

# BATTLESTICKS

— AT SCRATCHLEYS —

## TAPAS AT BATTLESTICKS

### COLD

<b>Natural Oyster</b> with chilli lime dressing GF/DF	\$4 ea
<b>Marinated Mixed Olives</b> GF/DF/V/ VEGAN	\$8
<b>Smoked Salmon</b> served with citrus cream cheese and char grilled bread	\$18
<b>Jamon Serrano</b> premium Spanish ham served with char grilled bread DF	\$16
<b>House Salad</b> iceberg lettuce with honey mustard dressing and toasted almonds V/GF/DF/ VEGAN	\$12

### HOT

<b>Grilled Sourdough</b> with basil pesto v	\$8
<b>Pan Fried Haloumi</b> drizzled with lemon thyme infused honey V/GF	\$16
<b>Sticky Pork Croquettes</b> served with chipotle aioli	\$20
<b>Fried Tofu</b> with five spice salt, cucumber, coriander and fried shallots V/ GF/ DF	\$14
<b>Portobello Mushroom Arancini</b> with garlic aioli v	\$16
<b>Chorizo Meat Balls</b> with spicy tomato sauce and provolone GF	\$16
<b>Prawn Dumpling</b> with soy sauce	\$18
<b>Sautéed Prawns</b> in white wine, garlic & herb butter with sour dough	\$16
<b>Salt and Pepper Calamari</b> with coriander fried shallot chilli and lemon GF/ DF	\$16
<b>Chicken Skewers</b> marinated in tom yum and coriander DF/GF	\$16
<b>Chicken Sui Mai Dumpling</b> with soy sauce DF	\$18

### LARGE PLATES

<b>Chicken Katsu</b> with teriyaki and mayonnaise on a cabbage and shallot salad DF	\$29
<b>Zucchini and Mushroom Gnocchi</b> with parmesan cheese v	\$25
<b>Green Thai Curry</b> with fried eggplant, vegetables and rice V/DF/GF/VEGAN	\$25
<b>Lamb Rump</b> served medium with creamy mash spinach and chimichirri GF	\$32

### SIDES

<b>Parmesan and Truffle Fries</b> V/GF	\$14
<b>Sweet Potato Wedges</b> v	\$10
<b>Tempura Vegetables</b> with plum sauce V/DF/GF/VEGAN	\$12

### DESSERTS

<b>Sticky Date</b> with butterscotch sauce and vanilla ice cream	\$14
<b>Frozen Chocolate Mousse</b> with raspberry coulis and coconut ice cream GF	\$12
<b>Cheese Plate</b> selection of cheeses with lavosh candied walnuts and fresh fruit	\$24

V – vegetarian DF- dairy free GF – gluten free

See our Cocktail Drinks Menu for other sweet tooth ideas!

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## DRINKS AT BATTLESTICKS

CHAMPAGNE		150ML
N/V	Killawarra Brut	7.50
N/V	Killawarra Dusk Strawberry	8.50
N/V	Villa Sandi Prosecco	10.00
2011	Salinger Cuvee	15.00 100ML
N/V	Pol Roger	20.00
WHITE WINE BY THE GLASS		150ML
2015	Lindemans Henry's Sons Chardonnay	8.00
2015	Tim Adam Riesling	12.00
2015	Moonstruck Moscato	8.00
2015	Peter Lehmann Pinot Grigio	8.50
2015	Tyrrell's Old Winery Verdelho	9.00
2016	Tyrrell's Lost Block Semillon	10.00
2015	Wynn's Chardonnay	10.00
2015	Mawson Sauvignon Blanc	10.00
2015	Vasse Felix Semillon Sauvignon Blanc	11.00
2015	Twin Island Sauvignon Blanc	12.00
2015	Peacock Hill Chardonnay	14.00
2010	Tyrrell's Stevens Semillon	15.00
RED WINE BY THE GLASS		150ML
2014	Lindemans Henry's Sons Shiraz Cabernet	8.00
2014	Jameisons Run Cabernet Sauvignon	9.00
2015	Devils Corner Pinot Noir	10.00
2016	Rogers & Rufus Rose	10.00
2013	Tyrrell's Rufus Stone Shiraz	11.50
2013	Tyrrell's Special Reserve Shiraz	15.00
TAP BEER & CIDER		425ML
James Squires 150 Lashes		8.00
Hahn Super Dry		8.00
James Squire Orchard Crush Appel Cider		8.00
Kosciusko Pale Ale		8.00
Little Creatures The Rogers' Mid Strength		8.00
James Squires The Swindler Summer Ale		8.00
White Rabbit Dark Ale		8.00
Tooheys Draught		7.00
IMPORTED BEER		330ML
Corona, Peroni		8.00
LOCAL CRAFT BEER		330ML
Murray's Whale Ale- USA Style Wheat Beer		8.00
Murray's The Angry Man- Pale Ale		8.00
LIGHT BEER		330ML
James Boags Light		6.00

ASK BARSTAFF FOR OUR EXTENSIVE WINE & SPIRIT LISTS