
DINNER

TO START

Herb and garlic focaccia , whipped ricotta and chive dip (V)	12
Warm olives , goat's cheese, grissini (V)	22

ENTRÉE

Half a dozen Port Stephens oysters	
Natural - pickled ginger, shallot dressing (GF)(DF)	40
Tempura - wakame, yuzu dressing	44
Salmon and kingfish crudo , chilli, shallot and fennel dressing (GFO)(DF)	34
Braised and fried pork belly , chilli caramel, cuttlefish and coconut salad (GF)(DF)	32
Lamb and mushroom tortellini , rosemary and parmesan burnt butter sauce	30
Sticky rice cake , miso glaze, king oyster mushroom, furikake seasoning (VV)(GF)(DF)	26
Roast chicken and leek pie , raisins, pinenut and peppery leaf salad	34
Lobster and nori spring roll , chilli sambal, pickled daikon and cucumber salad	38

MAIN

220g Eye fillet of beef , chimichurri, duck fat potatoes, roasted truss tomatoes (GF)	62
350g Wagyu MB6+ scotch fillet , chimichurri, duck fat potatoes, roasted truss tomatoes (GF)	105
Smoked lamb rump , parsnip, English spinach, cipollini onions (GF)	52
Peppered duck breast , braised cabbage, orange sauce, gaufrette potatoes (GF)(DF)	52
Pan fried fish of the day , caramelised fennel and lemon risotto, salsa verde (GF)	52
Linguine Marinara , king prawns, mussels, octopus, clams, tomato chilli, lemon	56
Aloo Gobi , Indian curry of potatoes, cauliflower, mango chutney, coriander chutney, roti paratha flatbread (VV)(GFO)	46

TO SHARE

Slow cooked lamb shoulder

For two 105

rosemary and garlic roast vegetables, mint sauce (GF)(DF)

Ossobuco

For two 90

tomato and olive braise, pommes mousseline, green beans (GF)

SIDES

All 15 each

Tempura broccolini, miso vinaigrette (V)(DF)

Fattoush salad, crispy pita, tahini and lemon dressing (V)(DF)

Crushed kipfler potatoes, sour cream, chives (GF)

Parmesan fries, aioli (V)

DESSERT

All 24 each

Apple custard tart, brown sugar crumble, vanilla mascarpone, apple crisps (V)

White chocolate orange cake, ginger ice cream, cocoa nib, linseed cracker, orange ginger syrup (V)

Coconut and pineapple semi freddo, coconut tuille biscuit (VV)(GF)

Dark chocolate roulade, berries, cream, chocolate feuilletine (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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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.

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