

# New Years Eve 8.30pm Menu - \$120 per head

## DINNER ROLL AND BLACK GARLIC BUTTER ENTREE

TENDER CALAMARI GOLDEN FRIED WITH TARTARE SAUCE & LEMON  
PEKING ROASTED DUCK SPRING ROLLS WITH ASIAN STYLE VEGETABLES  
WRAPPED IN ASIAN PASTRY AND LIGHTLY FRIED SWEET SPICY SAUCE  
GARLIC PRAWNS SAUTÉED PRAWNS IN A SPICY TOMATO, GARLIC & WHITE WINE  
SAUCE ON AROMATIC RICE PILAF GF

SCRATCHLEYS FAMOUS CHARGRILLED SEAFOOD ANTIPASTO OCTOPUS, MUSSELS,  
SQUID, KING PRAWNS AND FISH DRIZZLED WITH ROCKET PESTO GF  
ROASTED VEGETABLE FRITTATA WITH ROASTED POTATO, SWEET POTATO,  
EGGPLANT, ZUCCHINI, RED PEPPERS & BEETROOT JAM V

HERVEY BAY ½ SHELL SCALLOPS GRILLED WITH TRUFFLE & BLACK GARLIC  
BUTTER

PERNOD CURED SALMON WITH A DILL CRÈME FRAICHE  
FRIED FIVE SPICE TOFU SERVED WITH A CUCUMBER, CHILLI, CORIANDER & FRIED  
SHALLOT SALAD DF/GF/VEGAN

## MAINS

MEDIUM RARE CAPE GRIM 350G GRASS FED SCOTCH ON THE BONE WITH A RED  
WINE JUS ACCOMPANIED BY MASH AND GREEN BEANS.  
SALT & PEPPER SQUID WITH CORIANDER FRIED SHALLOT, CHILLI & LEMON GF/DF  
SATAY PRAWNS SAUTÉED PRAWNS IN A SPICY PEANUT SATAY SAUCE SERVED  
ON AROMATIC RICE PILAF AND PEANUT CRUNCH

CHICKEN BREAST PAN FRIED ON HOUSE MADE HERB GNOCCHI WITH MUSHROOM  
RAGOUT SPINACH AND CHICKEN JUS

SALMON FILLET PAN FRIED ON CAPRESE SALAD OF TOMATOES, BOCCONCINI  
BALSAMIC REDUCTION, SPINACH AND ROCKET PESTO GF  
CHILLI SALT TUNA STEAK WOK FRIED MEDIUM RARE IN CHILLI SALT SEASONING  
ON A GREEN TEA NOODLE SALAD WITH TAHITIAN LIME & A TANGY ORANGE  
CHUTNEY

FISH OF THE DAY PAN FRIED WITH A GREEN THAI CURRY, CHILLI CORN CRUST  
WITH SNOW PEAS, MUSHROOMS, AROMATIC RICE PILAF, FRESH ASIAN SALAD GF  
SEAFOOD PIE WITH BALMAIN BUGS, PRAWNS, COD IN A CREAMY CRAB SAUCE  
WITH FLAKY PARTY ACCOMPANIED WITH FRIED KIPFLER POTATO & A MIXED LEAF  
SALAD

HOT & COLD SEAFOOD PLATTER KING PRAWNS, BLUE SWIMMER CRABS, BALMAIN  
BUGS & "A" GRADE OYSTERS WITH GOLDEN FRIED SEAFOOD, SEASONAL FRUIT &  
FRIES - \$40 PER PERSON ADDITIONAL

## DESSERT

MIXED BLUEBERRY CHEESECAKE WITH BLUEBERRY COMPOTE & CRÈME ANGLAISE  
WHITE CHOCOLATE AND VANILLA BERRY BRULEE WITH PISTACHIO BISCOTTI  
CHOCOLATE NEMESIS WITH CHANTILLY CREAM AND CHERRY COMPOTE GF

VANILLA BEAN PANNACOTTA, FRUIT SALSA

NB: FOR RESERVATIONS PHONE 0249291111

PAYMENT IN FULL REQUIRED DEC 15TH 2018