
DESSERTS

Apple custard tart, brown sugar crumble, vanilla mascarpone, apple crisps (V)	24
White chocolate orange pudding, ginger ice cream, cocoa nib and linseed cracker, orange ginger syrup (V)	24
Coconut and pineapple semi freddo, coconut tuille biscuit (VV)(GF)	24
Warm tonka bean pound cake, poached pear ribbons, feuilletine crunch, white chocolate cremeux (V)	24
Three cheese plate, caraway lavosh, quince paste, muscatels (V)(GFO) (GF crackers available on request)	<i>to share</i> 35

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

VV = Vegan

DESSERT WINES

2018 Mitchell Noble Semillon, SA	G 15 / B 65
2017 Brokenwood Sticky Semillon, NSW	G 16 / B 79
MV Morris Rare Muscat, VIC	G 19 / B 95

ARMAGNACS

Delord Armagnac, France	25
Casterade Armagnac, France	200

COGNACS

Martell VSOP, France	16
Francois Voyer Terres de Grande Cognac, France	14
Roger Groult Calvados Pays D'auge, France	14
Rémy Martin XO, France	28
Paul Giraud Cognac Vieille Reserve Grand Champagne, France	30
Hennessy X.O, France	45

LIQUEURS

All 10

Baileys / Dom Benedictine / Drambuie / Grand Marnier /
Kahlua / Frangelico / Limoncello

PORTS

Galway Pipe 12 Year Old, SA	12
Ramos Pinto 10 Year Old, Portugal	14
Penfolds Grandfather 20 Year Old, SA	20



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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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