



Addy's

*Shellharbour's Premier Modern Australian and  
Seafood Restaurant*

Addy's warmly welcomes all of our guests and sincerely hopes that  
you enjoy your time with us.

If there is any way in which we can enhance your dining  
experience, or cater to your specific culinary needs, please do not  
hesitate to ask our committed waitstaff.

**Thank you for dining at Addy's.**

## **Breads**

### **Stone Baked Sourdough Cob for Two**

Aged balsamic vinegar, olive oil, confit garlic herb butter,  
dukkah 9.8

### **Garlic and Parmesan Bread**

Rosemary oil 7.9

## Oysters

Bateman Bay oysters served with evaporating ice and ocean flora

	<u>½ Dozen</u>	<u>1 Dozen</u>
Natural	21	32
Kilpatrick	24	34
Mornay	24	34
Chilli, ginger and lime	23	34
Salmon cream and caviar	23	34
Lemon Foam	23	34

## Entrees

### **Char-Grilled Marinated Calamari**

Pickled fennel, pomegranate salad 18

### **House Made Morton Bay Bug Ravioli**

Lemongrass, saffron veloute 14

### **Barbecued Atlantic Sea Scallops**

Grilled chorizo, fresh baby peas, charred corn, lemon foam, burnt  
butter 22

### **Spiced Eggplant and Roasted Ratatouille Tartine**

Crisp puff pastry, salsa verde, tomato puree 16

### **Confit Duck Shank**

Blistered vine ripened cherry tomatoes, orange marmalade, sherry  
vinaigrette 16

### **Deconstructed Roasted Chicken and Radicchio Salad**

Glazed cherries, pickled onion, toasted nuts and seeds, dijon  
maple dressing 16

## Mains

All main meals are served with your selection of two complimentary sides

### **Sous Vide Barramundi Fillet and Morten Bay Bug**

Lime leaves, Thai basil, coriander, ginger, lemongrass, saffron veloute 35

### **Crispy Skin Tasmanian Salmon Fillet**

Barbecued Atlantic sea scallops, dill brandy butter sauce. Garnished with ocean pebbles and salt water smoke 29

### **Whole Baby Snapper En Papillote**

Dill, root vegetable, charred fennel, lemongrass, ginger, white wine. Served with foraged Shellharbour coastal greens, scents of the sea. 36

### **Western Australian Lobster**

Mornay Sauce, parmesan, char-grilled lemon, red sorrel 42

**Crispy Skin Confit Pork Belly**

Maple Dutch carrot, seeded mustard, cranberry jus,  
burning cinnamon, pork fat emulsion 29

**Roasted Veal Cutlet**

Red wine jus, roasted cherry tomatoes, gorgonzola, compound  
butter 34

**Truffle Butter Roasted Spatchcock**

Garlic and thyme sautéed wild mushrooms, sage, lemon  
beurre noisette 26

**Broccolini and Quinoa Warm Vegetable Plate**

Mint labneh, roasted root vegetable, marinated feta, toasted nuts  
and seeds, balsamic reduction 24

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**Hot and Cold Seafood Platter**

**\$79 per person**

**Hot**

Western Australian lobster mornay, Morten Bay bugs, grilled king  
prawns, barbecued scallops, mornay and kilpatrick oysters

**Cold**

Blue swimmer crab, natural oysters with caviar, fresh tiger prawns,  
smoked salmon, Served with Fresh Fruit and dipping sauces

## Sides

Shoestring fries with rosemary salt

Garden salad

Greek salad

Thyme infused potato gratin

Seeded mustard and maple carrots with toasted macadamia nuts  
and zesty yoghurt

Smashed chat potatoes with parmesan, rosemary and truffle oil

Char grilled spiced broccolini with mint labneh and toasted  
almonds

Saffron Basmati Rice

All sides \$4

## Desserts

### **Vanilla Pana Cotta**

Shortbread crumb, wild berry compote 15

### **Deconstructed Chocolate Brownie**

Vanilla gelato, pistachio chocolate shards 15

### **Lemon Curd Tart**

Smashed meringues, Chambord glazed strawberries 14

### **Strawberry Cheesecake Mess**

Chocolate soil, mango sorbet, edible flowers 12

### **Trio of Sorbet**

Lemon, mango and strawberry sorbet 12