

Scratchleys

THREE COURSE SET MENU

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 & wasabi pickled ginger aioli

Arancini of the Day v

check with wait staff for today's flavour

Crispy Tempura Prawns

golden fried served in a sweet thai dipping sauce

Tempura Zucchini Flowers gf/df/v/ve

stuffed with semidried tomato cashew cream on hummus, with confit cherry tomatoes, burrata cheese & balsamic glaze

MAIN

Fish Of the Day gf

Check with wait staff for today's fish of day

Lamb Rump 250gm gf

sous vide and served medium with twice cooked roasted root vegetables, steamed greens and a red wine jus

Vegan Curry df/gf/v/ve

in a mild yellow curry with mixed vegetables served with a bean sprout salad and pilaf rice

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 herb potato rosti, creamy wild mushroom ragout, wilted baby spinach crispy jamon ham & chicken jus

Satay Prawns

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

DESSERT

Warm Self Saucing Chocolate Pudding v

with raspberry coulis, chocolate mousse & boysenberry ice cream

Deconstructed Pina Colada Pavlova gf/v

with spiced pineapple, meringue, lime coconut, spice macroscope & toasted coconut flakes

Vanilla Bean Crème Brulée gfo/v

with pistachio biscotti

PLEASE ADVISE WAITSTAFF OF ANY ALLERGIES

TOTAL \$85 PER HEAD (INC GST)