
DINNER

TO START

Ciabatta , olive oil, dukkah (VV)	14
Warm olives , goat's cheese, grissini (V)	22

ENTRÉE

Half a dozen Port Stephens oysters	
Natural - yuzu vinaigrette (GF)(DF)	36
Baked - bacon, shallots, balsamic	39
Sashimi plate , yuzu mayonnaise, soy, wasabi, edamame (GF)(DF)	32
Tonkatsu pork belly , pineapple salsa, chilli caramel (GF)	26
Sambousek , fried middle eastern pastry, cheese, shallots, spinach, hummus (V)	24
Chilled king prawns , avocado, gazpacho jelly, prawn crisp, cress (GF)(DF)	26
Seared scallops , roast corn purée, guanciale, harissa (GF)	26
Lobster spring rolls (3) , chilli sambal, pickled cucumber salad	38

MAIN

Char Grilled Lamb Loin , chermoula, butternut, radish and watercress salad (GF)	48
200g Beef Eye Fillet , celeriac puree, cavolo nero, roasted baby carrots (GF)	58
Ginger & Soy Marinated Spatchcock , char siu sauce, wilted greens, jasmine rice	45
Fish of the Day , (ask for today's catch), lime and ginger marinade, sweet & sour sauce, green bean and macadamia salad (GF/DF)	46
Prawn Fettuccine , lemon and shallot cream, tomatoes, pangrattato	48
Vegetable & Tofu Coconut Curry , jasmine rice, roti (GFO)(VV)	38
Confit Duck Leg , smoked duck breast, braised red cabbage, candied orange sauce (GF)	46
Singapore Style Chilli Mud Crab , steamed buns, snake beans	MP

TO SHARE

Anchorage signature seafood tower

For two 250

Fresh king prawns, local oysters, taramasalata, kingfish crudo, Tasmanian smoked salmon, grilled Moreton Bay bugs with chilli herb butter, mussels in white wine cream, soft shell crab, pan fried salmon fillet with lime, coconut & ginger, salt & pepper baby squid, Greek salad, fries

Slow cooked lamb shoulder

For two 90

roast vegetables with garlic and rosemary, gravy, mint sauce (GF/DF)

SIDES

All 15 each

Tempura broccolini, miso vinaigrette (DF)

Kipfler Potatoes, lemon, oregano, fetta (GF) (V)

Rocket, candied walnut, melon and mint salad, vincotto (GF)(DF) (VV)

Beer battered steak fries, aioli (V)

DESSERT

All 20 each

Coconut Mousse, mango sorbet, caramelised white chocolate crumb (GF)(V)

Pineapple syrup cake, macadamia ice cream, summer fruits (GF)(DF)(VV)

Pistachio and cherry dome, cherry and rosewater glaze, almond sable (GF)(V)

Boozy Chocolate tart, yoghurt mascarpone cream, burnt caramel sauce, hazelnut crumb, berries (GF)(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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