LUNCH

TO START

Sourdough, olive oil, balsamic (V) *15*

Warm olives, goat's cheese, grissini *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*

Vegetable spring rolls, sweet chilli, pickled cucumber salad (DF) *24*

Fish tacos, pineapple, mint and capsicum salsa, avocado (DF/I) *24*

SALADS AND CLASSICS

Smoked salmon salad, avocado, cucumber, spanish onion, green goddess dressing (GF/A) *32*

Caesar salad, bacon, boiled egg, anchovies, parmesan *30*
Add chicken or smoked salmon (A) +8

Steak sandwich, tomato, cheese, onion, smoky BBQ sauce, chips *32*

Satay chicken burger, pickled cucumber, red onion, lettuce, chips *28*

Panko crumbed calamari, chips, tartare, lemon (MO) *28*

Beer battered snapper, chips, tartare, lemon (I) *28*

MAIN

220g Eye fillet of beef, chimichurri, duck fat potatoes, roasted truss tomatoes (GF) *62*

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

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

PIZZA

Margherita, tomato, buffalo mozzarella, herbs (V) *29*

Pepperoni, olives, herbs, buffalo mozzarella *32*

Meat lovers, salami, ham, pepperoni, roast pork, red onion, smoky BBQ sauce, oregano *36*

Sweet potato, roast capsicum, zucchini, artichoke, pepita pesto, rocket (V) *30*

Grilled prawns, cajun aioli, green capsicum, onion, tomato (A) *36*

Gluten free bases are available with a $10 surcharge

SIDES

All *15*

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*

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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