

Char Grilled 250g Beef Tenderloin Fillet gf - \$58

all 'steaks' are served with steamed greens & red wine jus with your choice of twice cooked roasted root vegetables <u>or</u> creamy mash potato

<u>Add Surf & Turf</u> 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



oven baked baguette 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 pickled cucumber & wakame with wasabi mirin dressing - ½ doz -\$35, doz \$70 half/half or 3 ways - 1/2 doz - \$35, doz - \$70

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

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

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

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

<u>Salt & Pepper Calamari</u> **gf/df** - served with coriander, chilli, fried shallots, wasabi & pickled ginger aioli - \$24

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

<u>Tempura Zucchini Flowers</u> gf/dfo/v– stuffed with semi dried tomato cashew cream on hummus, with confit cherry tomatoes, burrata cheese & balsamic glaze E - \$24, M - \$48

<u>Scratchleys Warm Mediterranean Beef Salad</u> - marinated beef tenderloin with chargrilled zucchini, capsicum, fresh bean shoots herb salad with house made labna and toasted cashews with a pomegranate vinegarette - \$28

Side Dishes - \$15

choice of:

- twice cooked mixed root vegetables with chimichurri
- truffle oil, shaved parmesan & parsely chips
- rocket, chargrilled zucchini, capsicum & candied walnut salad with an olive oil balsamic glaze
- panfried brussels sprouts with jamon ham

*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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