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# DINNER

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## TO START

<b>Ciabatta</b> , olive oil, balsamic (V)	12
<b>Warm olives</b> , grissini (V)	15
<b>Saganaki</b> , maple candied walnuts (V)	18
<b>Sashimi plate</b> , yuzu mayonnaise, soy, wasabi, edamame	26

## ENTRÉE

<b>Half a dozen Port Stephens oysters</b>	
<b>Natural</b> - mignonette (GF)(DF)	33
<b>Baked</b> - chorizo, capsicum, shallot	36
<b>Sweet potato and leek tartlet</b> , ricotta, mustard cress (V)	24
<b>Steamed zucchini flowers</b> , prawn mousse, sauce vierge (GF)	28
<b>Pork momos</b> , tomato and sesame chutney (VV option with tempeh)	24
<b>Duck spring rolls</b> , chilli sambal, cucumber pickle (DF)	24
<b>Sumac dusted lamb backstrap</b> , eggplant caviar, tzatziki (GF)	26
<b>Kingfish and salmon crudo</b> , macadamia espuma, fennel, tomato (GF)(DF)	26

## MAIN

<b>Butternut and crispy tofu coconut curry</b> , jasmine rice, roti, chilli (GF - no bread)(VV)	38
<b>Harissa spiced chicken breast</b> , sweet corn purée, warm capsicum and pea salad (GF)(DF)	38
<b>200g Grain fed beef eye fillet</b> , potato pavé, heirloom carrots, horseradish and chive butter (GF)	58
<b>21-Day dry aged beef sirloin</b> , charred on the bone, house cut chips, smoked paprika salt, mustard cress salad	85
<b>Swordfish fillet</b> , red curry crust, gai lan, coconut and lime dressing (GF)(DF)	44
<b>Fish of the day</b> (ask for today's catch), lime and ginger marinade, sweet and sour sauce, green bean and macadamia salad (GF)(DF)	44
<b>Fettuccine</b> , K'gari spanner crab, smoked trout, tomato, garlic, tarragon cream	48
<b>Grilled lobster</b> , summer greens risotto, caramelised leeks, citrus espuma (GF)	54

## TO SHARE

### **Anchorage signature seafood tower**

For two 250

Fresh king prawns, local oysters, taramasalata, kingfish ceviche, grilled lobster with garlic butter, mussels in white wine cream, soft shell crab, panko crumbed fish fillets, salt & pepper baby squid, garden salad, thick cut fries

**Slow cooked lamb shoulder**, garlic roast potatoes, butternut purée, mint sauce (GF)(DF)

90

## SIDES

All 15

**Tempura broccolini**, miso mayonnaise (DF)(V)

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

**Steamed kipfler potatoes**, rosemary salt, olive oil (V)(GF)(DF)

## DESSERT

All 20

**Chocolate tart**, pistachio cremeux, raspberry sorbet

**Caramelised peach**, butterscotch schnapps ice cream, honey granola

**Sour cherry clafoutis**, cherry jelly, warm vanilla sauce

**Coconut yoghurt panna cotta**, mango compote, macadamia wafer (VV option available)

**Three cheese plate**, caraway lavosh, apple paste, muscatels (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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