



WARM CRUSTY FRENCH BAGUETTE

Served with a Trio of Butters \$6

WARM SOUR DOUGH

With Extra Virgin Olive Oil, Balsamic Reduction, House-Made Labna & Dips \$11

PREMIUM "A" GRADE OYSTERS

Natural w/a red wine vinaigrette 1/2 \$18 doz \$36

Mornay: 1/2 \$22, doz \$44 – Kilpatrick: 1/2 \$22, doz \$44 - 3 Ways: 1/2 \$22, doz \$44

**Pacific & Sydney Rock Oysters will vary between seasons. Please check with Waitstaff for today's species*

SCRATCHLEYS SEAFOOD CHOWDER

Our Famous Veloute Style Soup Packed full of Fish, Prawns, Mussels, Squid & Octopus with Potato & Corn \$16

TRAWLERMAN'S PLATTER of

King Prawns, Natural Oysters & Smoked Salmon with A Crisp Cos Lettuce Salad, Tomato Relish, Cocktail Sauce & Fennel Crisps
\$20/\$40

SEARED SEA SCALLOPS of

Searred Sea Scallops, Preserved Lemon & Pea Risotto, Hazelnut Crunch & Thyme Beurre Noisette \$19/\$38

GARLIC KING PRAWNS of

Sautéed in A Garlic Shallot, Creamy White Wine Sauce with an Aromatic Rice Pilaf \$19/\$38

CHILLI KING PRAWNS of

Sautéed King Prawns in A Spicy Cream Sauce Served with an Aromatic Rice Pilaf & Chilli Flakes HOT! \$19/\$38

SATAY KING PRAWNS

On an Aromatic Rice Pilaf with A Spicy Peanut Satay Sauce & Peanut Crunch \$19/\$38

CRISP TEMPURA PRAWNS

Golden Fried Served with a Sticky Thai Dipping Sauce \$17/\$32

CHARGRILLED SEAFOOD ANTIPASTO of

A House Specialty! Marinated Octopus, Mussels, Squid, King Prawns & Fish Drizzled with Basil & Almond Pesto \$19/\$38

PASTA CHILLI MARINARA

Prawns, Mussels, Squid & Fish Sautéed with Baby Capers, Fresh Chillies in a Rich Tomato Sauce Tossed Through Fresh Pasta HOT!
\$19/\$38

**Gluten Free Pasta available upon request*

GOLDEN FRIED SEAFOOD PLATE

Beer Battered Fish, Crumbed Calamari & Tempura Prawns Served with Fries & Homemade Tartare Sauce \$29

CALAMARI

Pineapple Scored, Lightly Crumbed & Served Golden Brown with Homemade Tartare Sauce \$15
Main served with Fries & Slaw \$29

HOT & COLD SEAFOOD PLATTER

King Prawns, Blue Swimmer Crabs, Balmain Bugs & "A" Grade Oysters with Golden Fried Seafood, Seasonal Fruit & Fries
For 1: \$63 - For 2: \$121 - For 3 \$170

CHAR GRILLED HOT & COLD SEAFOOD PLATTER GF

King Prawns, Blue Swimmer Crabs, Balmain Bugs & A Grade Oysters with Chargrilled Seafood Antipasto, Seasonal Fruit & Fries
For 1: \$68 - For 2: \$133 - For 3: \$189

Add Fresh Local Lobster to Any Platter

\$M/P (Subject to market availability)

SURF & TURF VIKING BEEF CUTLET

350g MSA Grain Fed Scotch On the Bone with Poached King Prawns, Scallop and Calamari with Pumpkin + Potato Rösti & Green Beans.
With your choice of: Mornay, Red Wine Jus or Tomato Garlic Sauce \$45

NOLAN'S PRIVATE SELECTION RUMP STEAK of

150 Day Grain Fed 400g Rump served with Chips, Slaw & Your Choice of Jus: Green Pepper Corn, Creamy Mushroom, Classic Dianne or Café De Paris Butter \$32

SLOW COOKED LAMB RUMP

Served Medium with Spinach + Feta Brik Pastry, Eggplant Cream & A Roast Capsicum, Rocket & Feta Salad \$36

CRISPY SKINNED PORK BELLY of

Twice Cooked, Served with Mixed Root Vegetable Crisps & A Celeriac + Poppy Seed + Apple Remoulade \$36

CHICKEN SCHNITZEL

House Crumbed Breast Golden Fried with Fries, Coleslaw & A Rich Gravy \$29

CHICKEN FILO PARCEL OF THE DAY

Slow Cooked Thigh in Today's Delicious Flavour Wrapped in Filo Pastry & Baked Till Golden. See The Specials Menu \$29

PEKING ROASTED DUCK SPRING ROLLS

Shredded Roast Duck & Asian Style Vegetables Wrapped in Asian Pastry Lightly Fried with a Sweet & Spicy Dipping Sauce \$18

RISOTTO OF THE DAY of

See The Specials Menus for today's flavour! \$15/\$29

**Please note that V options are available for the Risotto*

CHAR-GRILLED VEGETABLE MEZZE PLATE

Goat's Milk Cheese, Cumin Toasts, Olives, Semi-Dried Tomatoes & Char-grilled Vegetables with Basil & Almond Pesto \$18/\$36

ROASTED VEGETABLE FRITTATA of/v

Roasted Potato, Sweet Potato, Eggplant, Zucchini, Red Peppers & A Beetroot Jam \$16/\$32

VEGETARIAN PASTA

Pan Tossed Broccoli, Mushrooms, Garlic, Chilli, Pinenuts & Cherry Tomato Finished In White Wine & Extra Virgin Olive Oil \$15/\$29

**Please see Today's Specials Menu for all of our Fresh Fish & Chef's Specials*

SCRATCHLEYS SIDE DISHES \$8

Garden Salad

Caesar Salad

Steamed Seasonal Vegetables – Lightly Dressed With Extra Virgin Olive Oil GF

Bowl of Fries GF

Warm Green Beans with Almonds & Garlic

PATRONS PLEASE NOTE:

*ONE BILL Per Table Will Be Supplied. A Calculator Can Be Supplied & Any Change Given. Just Ask!

*All Item Are Subject to Availability

*Prices Include GST

*GF- Denotes Gluten Free Options

*V- Denotes Vegetarian Options

*Sunday Surcharge \$2.50 per head

PRIVATE DINING Don't Forget Scratchleys Has 3 Private Dining Rooms From 16 – 74 Guests. Perfect for Corporate Functions, Weddings, Birthdays, Anniversary, Christenings or any Occasion. Please see any Waitstaff for more Information.

www.scratchleys.com

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