

POOLSIDE BEVERAGES

AVAILABLE 12PM - 6PM

BUBBLES

	Glass	Bottle
Prosecco Puccini, Italy	17	70
NV Ballabourneen Moscato, NSW	17	70
Brokenwood 8 Rows NV Sparkling Chardonnay, NSW	17	70
NV Veuve Clicquot Brut, France	32	180

WINE

Hunter Signature Shiraz, NSW	16	65
Tyrrell's Hunter Semillon, NSW	16	65
Devil's Corner Sauvignon Blanc, VIC	17	70
Tyrrell's Verdelho, NSW	17	70
Fantini Pinot Grigio, Italy	17	70
Corduroy Riesling, SA	16	65
Scarborough Yellow Label Chardonnay, NSW	17	70
Mirabeau Classic Provence Rosé, France	17	70

BEER & CIDER

Stone & Wood Pacific Ale, NSW	10
Peroni Leggera, Italy	10
Peroni, Italy	12
Asahi, Japan	12
Corona, Mexico	12
Ichnusa Birra Sardegna, Italy	12
Heineken Zero, Netherlands	8

COCKTAILS

Passionfruit Mojito White rum, passionfruit, fresh mint, soda & lime	25
Cosmopolitan Vodka, triple sec, fresh lime & cranberry juice, on ice	25
Classic Negroni Gin, campari, dolin rouge	25
Aperol Spritz Aperol, prosecco, soda water & orange	25
Margarita Tequila, triple sec, fresh lime juice, sea salt, garnished with lime wedges, on ice	25
Caipiroska Vodka, fresh lime & sugar	25
Pina Colada Malibu, rum, coconut cream, pineapple juice	25
Espresso Martini Vodka, creme de cacao, Kahlua & espresso, on ice	25

COCKTAIL CARAFES

Pimm's Cup Pimm's, ginger ale, lemonade, cucumber & fresh mint	46
Strawberry Gin Gin, strawberries, soda & fresh mint	46
Aperol Spritz Aperol, prosecco, fresh orange & soda	46
Passionfruit Mojito White rum, passionfruit, fresh mint, soda & lime	46
Sangria Light red wine, brandy, seasonal fruit, orange & lemon	46

SOFT DRINKS *by the glass*

Coke, Lemonade, Coke Zero, Tonic Water	7
Orange, Apple, Pineapple juice	7
Antipodes sparkling & still 1L	12

GAL0054 AUTUMN 26

G=Glass, B=Bottle

Food Allergy Statement: While The Anchorage will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Dishes may contain traces of nuts.

POOLSIDE MEALS

AVAILABLE 12PM - 4PM

TO START

Garlic and parmesan pizza bread (V)	18
Warm olives, goat cheese, grissini (V)	22
Mezze platter, olives, grissini, deli cuts, hummus, bocconcini	34
Half a dozen Port Stephens oysters	
Natural – pickled ginger, shallot dressing (GF)(DF)	40
Tempura – wakame, yuzu dressing	44

SALADS AND SMALL MEALS

King prawn salad, avocado, cucumber, Spanish onion, tomato, green goddess dressing (GF)	36
Caesar salad, bacon, boiled egg, anchovies, parmesan	30
Add chicken or smoked salmon	8
Vegetable spring rolls, sweet chilli, pickled cucumber salad (V)(DF)	24
Fish tacos, pineapple, mint and capsicum salsa, avocado (DF)	24

MAIN MEALS

Steak sandwich, tomato, cheese, onion, smoky BBQ sauce, chips	32
Chicken schnitzel sandwich, bacon, tomato, lettuce, harissa mayonnaise, chips	28
Beer battered snapper, chips, tartare, lemon	28
Panko crumbed calamari, chips, tartare, lemon	28

PIZZAS

Margherita, tomato, buffalo mozzarella, herbs (V)	27
Pepperoni, olives, herbs, buffalo mozzarella	30
Meat lovers, salami, ham, pepperoni, roast pork, red onion, smoky BBQ sauce, oregano	34
Sweet potato, roast capsicum, zucchini, artichoke, pepita pesto, rocket (V)	28
Roast lamb, feta, red onion, tzatziki, rocket	30
Charred prawns, chilli, tomato, salsa verde, rocket	32

Gluten free bases are available with a \$8 surcharge.

SIDES

All 15 each

Tempura broccolini, miso vinaigrette (V)(DF)
Fattoush salad, crispy pita, tahini and lemon dressing (V)(DF)
Sweet potato wedges, sweet chilli and sour cream (V)(GF)
Beer battered steak fries, aioli (V)

DESSERTS

All 24 each

Apple custard tart, brown sugar crumble, vanilla mascarpone, apple crisps (V)	
White chocolate orange pudding, ginger ice cream, cocoa nib and linseed cracker, orange ginger syrup (V)	
Coconut and pineapple semi freddo, coconut tuille biscuit (VV)(GF)	
Warm tonka bean pound cake, poached pear ribbons, feuilletine crunch, white chocolate cremeux (V)	
Three cheese plate, caraway lavosh, quince paste, muscatels (V)(GFO)	to share 35
(GF crackers available on request)	

GF = Gluten Free DF = Dairy Free V = Vegetarian VV = Vegan

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