



*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.**

## Prelude

### **Garlic and Parmesan Bread**

Rosemary oil, lemon 8

### **Parmesan and Dukkah Crusted Sourdough**

Balsamic, olive oil, garlic butter 12

### **Dutch Carrot and Roasted Parsnips**

Mint Labnah, peanut brittle, maple 17

### **Wild Mushroom and Truffle Gnocchi**

Sauteed porcini, shitake and oyster mushrooms, baby peas, cream  
reduction, parmesan 18

### **Sea Salt and Cracked Pepper Squid**

Lemon lime aioli, autumn green salad 22

### **Crispy Skin Pork Belly and Canadian Scallops**

Carrot puree, raddish carpaccio, roasted autumn vegetables 24

### **Fresh Tiger Prawn Plate**

Wasabi aioli and lemon 25

### **Sicilian Giant King Prawns**

Tomato puree, split olives, marinated fetta, grilled sourdough 26

### **Oysters**

Batemans Bay oysters served with evaporating ice and ocean flora

	<u>½ Dozen</u>	<u>1 Dozen</u>	
Natural	21	34	
Kilpatrick	23	36	
Mornay	23	36	
Chilli, ginger and lime	24	35	
Red wine vinegar, white pepper, eschalot	24	35	

## **Fish Market**

### **Sea Salt and Cracked Pepper Squid**

Lemon lime aioli, autumn green salad, shoestring fries 24

### **Fish and Chips**

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

### **Crispy Skin Tasmanian Salmon Fillet and Canadian Scallops**

With saffron garlic cream, sautéed winter vegetables  
Garnished with salt water smoke 36

### **Wild Barramundi Fillet and King Prawn**

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

### **½ Western Australian Lobster**

Mornay Sauce, parmesan, char-grilled lemon, red sorrel,  
saffron rice, autumn vegetables 42

Whole Lobster 65

### **BBQ Giant King Prawns**

Confit garlic, soy butter bisque, lemongrass saffron rice 55

### **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

### **Butcher's Block**

Add the following to any dish

Canadian Seared Scallop 5

Calamari 6

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

Pit-smoked bbq maple pork, buffalo mozzarella 6

**Crispy Skin Pork Belly and Canadian Scallops**

Warm winter greens, prawn butter and soy bisque, burning  
cinnamon 36

**300gm Eye Fillet**

Porcini and truffle mash, seasonal vegetables,  
red wine jus 42

**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

### **Crustacean Platter**

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

### **Land and Sea Platter**

Crispy skin maple pork belly, whole lobster mornay, barbecued giant king prawns, Port Lincoln mussels, roasted scallops, saffron rice, lemon and a selection of house sauces 125

### **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	6
Garden salad	6
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	6
Porcini and Truffle Mash	6
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