

Scratchleys

MAIN

Seafood Spaghetti Marinara gfo/df - clams, mussels, squid & fish cooked through a tomato & white wine olive oil sauce with fresh chilli, spinach & capers E - \$23, M - \$45

Golden Fried Seafood Plate - beer battered fish, crumbed calamari & tempura prawns served with fries, garden salad & house made tartare - \$40

Crumbed Chicken Schnitzel - golden fried served with fries, garden salad & a rich home-made gravy - \$33

Fresh Black Mussels gfo - pan fried with blistered cherry tomatoes, baby spinach, eschalots in a sherry, chilli butter sauce served with char grilled sourdough - \$38

Supreme Chicken Breast gf - twice cooked, served with herb potato rosti, wilted baby spinach, crispy jamon ham & chicken jus - \$44

Twice Cooked Rolled Pork Belly gf - served on apple puree, red wine braised cabbage, petite rocket, radish & apple salad with gremolata - \$44

Sous Vide Medium 250g Southern Spring Lamb Rump gf - with a pea puree, potato gratin, rocket, labna & pomegranate reduction - \$44

Char Grilled 400g Beef Viking Cutlet gf - \$57

Char Grilled 250g Beef Tenderloin Fillet gf - \$55
all 'steaks' are served with steamed greens & red wine jus with your choice of confit garlic & rosemary chats or creamy mash potato

Add Surf & Turf with poached prawns & calamari in a mornay sauce for an additional - \$14

SEAFOOD PLATTERS

Scratchleys Famous Golden Fried Hot & Cold Seafood Platter*
including beer battered fish, crumbed calamari & tempura prawns, blue swimmer crab, char grilled WA lobster with lime & chilli sesame butter, 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 mussels, squid, prawns & fish drizzled with a basil & almond pesto, blue swimmer crab, WA lobster with lime & chilli sesame butter, king prawns, sydney rock oysters, seasonal fruit & fries.
for one - \$117 - for two - \$230 - for three - \$325

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

ALL CARD TRANSACTIONS ATTRACT A 1.4% BANK SURCHARGE

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BREAD

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

ENTRÉE

'A' Grade Port Stephens Oysters gf

natural - 1/2 doz - \$34, doz - \$69

kilpatrick - 1/2 doz - \$35, doz - \$70

nam jim wasabi & lime oysters - 1/2 doz - \$35, doz \$70

half/half or 3 ways - 1/2 doz - \$35, doz - \$70

Seafood Chowder - our famous velouté style soup packed full of fish, prawns, mussels, squid, octopus & vegetables - \$25

Creamy Garlic Prawns gf / Creamy Chilli Prawns gf / Satay Prawns - served with an aromatic rice pilaf E - \$25, M - \$49

Crisp Tempura Prawns - golden fried served with a sticky thai dipping sauce - \$24

Char-Grilled Seafood Antipasto gf - a house specialty consisting of mussels, squid, prawns & fish drizzled with basil & almond pesto E - \$25, M - \$49

Salt & Pepper Calamari gf/df - served with coriander, chilli, fried shallots, lemon & chipotle aioli - \$24

Arancini of the Day v - check with wait staff for today's flavour - \$24

Tempura Zucchini Flowers gf/df/v - stuffed with lemon basil cashew cream on a zucchini and mixed pepper salsa with a balsamic glaze E - \$24, M - \$48

Scratchleys Thai Beef Salad - marinated beef tenderloin with a thai bean shoot & crispy green tea noodle salad with chilli soy dressing - \$28

Side Dishes - \$15

choice of:

- rosemary confit garlic chats
- truffle shaved parmesan chips
- house garden salad
- rocket, pear & candied walnut salad with an olive oil balsamic glaze
- broccolini with burnt noisette & toasted almonds

***Please make your server aware of any allergies/dietary requirements. Unfortunately, we do not split bills. A Sunday surcharge \$3.00 per person applies.**

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