# LUNCH

### TO START

Garlic and parmesan pizza bread (V)	16
Warm olives, goat's cheese, grissini (V)	22
Sashimi plate, yuzu mayonnaise, soy, wasabi, edamame (GF)(DF)	30
Charcuterie, pickles, crostini, deli cuts	28

# SALADS AND SNACKS

Half a dozen Port Stephens oysters Natural - yuzu vinaigrette (GF)(DF) Baked – bacon, shallots, balsamic	36 39
King prawn salad, avocado, cucumber, celery, leaves, tomato, lemon mayonnaise	34
<b>Caesar Salad</b> , cos lettuce, bacon, boiled egg, anchovies, parmesan, croutons Add chicken or smoked salmon	28 8
Panko crumbed calamari, chips, tartare, lemon	28
Steak Sandwich, tomato, cheese, onion, smoky BBQ sauce, chips	28
Barbeque chicken roll, rocket, pickles, ranch mayonnaise, chips	26
Sweetcorn and truffle arancini, zucchini and yellow squash salad, pepitas (V)	36

## 13" PIZZA

Za'atar spice, mozzarella, cheddar, parmesan cheeses, rocket (V)	22
Cajun chicken, tomato, red onion, capsicum, BBQ sauce	26
Margherita, tomato, buffalo mozzarella, herbs (V)	22
Pepperoni, olives, buffalo mozzarella (V)	26
Meat lovers, salami, ham, pepperoni, roast pork, red onion, and oregano	27
Chargrilled vegetables, hummus, rocket (V)	26
Prawn, red onion, garlic, sriracha mayonnaise, rocket	27
Gluten free bases are available with a \$7 surcharge	

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#### ΜΑΙΝ

250g Scotch fillet steak, green beans, mushrooms, house cut chips (GF)(DF)	45
<b>Fish of the day</b> (ask for today's catch), burnt butter, capers, parsley, broccolini, sweet potato (GF)	44
Beer battered barramundi, chips, tartare, lemon	28
Prawn fettuccine, lemon and shallot cream, tomatoes, pangrattato	48
Peri peri chicken, roast cauliflower, cashew and rocket salad (GF)	38

### TO SHARE

Anchorage signature seafood towerFor two 250Fresh king prawns, local oysters, taramasalata, kingfish crudo, Tasmanian smokedsalmon, grilled Moreton Bay bugs with chilli herb butter, mussels in white wine cream,soft shell crab, pan fried salmon fillet with lime, coconut and ginger, salt and pepperbaby squid, Greek salad, fries

## SIDES

Tempura broccolini, miso mayonnaise (DF)

Baby cos lettuce, soft herbs, buttermilk and parmesan dressing (GF)(V)

Kipfler potatoes, lemon, oregano, fetta (GF)

French fries, tomato sauce, aioli

Sweet potato wedges, sour cream, sweet chilli sauce

### DESSERT

**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)to share 35(GF crackers available on request)

GF = Gluten Free DF = Dairy Free V = Vegetarian VV = Vegan

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All 15 each

All 20 each

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.