
LUNCH

TO START

Sourdough , olive oil, balsamic	12
Garlic and parmesan pizza bread (V)	18
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
Braised and fried pork belly , celeriac, figs, apple balsamic, watercress (GF)	28
Sticky rice cake , miso glaze, king oyster mushroom, furikake seasoning (VV)(GF)(DF)	26
Salmon and kingfish crudo , chilli, shallot and fennel dressing (GFO)(DF)	34
Vegetable spring rolls , sweet chilli, pickled cucumber salad (DF)	24
Fish tacos , pineapple, mint and capsicum salsa, avocado (DF)	24

SALADS AND CLASSICS

King prawn salad , avocado, cucumber, Spanish onion, tomato, green goddess dressing (GF)	36
Caesar salad , bacon, boiled egg, anchovies, parmesan Add chicken or smoked salmon	30 8
Steak sandwich , tomato, cheese, onion, smoky BBQ sauce, chips	32
Chicken schnitzel sandwich , bacon, tomato, lettuce, harissa mayonnaise, chips	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)	58
Linguine Marinara , king prawns, mussels, octopus, clams, tomato chilli, lemon	56
Pan fried fish of the day , salt cod, leek and pea risotto, salsa- verde (GF)	52
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

Local oysters, chilled king prawns, taramasalata, Tasmanian smoked salmon, grilled Moreton Bay bugs with chilli herb butter, mussels in white wine cream, soft shell crab, pan fried fish fillet with lime, coconut and ginger, salt and pepper squid, rocket, parmesan and balsamic salad, fries

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

Roast lamb, feta, red onion, tzatziki, rocket 30

Charred prawns, chilli, tomato, salsa verde, rocket 32

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 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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