

Breads

Italian Batard or Corn Canola Damper – served with your choice of pumpkin and baby spinach pesto, or melted old barrel fetta cheese with anchovy pangrattato or roasted garlic in double reduction balsamic vinegar butter \$6.10

Bruschetta of roasted wild mushrooms with Saint Agostino black and green olive salsa, fresh oregano leaves, paired with pecorino and blonde leaf salad \$7.60

Oysters

Sourced from throughout the south coast region

Natural \$14.50/\$24.50

Grilled Kilpatrick with panchetta \$14.70/\$25.70

Gratinated Mornay \$14.70/\$25.70

Fresh oyster chettinad \$14.70/\$25.70

Fresh oyster with crispy smoked salmon julienne, sour cream and chives \$14.70/\$25.70

Swiss style \$14.70/\$25.70

Río Loco \$14.70/\$25.70

Baked with light saffron and tomato coulis \$14.70/\$25.70

V- vegetarian or can be altered to become vegetarian

G- gluten free

Entree

Soup of the day **\$9.80**

Seared tiger prawns wrapped in baby squid with Dutch carrots & orange salad
\$19.80 G

White pepper cured snapper fillets with juniper berries, dill leaves and grana cheese,
lavoush crisp **\$19.80**

Char-grilled lamb loin tips on pecorino and endives salad with capsicum and mint
chutney **\$19.60 G**

Medley of tropical melons with Westphalian ham, garnished with watercress and
curly endives **\$17.50 GV**

Slow cooked quail, goat cheese, wild rocket and red pepper tart, with mustard and
orange vinaigrette **\$19.00**

Sweet potato and baby spinach frittata with rocket and witlof salad, tossed in
double fused balsamic and garlic **\$18.60 V**

Mains

Poached blue eye cod fillet, drizzled with virgin olive oil, with romesco crumbs,
pumpkin puree, rockmelon and olive salad **\$Market price G**

Peppered chicken breast chettinad with lemon rice & stir-fried green zucchini
\$29.90 G

Stuffed cabbage roll with cannellini beans and slowed baked bell tomato, topped
with tomato concasse, served with grilled green zucchini sticks **\$26.50 GV**

Tender beef fillet mignon, char-grilled with potato lasagne, braised Dutch carrots and brocolinni **\$35.50 G**

Grilled Barramundi fillet, leek and potato fondant, blood orange segment and dill leaves, oyster vichy soisse **\$Market price G**

Seared pork cutlet with relished beetroot, lemon caper and sage sauce, dill kifpler potato **\$29.90 G**

Oven baked honey smoked duck on tangine potato, asparagus and pumpkin compote, orange vin blanc **\$28.70 G**

Stuffed lamb rump with goat cheese and sundried tomato on minted kifpler potatoes, topped with cucumber tzatziki with tabouli salad on the side **\$32.50**

Curried mixed vegetable roulade in puff pastry with lemon rice and condiments **\$27.50 v**

Lobsters

Whole fresh live lobsters at market price

Served with your choice of braised vegetable medley with potato of the day or seasonal salad and fries

Baked lobster Mornay

Baked lobster thermidor

Baked with light saffron and tomato coulis

Baked lobster gambas

Baked lobster chettinad

BBQ lobster Río Loco

Baked lobster Provencale

Seafood Platters

Surcharge will apply on request of Mornay or Kilpatrick oysters

Anchorage Seafood Trawler for One – fresh cooked tiger prawns, South Coast oysters, grilled baby octopus, grilled fish fillet, smoked salmon, Moreton Bay Bugs (or blue swimmer crab if unavailable), seasonal fresh fruit and dipping sauce **\$60**

Anchorage Trawler for Two – an array of fresh seafood including cooked and grilled tiger prawns, Moreton Bay Bugs (or blue swimmer crab if unavailable), smoked salmon, grilled baby octopus, fish of the day, baked _ local lobster, deep sea scallops, fresh oysters, served with fries, fresh seasonal fruit and dipping sauce
\$165

Sides

Fries **\$5.70**

Creamy mash potato **\$6.70**

Cajun spiced potato wedges with condiments **\$8**

Minted kifpler potato **\$6.50**

Lemon rice **\$6.70**

Roma tomato and cucumber salad with citrus vinaigrette **\$6.90**

Mixed vegetable Neapolitan **\$8**

Children's Meals

Served with salad and chips, or mashed potato and vegetables, except for pasta.

Includes a soft drink, juice or smoothie

Grilled or baked fish fillet **\$10.70**

Tempura battered fish **\$10.70**

Sausages or chipolata **\$10.70**

Pasta of the day **\$10.70**

Spring rolls **\$10.70**

Sweet potato and spinach frittata **\$10.70**

Chicken schnitzel **\$11.20**

Cheese Plate

Cheese plate of fine aged Australian cheeses, assorted muscatel, grapes, apricot glaze, quince paste and baccos herb biscuits **\$14.60**

Dessert

Honey and cardamom pudding with spiced pears and vanilla ice cream **\$13**

Apple in caramel with liquorice and raspberry with preserved lemon sorbet **\$11.70**

Apple and jackfruit strudel with wild berry and rhubarb compote **\$11.70**

Coconut and ginger pannacotta, crumbled macadamia praline, brunt orange and rosewater glaze **\$12**

Chef's dessert tasting plate for two with surprise garnishes and couli \$22.50

Coffees and Liqueurs

Cappuccino	\$3.50	Short Black	\$3.50
Hot Chocolate	\$3.50	Long Black	\$3.50
Flat White	\$3.50	Mochaccino	\$3.50
Cafe Latte	\$3.50	Brewed tea/coffee	\$3.00

Calypso Coffee – with Tía María	\$7.50
Irish Coffee – with Tullamore Dew	\$7.50
Jamaican Coffee – with dark rum	\$7.50
Mexican Coffee – with Sambucca	\$7.50

Ports

Lindemans Macquarie Port	\$4.00
Yalumba Galway Pipe Port	\$5.00
Penfolds Grandfather Port	\$8.50
Seppelt Para Liqueur Port	\$6.00
Samuel Port	\$4.50
McWilliams Hanwood Port	\$4.00
Yalumba Directors Special Port	\$4.00

Penfolds Club Port \$4.00

Brown Brothers Liqueur Muscat \$5.00

Thank-you for dining at the
Anchorage Restaurant

Our restaurant and function centre

also caters for

Weddings

Christenings

Conferences

Displays

Anniversaries

Christmas Parties

Special Occasions