



NEW YEARS EVE 8.30PM - \$110 PER HEAD SET MENU (INC GST)

Dinner Roll and Black Garlic Butter

Entree

Tender Calamari Golden Fried with Tartare Sauce & Lemon

Crisp Tempura Prawns Golden Fried With a Sticky Thai Dipping Sauce

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 Garlic and Shallot Creamy 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

Char-Grilled Vegetable Stack Mediterranean Vegetables, House Made Labna, Crispy Wonton and Beetroot Chutney

Seared Scallops On Pea Puree With Pepperonata, Roasted Onion and Chorizo Crumb

Mains

Cape Grim 350g Grass Fed Scotch on the Bone With Poached Prawns & Calamari In a Creamy Mornay Sauce with Mash and Green Beans.

Satay Prawns Sautéed Prawns in a Spicy Peanut Satay Sauce Served on Aromatic Rice Pilaf And Peanut Crunch

Chicken Supreme Pan Fried on House Made Herb Gnocchi with mushroom Ragout Spinach and Chicken Jus

Scratchleys Famous Char-Grilled Seafood Antipasto with Octopus, Mussels, Squid, King Prawns & Fish Drizzled with Basil Pesto GF

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

Blue Eye Fillet Pan Fried With A Green Thai Curry, Chilli Corn Crust With Snow Peas, Mushrooms, Aromatic Rice Pilaf, Fresh Asian Salad GF

Dessert

Banana Cheesecake with Coconut Crumble, Dulce de Leche and Macadamia Ice Cream

White Chocolate and Mixed Berry Brulee With Pistachio Biscotti

Chocolate Nemesis with Chantilly Cream and Cherry Compote GF

Vanilla Bean Pannacotta, Fruit Salsa and Passion Fruit Gelato