
LUNCH

TO START

Sourdough , olive oil and balsamic	15
Warm olives , goat's cheese, grissini	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
Sticky rice cake , miso glaze, king oyster mushroom, furikake seasoning (VV)(GF)(DF)	26
Steamed prawn dumplings , sesame dressing, pickled vegetable salad	30
Fish tacos , pineapple, mint and capsicum salsa, avocado (DF)	24

SALADS AND CLASSICS

Rocket , chorizo, harissa carrots, mozzarella, red wine vinaigrette	27
Caesar salad , bacon, boiled egg, anchovies, parmesan	30
Add chicken or smoked salmon	8
Steak sandwich , tomato, cheese, onion, smoky BBQ sauce, chips	32
Creamy chicken and vegetable soup , garlic toasts	28
Panko crumbed calamari , chips, tartare, lemon	28
Beer battered snapper , chips, tartare, lemon	28

MAIN MEALS

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
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

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
Chorizo , artichoke, smoked cheddar, spring onion	28
Satay chicken , red onion, green capsicum, tomato, rocket	28

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, sour cream (V)(GF)
- Beer battered steak 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



GAL0055 WINTER 26

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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