
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 , celeriac, figs, apple balsamic, watercress (GF)	28
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
Pan fried quail , hemp seed romesco, red pepper and zucchini tabouli, pomegranate molasses (GF)(DF)	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)	58
350g Wagyu MB6+ scotch fillet , chimichurri, duck fat potatoes, roasted truss tomatoes (GF)	105
Pork fillet , braised fennel, chorizo crumb, saffron mustard sauce	46
Peppered duck breast , blackberry sauce, parsnip, gaufrette potatoes (GF)	52
Pan fried fish of the day , salt cod, leek and pea risotto, salsa- verde (GF)	52
Linguine Marinara , king prawns, mussels, octopus, clams, tomato chilli, lemon	56
Aloo Gobi , Indian curry of potatoes and cauliflower, mango chutney, coriander chutney, roti paratha flatbread (GFO)(VV)	40

TO SHARE

- Anchorage signature seafood tower** 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 and ginger, salt and pepper squid, rocket, feta and balsamic salad, fries
- Slow cooked lamb shoulder** For two 105
rosemary and garlic roast vegetables, mint sauce (GF)(DF)
- Cajun seafood boil** For two 130
garlic butter sauce, prawns, crab balls, mussels, fish, Moreton bay bugs, potatoes, chorizo sausage, corn ribs, Cajun rice (GF)

SIDES

All 15 each

- Tempura broccolini**, miso vinaigrette (V)(DF)
- Fattoush salad**, crispy pita, tahini and lemon dressing (V)(DF)
- Chat potatoes**, garlic and herb butter (V)(GF)
- Parmesan fries**, aioli (V)

DESSERT

All 24 each

- Apple custard tart**, brown sugar crumble, vanilla mascarpone, apple crisps (V)
- White chocolate orange pudding**, ginger ice cream, cocoa nib and linseed cracker, orange ginger syrup (V)
- Coconut and pineapple semi freddo**, coconut tuille biscuit (VV)(GF)
- Warm tonka bean pound cake**, poached pear ribbons, feuilletine crunch, white chocolate cremeux (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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