
LUNCH

TO START

Sourdough , olive oil, balsamic	15
Garlic and parmesan pizza bread (V)	18
Olives , goat's cheese, grissini (V)	24
Half a dozen Port Stephens oysters	
Natural - cucumber and yuzu vinaigrette (GF)(DF)	38
Baked - Kilpatrick sauce (GF)(DF)	40

SALADS AND SMALL MEALS

King prawn salad , avocado, cucumber, Spanish onion, tomato, lemon mayonnaise (GF)(DF)	36
Caesar salad , bacon, boiled egg, anchovies, parmesan	30
Add chicken or smoked salmon	8
Korean style chicken bao , kimchi slaw, rice wine mayonnaise	24
Vegetable spring rolls , sweet chilli, pickled cucumber salad (DF)	24
Fish tacos , pineapple, mint and capsicum salsa, avocado (DF)	24

MAIN MEALS

Steak Sandwich , tomato, cheese, onion, smoky BBQ sauce, chips	32
Fisherman's basket , crumbed calamari, fish pieces, crumbed mussels, prawns, chips, tartare, lemon	36
Beer battered barramundi , chips, tartare, lemon	28
350g Wagyu MB6+ scotch fillet , flat mushrooms, smoked vinegar jus, watercress, Spanish onion (GF)	95
200g Eye fillet of beef , parsnip puree, glazed heirloom carrots, eschalots, thyme (GF)	58
Fish of the day , bok choy, corn, potato, shitake and dashi glaze (GF)	48
Risoni and green wheat risotto , spring vegetables, crispy kale, pinenut cream (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, feta and pinenut salad, fries

PIZZAS

Tandoori chicken, tomato, red onion, capsicum, cucumber raita, rocket 32
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
Chargrilled vegetables, dukka, hummus, rocket (V) 28
Smoked salmon, red onion, feta, avocado, capers, rocket 32

Gluten free bases are available with a \$8 surcharge

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
3 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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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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