

# *Addy's Modern Australian and Seafood Restaurant*

Seasonal Menu 19<sup>th</sup> December 2018 - 1 January 2019

Organic Sourdough  
With extra virgin olive oil and aged balsamic reduction \$9

Freshly Shucked Oysters  
Natural, mango and mint or chili and paprika \$4 each

Bucket of Prawns  
1/4 Kilo of Australian King Prawns served fresh with wasabi mayonnaise and lemon \$20

Crocodile Fillet  
Lemon myrtle and pomegranate dressing \$24

Lime and Black Pepper Chicken Tenderloins  
Herb Mayonaise and Spinach \$22

3 Cheese Souffle  
Watercress, pear and radish slaw \$24

Szechuan Pepper Calamari  
Anise seed, miso aioli and chilli jam \$19

Charcuterie Board  
Weekly selection of cured and house-smoked goods \$23

Australiana Salad  
Native greens, goats cheese, nectarine and Illawarra plum dressing \$19

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North QLD Barramundi  
With crispy kipfler potatoes, golden beetroot and macadamia citrus butter \$30

Kangaroo Fillet  
Red wine marinated kangaroo fillet with bush potato and wattle seed hollandaise. Served medium-rare. \$30

Pan Seared Chicken Breast  
Pumpkin Puree, seeded mustard, broccolini and asparagus \$26

Char-Grilled Lamb Rump  
Warm potato and fig salad, quinoa and Pimms jus \$32

300gm Angus Scotch Fillet  
Creamed potato, petite salad and blueberry jus \$38

Garden and Vine Papperdelle  
Sautéed mushrooms, roasted pumpkin, slow roasted tomatoes, sage, goat's cheese and burnt butter sauce \$28

King Tide Seafood Tanker  
-Pre Order Only-  
A selection of locally sourced hot and cold seafood, showcasing the freshest seasonal ingredients. Designed to be shared between 2-3 guests \$140