
LUNCH

TO START

Garlic and parmesan pizza bread (V)	16
Warm olives , grissini (V)	15
Charcuterie - pickles, crostini, salumi	28
Sashimi plate , yuzu mayonnaise, soy, wasabi, edamame	26

SALADS AND SNACKS

Half a dozen Port Stephens oysters	
Natural - mignonette (GF)(DF)	33
Baked - chorizo, capsicum, shallot	36
Sweet potato wedges , sour cream, sweet chilli sauce (V)	12
Beer battered chips , tomato sauce, mayonnaise (V)	12
Warm duck salad , miso glaze, bok choy in xo sauce (GF)(DF)	38
Caesar salad with chicken , bacon, egg, anchovies, parmesan	30
Karaage chicken , slaw, spicy fermented green chilli dressing	28
Club sandwich , triple layer with chicken, avocado, bacon, tomato, chips	36
Hot smoked salmon , mixed leaves, avocado, walnut, dill, lemon dressing (GF)	34
Pan fried calamari , sweet chilli, tomato sauce, crispy noodle and bok choy salad	34
Beer battered barramundi , chips, tartare, lemon	28

PIZZA

Margherita , tomato, mozzarella, herbs (V)	22
Chargrilled vegetables , hummus, rocket (V)	26
Grilled chicken , tomato, red onion, capsicum, BBQ sauce	26
Pepperoni , mozzarella, red onion, oregano	27
Prosciutto , mushroom, pesto, rocket	27

Gluten free bases are available with a \$5 surcharge



GAL0040 SEP 2023

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.

MAIN

250g Scotch fillet steak , green bean, feta and tomato salad, house cut chips	45
Fish of the day (ask for today's catch), couscous, snap peas, preserved lemon beurre blanc	44
Summer green risotto , caramelised leek, beetroot, goat's cheese, pine nuts (V)(GF)	36
Fettuccine , slow roasted duck, baby spinach, shallot cream sauce, parmesan	38

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	

SIDES

All 15

Tempura broccolini , miso mayonnaise (DF)
Baby cos lettuce , soft herbs, buttermilk and parmesan dressing (V)
Steamed kipler potatoes , rosemary salt, olive oil (V)

DESSERT

All 20

Chocolate tart , pistachio cremeux, raspberry sorbet (V)
Caramelised peach , butterscotch schnapps ice cream, honey granola (V)
Sour cherry clafoutis , cherry jelly, warm vanilla sauce (V)
Coconut yoghurt panna cotta , mango compote, macadamia wafer (VV option available)
Three cheese plate , caraway lavosh, apple paste, muscatels (V) (GF crackers available on request)

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



GAL0040 SEP 2023

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.

@theanchorageportstephens #theanchorageportstephens