



Scratchleys on the Wharf Restaurant

Scratchleys is absolute waterfront dining at its best! It is located close to the Newcastle Central Business District, adjacent to Sydney Harbour Seaplane and so close to the Ocean Tankers that you can almost touch them. The food is fresh, simple and innovative. The menu focuses on seafood but with more than 40 dishes to choose from, there is something for everyone. Scratchleys has an extensive wine list of 220 varieties mainly from the Hunter Region. Scratchleys is a must do experience for locals and visitors to Newcastle. Please visit www.scratchleys.com.au

SEAFOOD PLATTER FOR TWO WITH CHAR GRILLED SEAFOOD ANTIPASTO

Cold produce

250g fresh king prawns peeled
- heads and tails left on

2 large blue swimmer crabs, cleaned
2-3 large Balmain bugs, cleaned
6-8 fresh oysters

Fresh seasonal fruits of your choice
200ml seafood mayonnaise

1 lemon
1 finger bowl
1 lobster, optional

Hot produce

100g green prawns, deveined and butterflied

50g baby octopus, cleaned and cut lengthways

50g scored squid tubes, cut into 2 inch pieces

2 large ½ shell mussels
100g piece of white fleshed fish
50ml basil pesto
1 lemon

Hot produce marinade

½ bunch shallots
4 cloves of garlic
2 chillies
½ bunch coriander
1 small Spanish onion
50ml white wine
150ml olive oil

1. Cold method: On a large platter neatly arrange fruits and salads towards the rim of the platter leaving enough room for a bowl to contain the hot seafood. Work toward the centre adding the seafood in a decorative manner with the lemon wedges.

2. Hot produce marinade method: Roughly chop all ingredients and place in a blender for about 30 seconds on a high speed. Slowly add the wine and blend for 30 seconds, then add oil, blend for a minute and then season. Pour over seafood and let marinade stand for at least two hours.

3. Hot method: Heat a barbecue plate or char grill to extremely hot. Cook fish on hot plate until half cooked, about three minutes. Add prawns, squid, octopus and mussels, moving around seafood with tongs for about three minutes, making sure seafood is charred. Seafood should now be cooked, test by trying some. Place seafood in bowl on platter and drizzle with basil pesto. Garnish with lemon wedges.

