

Scratchleys

THREE COURSE SET MENU - \$75 A HEAD

ENTREE

Char-Grilled Seafood Antipasto gf

a house specialty consisting of octopus, mussels, squid, prawns & fish drizzled with a basil & almond pesto

Salt & Pepper Calamari gf/df

served with coriander, chilli, fried shallots & lemon

Portobello Mushroom & Provolone Arancini V

served with rocket & garlic aioli

Peking Duck Spring Rolls

shredded duck & asian style vegetables served with a sweet & spicy dipping sauce

Salt & Pepper Tofu gf/df/VE

served on a cucumber, chilli, coriander and fried shallot salad

MAIN

Crispy Skin Salmon Fillet gf

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

Cape Grim Grass Fed Rump Steak gfo

sous vide medium served with fries, garden salad & creamy mushroom sauce

Golden Fried Seafood Plate

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

Supreme Chicken Breast gf

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

Satay Prawns

sautéed prawns in a spicy satay sauce, topped with peanut crunch and served with an aromatic rice pilaf

DESSERT

White Chocolate & Vanilla Crème Brûlée gfo

with pistachio biscotti

Mango Cheesecake

with passionfruit coulis, almond praline & vanilla ice cream

Dark Chocolate Nemesis gf

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