

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 - \$22
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 - **\$92.50** - for two - **\$180** - for three - **\$242.50**

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 - **\$97.50** - for two - **\$195** - for three - **\$252.50**

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

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MAIN

Crispy Skin Salmon Fillet gf - \$39

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

King Dory Fillet gf - \$37

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 - \$40

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 - \$36

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 creamy 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 however you like and your choice of classic dienne, 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 - \$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 - \$20

*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