ice cream
Scratchleys Special - chocolate liqueur & butterscotch liqueur blended with old english toffee ice cream*

Please make your server aware of any allergies. Unfortunately we do not split bills.
All food is subject to availability. Thank you for your patronage.

SAMPLE SCRATCHLEYS DAILY SPECIALS

HERVEY BAY ½ SHELL SCALLOPS GRILLED WITH A CONFIT GARLIC, PARSLEY AND TRUFFLE BUTTER
\$21 FOR 6 - \$42 FOR 12 - \$63 FOR 20

SWORDFISH FILLET CHAR GRILLED WITH A GINGER, SHALLOT, CORIANDER AND SOY BROTH
ON A BED OF BABY BOK CHOY AND A SIDE OF JASMINE RICE \$37

JEWFISH FILLET PAN FRIED WITH MUSHROOM RAGOUT, CASHEW CRUST, BABY SPINACH AND
TRUFFLED POTATO GRATIN \$37

KINGFISH FILLET PAN FRIED AND SERVED WITH SPANISH RICE, CAULIFLOWER FLORETS,
LEMON BEURRE BLANC AND A SPICY TOMATO RELISH \$37

MUSSEL SPECIAL SPRING BAY MUSSELS IN A GARLIC, FENNEL, CHERRY TOMATO AND WHITE WINE SAUCE, SERVED WITH
CHAR GRILLED SOURDOUGH \$24

BEEF CHEEKS BRAISED IN A RICH RED WINE TOMATO SAUCE SERVED WITH A CREAMY MASH AND STEAMED GREENS \$34

PASTA OF THE DAY PROSCIUTTO, CHICKPEA PUREE, SAUTÉED KALE AND PARMESAN CHEESE
SERVED WITH PAPPARDELLE PASTA \$16/\$32

DESSERT SPECIAL

STICKY DATE PUDDING WITH VANILLA ICE CREAM AND BUTTERSCOTCH SAUCE \$17