



Addy's

Bringing People Together

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.

Bakery

Garlic and Parmesan Bread

Rosemary Oil, lemon 8

House made flatbread with blistered tomatoes, olives, marinated
fetta and caper salsa verde

Finished with mint yoghurt 10

House made flatbread with baked camembert, fig and cranberry

Finished with roasted nuts and seeds 12

Pizzeria

Garlic and Olive Oil

Served with fresh basil, parmesan and lemon 16

Margherita

Marinated baby bocconcini, Napoli, fresh basil 18

Pepperoni

Pepperoni, Napoli, mozzarella 22

The Farm

Mushroom, capsicum, olives, pepperoni, artichoke, ham, chorizo,
pineapple, spinach, topped with mozzarella 24

Butcher's Block

Pit-smoked pork ribs, spiced ground beef, pepperoni, chorizo,
topped with chipotle ranch sauce and mozzarella 26

The Popeye

Baby spinach, smooth ricotta, chorizo, baby bocconcini, sesame seeds 24

Truffle Mushroom and Potato

Cream base, truffle mushroom and roasted potato, rosemary, bocconcini, mozzarella 25

Tandoori Chicken

Tandoori spiced roast chicken, Spanish onion, blistered cherry tomatoes, Napoli, mozzarella.
Topped with mint yoghurt 25

Seafood Marinara

Tiger prawn, baby calamari, grilled market fish, Napoli, mozzarella, caper salsa verde 26

Land and Sea

Tiger prawns, baby calamari, pit-smoked ribs, chorizo, pepperoni, spiced ground beef, mozzarella, baby bocconcini 28

Fish Market

Thai Spiced Calamari

Ribbon cucumber, vermicelli noodle slaw, wasabi aioli 24

Fish and Chips

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

Fresh Tiger Prawn Plate

With wasabi mayo and lemon 25

Crispy Skin Huon Salmon Fillet and Port Lincoln Mussels

With saffron garlic cream, sautéed winter vegetables

Garnished with salt water smoke 36

Wild Barramundi Fillet and King Prawns

Served with buerre blanc sauce, lemon, roasted root vegetables 38

½ Western Australian Lobster

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

Whole Lobster 65

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

Barbecue Seafood Plate

½ Western Australian lobster, king prawns, Port Lincoln mussels, Atlantic sea scallops, saffron rice, lemon butter 69

Oysters

Batemans Bay oysters served with evaporating ice and ocean flora

½ Dozen

1 Dozen

Natural	21	34
Kilpatrick	24	36
Mornay	24	36
Chilli, ginger and lime	23	35
Hickory smoked	23	35

Butcher's Block

Add the following to any dish

Seared Scallop 3
Calamari 5
Giant King Prawn 8
½ WA Lobster 35

Traditional Chicken Schnitzel

Herb and parmesan crusted chicken breast, lemon, jus, served
with shoestring fries, red oak and cos salad 24

Schnitzel Toppings

Traditional Parmigiana
Napoli, buffalo mozzarella, basil 4

Butcher's Block
Pepperoni, spiced chorizo, pit-smoked pork rib, buffalo
mozzarella 6

Land and Sea
Barbecued tiger prawns, calamari, pepperoni, spiced chorizo, pit-
smoked pork rib, buffalo mozzarella 8

Smoked Pork and Fennel Sausages

Peperonata, sweet potato and rosemary mash,
sherry and caper jus 24

Crispy Skin Pork Belly and Atlantic Scallops

Warm winter greens, prawn butter and soy bisque, burning
cinnamon 34

200gm Eye Fillet

Rosemary and sweet potato mash, seasonal vegetables,
red wine jus 35

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 79

Platters

Land and Sea Platter

Beef wellington, whole lobster mornay, barbecued giant king prawns, Port Lincoln mussels, roasted scallops, saffron rice, lemon and a selection of house sauces 145

Crustacean Platter

Giant king prawns, roasted scallops, blue swimmer crab, mornay oysters, kilpatrick oysters
Served in a soy prawn bisque with saffron rice 120

Hot and Cold Seafood Platter for Two

\$169

Hot

Western Australian lobster mornay, grilled king prawns, barbecued scallops, Port Lincoln mussels, mornay and kilpatrick oysters

Cold

Blue swimmer crab, natural oysters with caviar, fresh tiger prawns, smoked Tasmanian salmon fillet, Served with fresh fruit and dipping sauce

For The Table

Shoestring fries with rosemary salt	5
Garden salad	5
Greek salad	6
Seeded mustard and maple carrots with toasted macadamia nuts and zesty yoghurt	6
Char grilled spiced broccolini with mint labneh and toasted almonds	6
Saffron basmati rice	5
Paris mash	5
Irish munster mash with shallots and bacon	6

Pâtisserie

Vanilla Pana Cotta

Shortbread crumb, wild berry compote 15

Chocolate Fondue Brownie

Rosemary chocolate crumb, basil, strawberry compote 15

Lemon Curd Tart

Burnt meringue, biscotti, edible flowers 14

Strawberry Cheesecake Mess

Chocolate soil, mango sorbet, edible flowers 12

Cheese Board

Chef's selection of assorted cheeses, seasonal fruits,
crostini bread

For One 25

For Two 35