

Scratchleys

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 - \$44

Yellow Fin Tuna Fillet - served medium rare dusted in chilli salt on a green tea noodle salad with a tangy orange chutney & tahitian lime - \$45

Seafood Spaghetti Marinara gfo - clams, mussels, squid & fish cooked through a tomato & white wine butter sauce with fresh chilli, spinach & capers - E \$22, M-\$44

Golden Fried Seafood Plate - beer battered fish, crumbed calamari & tempura prawns served with fries, garden salad & house made tartare - \$39

Crumbed Chicken Schnitzel - golden fried served with fries, garden salad & a rich, home-made gravy - \$32

Supreme Chicken Breast gf - twice cooked served with creamy pumpkin puree, rosemary & thyme potatoes, spinach, blistered cherry tomatoes, crispy prosciutto & a sage butter sauce - \$39

250g Southern Spring Lamb Rump gf - sous vide medium, served with a rocket, olive & semi dried tomato salad with mint dressing, potato gratin, pea puree & house-made labna - \$41

400g Viking Cutlet gf - char grilled with steamed broccolini and red wine jus with your choice of confit garlic and rosemary smashed chats or creamy mash potato - \$56

250g Beef Tenderloin Fillet gf - char grilled with steamed broccolini and red wine jus with your choice of confit garlic and rosemary smashed chats or creamy mash potato - \$54

Surf & Turf with poached prawns & calamari in a mornay sauce for an additional \$12

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 - \$110 - for two - \$215 - for three - \$320

Scratchleys Famous Char Grilled Hot & Cold Seafood Platter*gf
including char grilled octopus, mussels, squid, prawns & fish drizzled with a basil & almond pesto, blue swimmer crab, balmain bugs, king prawns, sydney rock oysters, seasonal fruit & fries.
for one - \$117 - for two - \$230 - for three - \$325

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

Scratchferys

BREAD

char-grilled sourdough with dukkha, balsamic & olive oil - \$12
garlic buttered sourdough - \$12

ENTRÉE

'A' Grade Port Stephens Oysters

natural - 1/2 doz - \$24, doz - \$48
kilpatrick - 1/2 doz - \$28, doz - \$56
mornay - 1/2 doz - \$28, doz - \$56
half/half or 3ways - 1/2 doz - \$28, doz - \$56

Hervey Bay 1/2 Shell Scallops - grilled with black garlic, truffle butter, lemon & parsley 6 - \$23, 12 - \$46

Seafood Chowder - our famous velouté style soup packed full of fish, prawns, mussels, squid, octopus & vegetables - \$22

Creamy Garlic Prawns gf / Creamy Chilli Prawns gf / Satay Prawns - served with an aromatic rice pilaf - E - \$22, M - \$44

Crisp Tempura Prawns - golden fried served with a sticky thai dipping sauce - \$21

Char-Grilled Seafood Antipasto gf - a house specialty consisting of octopus, mussels, squid, prawns & fish drizzled with a basil & almond pesto - E - \$22, M - \$44

Braised Octopus gf/df - char grilled with sundried tomatoes, mixed olives, grilled zucchini, marinated artichoke, rocket and a lemon, garlic and olive oil dressing - E - \$25, M - \$49

Salt & Pepper Calamari gf/df - served with coriander, chilli, fried shallots, lemon and chipotle aioli - \$20

Arancini of the Day v - check with wait staff for today's flavour - \$20

Peking Duck Spring Rolls - shredded duck & asian style vegetables served with a sweet & spicy dipping sauce - \$24

Salt & Pepper Tofu gf/df/v - served on a cucumber, chilli, coriander and fried shallot salad - E- \$20, M-\$36 with rice

Side Dishes -Choice of steamed greens, rosemary confit garlic chats, chips with chipotle aioli or greek salad - \$12

*Please make your server aware of any allergies/ dietary requirements.
Unfortunately, we do not split bills. A Sunday surcharge \$2.50 per person applies.
Thank you for your patronage.