DINNER

TO START

Herb and garlic focaccia, olive oil, dukka (V) *12*

Warm olives, goat's cheese, grissini (V) *22*

ENTRÉE

Half a dozen Port Stephens oysters
Natural - pickled ginger, shallot dressing (GF/DF/A) *40*
Baked – spanner crab velouté, chives (A) *46*

Braised and fried pork belly, chilli caramel, seared scallops, coconut salad (GF/I) *35*

Potato and leek terrine, hemp seed romesco, olive crumb, grilled asparagus (VV/GF/DF) *26*

Salmon and kingfish crudo, chilli, shallot and fennel dressing (GFO/DF/A) *34*

Pan fried quail, grilled baby cabbage, macadamia cream, nduja crisp *34*

Lobster and nori spring roll, chilli sambal, pickled daikon, cucumber salad (A) *40*

Veal schnitzel, roast potato salad, cucumber, shallot, miso corn puree *30*

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) *110*

Smoked lamb rump, parsnip, english spinach, glazed eshallot *52*

Peppered duck breast, roast heirloom carrots, bacon, Yorkshire pudding, (GF0) *52*

Linguine marinara, king prawns, mussels, octopus, clams, tomato, chilli, lemon (MO) *56*

Fish of the day (ask for today's catch), creamed potato, lemon and herb crumb, green beans (GFO/A) *52*

Aloo Tama, Nepalese curry of potatoes, fermented bamboo shoots, black eye beans, mango pickle, basmati rice, pappadams (VV/GFO) *42*

THE Galley KITCHEN

(V) Vegetarian – (VV) Vegan – (GF) Gluten Free – (GFO) Gluten Free Option – (DF) Dairy Free
Origin of Seafood: (A) Australian – (I) Imported – (MO) Mixed Origin

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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TO SHARE

Slow cooked lamb shoulder, rosemary & garlic roast vegetables, mint sauce (GF/DF) *105*

Jambalaya Creole dish of rice, seafood, chicken, fragrant tomato spice blend (A) *90*

Anchorage signature seafood tower (MO) For two *260*
Fresh king prawns, local oysters, taramasalata, Tasmanian smoked salmon, grilled Moreton Bay bugs & garlic butter, mussels in white wine cream, soft shell crab, pan fried fish fillet with lime, sesame & ginger, salt & pepper squid, rocket, feta and pecan salad, fries

SIDES *All 15*

Tempura broccolini, miso vinaigrette (V/DF)

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

Green beans, almonds, olive oil (V/DF/GF)

Smashed crispy chats, ranch dressing (V/GF)

DESSERT *All 24*

Crème caramel, pears, macadamia crumb, calvados ice cream

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

Yuzu curd, coconut sorbet, sesame praline, toasted coconut, cocoa crunch (VV/GF)

Dark chocolate roulade, berries, cream, chocolate feuilletine

Three cheese plate, caraway lavosh, quince paste, muscatels (GFO) To share *35*
(GF crackers available on request)

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