

Addy's

Platinum Set Menu

2 course \$59

3 course \$69

On Arrival

Mixture of sourdough cob bread and garlic parmesan bread to share

Entree

Natural Oysters

½ Dozen served with a side of lemon foam

Kilpatrick Oysters

½ Dozen served warm with bacon and smoky barbecue sauce

Char-Grilled Marinated Calamari

Pickled fennel, pomegranate salad

Barbecued Atlantic Sea Scallops

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

House Made Potato Gnocchi

Wild mushroom, sautéed broccolini, pumpkin, goat's cheese, sage and lemon butter

Main

Roasted Veal Cutlet

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

Crispy Skin Tasmanian Salmon Fillet and Morten Bay Bug

Dill brandy butter sauce, Garnished with ocean pebbles and salt water smoke

Confit Pork Belly and Atlantic Scallops

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

½ Western Australian Lobster

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

Broccolini and Quinoa Warm Vegetable Plate

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

Dessert

Strawberry Cheesecake Mess

Chocolate soil, mango sorbet, edible flowers

Lemon Curd Tart

Smashed meringues, Chambord glazed strawberries

Vanilla Pana Cotta

Shortbread crumb, wild berry compote