
LUNCH

TO START

Garlic and parmesan pizza bread (V)	14
Warm olives , goat's cheese, grissini (V)	22
Sashimi plate , yuzu mayonnaise, soy, wasabi, edamame (GF)(DF)	30
Charcuterie - pickles, crostini, deli cuts	28

SALADS AND SNACKS

Half a dozen Port Stephens oysters	
Natural - grapefruit vinaigrette (GF)(DF)	36
Baked - fennel velouté, chorizo	38
Thai beef salad , mixed leaves, tomato, cucumber, coriander, mint, cashews, spicy nam jim dressing (GF)(DF)	34
Caesar salad with chicken , bacon, boiled egg, anchovies, parmesan, croutons	34
Karaage chicken , slaw, spicy fermented green chilli dressing (GF)	32
Steak sandwich , Turkish bread, smoky BBQ sauce, onion, gouda cheese, tomato, chips	36
Panko crumbed calamari , chips, tartare and lemon	28
Sweet potato wedges , sour cream, sweet chilli sauce (V)	16

13" PIZZA

Margherita , fresh tomato, mozzarella, herbs, red sauce (V)	22
Chargrilled vegetables , hummus, rocket, red sauce (V)	26
Truffled mushroom medley , truffle paste, buffalo mozzarella, porcini dust, white sauce (V)	36
Grilled chicken , fresh tomato, red onion, capsicum, BBQ sauce, red sauce	26
Meat lovers , salami, ham, pepperoni, roast pork, red onion, oregano, red sauce	27
Smoked salmon , red onion, capsicum, rocket, black pepper, white sauce	30
Grilled lobster , garlic, red onion, tarragon, buffalo mozzarella, white sauce	38

Gluten free bases are available with a \$5 surcharge



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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.

MAIN

250g Scotch fillet steak , house cut chips, broccolini, onion relish (GF)(DF)	45
Fish of the day (ask for today's catch), chat potato, caponata, lemon beurre blanc (GF)	44
Prawn fettuccine , heirloom tomatoes, baby spinach, shallot cream sauce, pangrattato	38
Roasted butternut risotto , pepita pesto, feta, radish (V)(VV - no feta)	36
Harissa spiced chicken breast , cauliflower, roast fennel, pine nuts (GF)	38

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	

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 tomato sauce & mayonnaise (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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