
DINNER

TO START

Ciabatta , olive oil, dukkah (V)	14
Warm olives , goat's cheese, grissini (V)	22

ENTRÉE

Half a dozen Port Stephens oysters	
Natural - grapefruit vinaigrette (GF)(DF)	36
Baked - fennel velouté, chorizo	38
Sashimi plate , yuzu mayonnaise, soy, wasabi, edamame (GF)(DF)	30
Tonkatsu pork belly , pineapple salsa, chilli caramel (GF)(DF)	26
Sweet potato and leek tartlet , ricotta, mustard cress (V)	24
Chilled king prawns , consommé gel, avocado, prawn crackers (GF)(DF)	28
Seared scallops , smoked pea purée, guanciale, macadamia cream (GF)	26
Lobster spring rolls (3) , chilli sambal, pickled cucumber salad	38

MAIN

Slow braised beef cheek , creamed potato, brussels sprouts, mushrooms (GF)	46
21-Day dry aged beef sirloin , charred on the bone, house cut chips with smoked paprika salt, mustard, cress salad (GF)	75
Roast chicken breast , sweetcorn risotto, capsicum and pea salad (GF)(DF)	42
Fish of the day (ask for today's catch), lime, ginger marinade, sweet & sour sauce, green bean and macadamia salad (GF)(DF)	46
Crab fettuccine , K'gari spanner crab, smoked trout, tomato, tarragon cream	48
Vegetable and tofu coconut curry , jasmine rice, roti (GF - no bread)(VV)	38
Bouillabaisse , French seafood soup with tomato, saffron and potato	56
Confit duck leg , smoked duck breast, polenta, heirloom carrots (GF)	46

TO SHARE

Anchorage signature seafood tower

For two 250

Fresh king prawns, local oysters, taramasalata, kingfish ceviche, Tasmanian smoked salmon, grilled Moreton Bay bugs with garlic butter, mussels in white wine cream, soft shell crab, pan fried salmon fillet with lime, coconut & ginger, salt & pepper baby squid, Greek salad and fries

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

For two 90

SIDES

All 15 each

Tempura broccolini, miso vinaigrette (DF)(V)

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

Roasted sweet potato, ricotta, pecans, maple syrup (GF)

Beer battered steak fries, with aioli (V)

DESSERT

All 20 each

Marmalade lava cake, ginger crumb, spiced ricotta cream

Caramel chocolate mousse semifreddo, hazelnuts, espresso syrup (GF)

Poached rhubarb, hibiscus glaze, maple macadamia ice cream (GF)(VV)

Limoncello brûlée tart, almond, citrus salad, vanilla mascarpone

Three cheese plate, caraway lavosh, apple 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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