



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

Garlic and Parmesan Bread

Rosemary oil 7.9

Stone Baked Sourdough Cob for Two

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

Oven Roasted Bruchetta Pull-Apart Cob

Blasted confit tomatoes, Spanish onion, garlic, smoked olives,
marinated feta. Served with olive oil and balsamic 14.9

Cold Seafood

Cold Seafood Plate for One

Blue swimmer crab, natural oysters with caviar, fresh tiger prawns, smoked salmon, Served with Fresh Fruit and dipping sauces 59

Fresh Tiger Prawn Plate

With wasabi mayo and Lemon 25

Oysters

Batemans 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

Mains

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

Fish and Chips

Herbed crumbed market fish, yam chips, mushie peas, minted yoghurt 25

Char-Grilled Marinated Calamari

Pickled fennel, pomegranate salad 24

Wild Barramundi Fillet and Morten Bay Bug

Served with buerre blanc sauce and lemon 36

Crispy Skin Tasmanian Salmon Fillet

Barbecued Atlantic sea scallops, dill brandy butter sauce.

Garnished with ocean pebbles and salt water smoke 34

Baked Whole Baby Snapper

Dill, root vegetable, charred fennel, lemongrass, ginger,
white wine. Served with foraged Shellharbour coastal greens,
scents of the sea. 38

½ Western Australian Lobster

Mornay Sauce, parmesan, char-grilled lemon, red sorrel 36

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

Moreton Bay Bug Ravioli

Lemongrass, saffron veloute 28

Brocolini and Quinoa Warm Vegetable Plate

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

House Made Potato Gnocchi

Wild mushrooms, sautéed brocolini, pumpkin, sage, goat's
cheese and lemon butter 26

Beef Wellington

Fillet of beef wrapped in mushroom duxelles, prosciutto and crisp
puff pastry with mushie peas and red wine jus.
Served medium-rare. 49

1Kg Tomahawk Steak

Served medium with chimmi churri, red wine jus, seeded mustard
and barbecue whisky aioli 59

Barbecue Seafood Plate

½ Western Australian lobster, king prawns, barbecued squid,
Atlantic sea scallops, saffron rice, lemon butter 69

Land and Sea Platter

Crispy skin pork belly, roasted veal cutlet, fried duck shanks,
whole lobster mornay, barbecued king prawns, char-grilled
calamari, roasted scallops, saffron rice, lemon and a selection of
house sauces 120

Hot and Cold Seafood Platter for Two

\$169

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

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

Paris mash

Irish munster mash with shallots and bacon

All sides \$4

Dessert

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