

BREADS

Spinach and fetta sourdough

Ciabatta

Charred Turkish bread

All breads can be served with your choice of the following condiments;

olive oil and aged balsamic, roasted garlic butter or smoked salmon and lemon pepper cheese **\$6.90**

Or try with all the condiments **\$7.90**

BRUSCHETTA

\$8.90

Oven baked Roma tomato and caramelised onion with Persian fetta

Duck liver pate with Grenache jelly, wild rocket and lemon myrtle sourdough

OYSTERS

½ dozen/dozen

Natural **\$14.80 / \$25.50**

Sherry vinegar and shallot **\$15.00 / \$26.00**

Gremolata (lemon zest, garlic & herb) **\$15.00 / \$26.00**

Lime, ginger and wakame seaweed **\$15.00 / \$26.00**

Beer battered with garlic aioli **\$16.80 / \$27.00**

Kilpatrick **\$16.80/\$27.00**

Gruyere cheese and béchamel sauce **\$16.00/\$26.50**

Fire Ice (tomato, vodka & chilli granita) **\$17.00/\$27.60**

ENTREES

Soup of the day

Please check with your waitperson

King prawn cocktail

on avocado and cilantro mousse, with brandy calypso sauce **\$18.50**

Peking duck breast

with glass noodles, vegetable julienne, lemongrass and kaffir lime broth **\$18.60**

Pork and shitake Gow Gees

with seared scallops, cherry tomato confit and honey ginger glaze **\$18.80**

Salad of octopus and chorizo

sausage with cannellini beans, butternut pumpkin, lemon thyme and sherry dressing **\$19.80**

Fine herb crusted lamb backstrap,

organic ricotta cheese and sweet potato with balsamic glazed and truffle oil **\$19.80**

Rock lobster and crab ravioli,

asparagus, roasted sage and baby spinach with beurre noisette **\$20.80**

MAINS

Baby spinach tagliatelle

in Carbonara or Neapolitan sauce, paired with grilled roma tomato & garlic ciabatta bread **\$27.50**

Egg pappandelle & Moreton Bay Bugs

tossed in saffron, tomato and baby fennel with thyme remoulade **\$29.50**

Seared eye fillet of beef, topped with grilled king prawns,

braised broccolini , with potato stacks au gratin Dutch carrots, garlic and tarragon Vin Blanc **\$35.00**

Roast smoked honey duck legs Maryland

on potato and pumpkin compote, grilled zucchini sticks and creamy Irish Mist orange sauce **\$30.50**

Char grilled chicken Kiev Boulangere,

stuffed with bocconcini and baby spinach on sweet potato log, greens beans and finished with salsa Marquez **\$33.50**

Barbequed lamb rump Panzanella

with anchovy butter, paired with capsicum, onion, fetta cheese, olive and rocket lettuce salad **\$33.50**

Aged prime rib eye beef

cooked to your liking with a choice of field mushroom, port wine, or pepper sauce or shiraz cabernet jus, with rustic mash potato, grilled celery and roma tomato **\$33.50**

Pan seared John Dory fillet

on baby spinach and watercress frittata with pernod and garlic buere blanc **\$Market Price**

Slow baked barramundi fillet

with coriander, palmsugar and coconut sauce, wrapped in banana leaves with jasmine rice pilaf and baby bok choy **\$Market price**

SEAFOOD PLATTERS

Surcharge will apply on request of Mornay or Kilpatrick oysters

Anchorage Seafood Trawler for One

*fresh cooked tiger prawns, south coast natural oysters, grilled baby octopus, grilled fish fillet, smoked salmon, Moreton Bay Bugs (or blue swimmer crab if unavailable), seasonal fresh fruit and dipping sauce **\$65***

Anchorage Trawler for Two

*an array of fresh seafood including fresh cooked and grilled tiger prawns, Moreton Bay Bugs (or blue swimmer crab if unavailable), smoked salmon, grilled baby octopus, fish of the day, baked ½ local lobster, deep sea scallops, fresh oysters, served with fries, fresh seasonal fruit and dipping sauce **\$170***

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 Provencale

Barbequed lobster Panzanella

SIDES

Fries **\$5.70**

Creamy mash potato **\$6.70**

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

Minted kifpler potato **\$6.50**

Garden Salad **\$6.90**

Greek Salad **\$7.90**

Mixed vegetable Neapolitan **\$8**

CHILDRENS MENU

\$13.00

Served with salad and chips, or mashed potato and vegetables, except for pasta. Includes a soft drink, juice or smoothie and a bowl of ice cream with your choice of toppings

Grilled or baked fish fillet

Tempura battered fish

Sausages

Spaghetti Bolognaise

Chicken Schnitzel

Spring Rolls

Mini Pizza

DESSERTS

Lemon and ricotta cheesecake with lemon curd and crème fraiche **\$11.90**

Apple and jackfruit strudel with wild berry and rhubarb compote, served with vanilla ice cream **\$12**

Chocolate fudge pudding with chocolate Kaluah sauce and pistachio ice cream **\$12**

Orange and palm sugar crème brulee with citrus sorbet and coconut tuille **\$12**

White chocolate and nougat parfait with nigella wafer and crushed mojito **\$12**

Chef's dessert tasting plate for two, with surprise garnishes and coulis **\$23.50**

CHEESE PLATE

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