
DINNER

TO START

Herb and garlic focaccia , whipped ricotta and chive dip	15
Warm olives , goat's cheese, grissini	24
Sashimi selection , wasabi, soy, pickled ginger, nori tapioca crisps (GFO)(DF)	42

ENTRÉE

6 Port Stephens Oysters

Natural - cucumber, yuzu vinaigrette (GF)(DF)	38
Baked - chorizo, red pepper, chives (GF)	40

Braised and fried pork belly , shoyu caramel, cucumber, lime and black pepper pickle (DF)(GF)	30
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Duck gyoza , ginger and orange master stock, daikon, shallots	30
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Tempura zucchini flowers , goat's cheese, olive tapenade, tomato sugo (V)	28
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Ocean trout raviolo , Jerusalem artichoke, spring peas, guanciale	34
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Lobster and nori spring rolls , chilli sambal, warm daikon and zucchini salad (GF)	38
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MAIN

200g Eye fillet of beef , parsnip puree, glazed heirloom carrots, eschalots, thyme (GF)	58
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300g Wagyu MB6+ scotch fillet , flat mushrooms, smoked vinegar jus, watercress, Spanish onion (GF)	95
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Harissa lamb 'cigar' , baba ganoush, raisins, zucchini, mint and pine nut salad	52
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Chicken Galantine , prosciutto, truffle flavoured white bean puree, prunes (GF)	48
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Pan fried fish of the day , colcannon, asparagus, salsa verde, beurre blanc (GF)	52
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Prawn and roast fennel cannelloni , tarragon cream, baked ricotta and lemon crumb	56
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Risoni and green wheat risotto , spring vegetables, crispy kale, pinenut cream (VV)	40
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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, feta and pinenut salad, fries
- Slow cooked lamb shoulder** For two 105
garlic roast potatoes, green beans, 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 (DF)
- Fattoush salad**, crispy pita, tahini and lemon dressing
- Roast sweet potato**, maple bacon sauce (GF)
- Beer battered steak fries**, aioli

DESSERT

All 24 each

- Pavlova**, passionfruit curd, berries, kiwifruit sorbet
- Dark chocolate and raspberry pave**, pistachio sponge, coulis
- Apple and rhubarb syrup cake**, pecan and maple ice cream (VV)(GF)
- Banana sponge sandwich**, Biscoff ice cream, dulce de leche
- 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



GAL0052 SPRING 2025

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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