

BATTLESTICKS

— AT SCRATCHLEYS —

TAPAS AT BATTLESTICKS

COLD

Natural Oyster with chilli lime dressing GF/DF	\$4 ea
Marinated Mixed Olives GF/DF/V/VEGAN	\$8
Smoked Salmon served with citrus cream cheese, red onion & fried capers	\$18
Prosciutto Salad with bocconcini, croutons, tomato, red pepper, cucumber & mint	\$16
House Salad iceberg lettuce with honey mustard dressing and toasted almonds V/GF/DF/ VEGAN	\$12
Pear, Parmesan & Rocket Salad dressed with olive oil & balsamic reduction	\$14

HOT

Grilled Sourdough with basil pesto v	\$8
Pan Fried Haloumi drizzled with lemon thyme infused honey V/GF	\$17
Fried Salt & Pepper Tofu with cucumber, coriander and chilli salad V/GF/ DF/VEGAN	\$14
Portobello Mushroom Arancini with garlic aioli v	\$16
Spicy Chorizo Meat Balls with tomato sauce, provolone cheese & basil pesto GF	\$16
Prawn Dumpling with spicy chilli & soy sauce	\$18
Sautéed Prawns in white wine, lemon & herb butter with grilled sourdough	\$17
Salt and Pepper Calamari with coriander fried shallot chilli and lemon GF/ DF	\$17
Marinated Chicken Thigh on a cabbage salad dressed with orange vinaigrette DF/GF	\$16
Chicken Sui Mai Dumpling with spicy chilli & soy sauce DF	\$18
Tempura Vegetables with plum sauce V/DF/GF/VEGAN	\$14

LARGE PLATES

Chicken Katsu with teriyaki and mayonnaise on a cabbage and shallot salad DF	\$29
Zucchini and Mushroom Gnocchi pan fried in a creamy parmesan sauce v	\$25
Green Thai Curry with fried eggplant, bok choy and rice V/DF/GF/VEGAN	\$25
Lamb Rump served medium with Greek salad & a spiced yoghurt GF	\$32

SIDES

Parmesan and Truffle Fries v/GF	\$14
Sweet Potato Fries with aioli v	\$10

DESSERTS

Frozen Chocolate Mousse with raspberry coulis and coconut ice cream GF	\$12
Deep Fried Macadamia Nut Ice Cream with butterscotch sauce	\$12
Cheese Plate selection of cheeses with lavosh candied walnuts and fresh fruit	\$26

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
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	425ML
James Squires 150 Lashes	8.00
Hahn Super Dry	8.00
Kirin	8.00
Kosciusko Pale Ale	8.00
Little Creatures 'The Rogers' Mid Strength	8.00
Legendary Brewing 'Iron Jack' Mid Strength Lager	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 'Fred' IPA	8.00
LIGHT BEER & CIDER	330ML
James Boags Light	6.00
The Hills Apple Cider	8.00

ASK BARSTAFF FOR OUR EXTENSIVE WINE & SPIRIT LISTS