



BREADS

Spinach and fetta sourdough \$7.90

Kalamata olive bread

Charred Turkish Bread

All bread can be served with reduced balsamic and olive oil, roasted garlic butter or pistachio dukkah

Trio of dips with a choice of bread \$7.90

Bruschetta - Oven baked Roma tomato and caramelised onion with Persian fetta \$9.90

OYSTERS

Natural	½ \$15.00	1 doz \$26.00
Kilpatrick		
Gruyere cheese and béchamel sauce	½ \$15.30	1 doz \$26.50
Fire Ice (tomato, vodka & chilli granita)	½ \$14.30	1 doz \$26.50
Rockerfeller (herb and cheese crust)	½ \$15.30	1 doz \$26.50
Gazpacho (minted cucumber salsa)	½ \$15.30	1 doz \$26.50
Jamaican (BBQ flavoured sweet & sour)	½ \$16.80	1 doz \$26.80



ENTREE

Soup of the day - Please check with your waitperson	\$9.80
King prawn cocktail on avocado and cilantro mousse, with calypso sauce	\$18.50
Calamari and chorizo sausage salad, asparagus, roasted red pepper and oregano with lemongrass and coconut juice	\$19.60
Julliene honey smoked duck, Corella pears, curly endives and peppermint salad with double infused orange and mustard dressing	\$19.60
Cajun chicken, on stuffed goat's cheese, Portabello mushroom with wild rocket and shaved parmesan salad	\$19.70
Twice cooked pork belly with shimeji mushroom, pearl barley, ginger and caramel glaze	\$19.80
Grilled sea scallops, sundried tomato, cucumber and lemon thyme salsa with lemon lime vinaigrette	\$20.70
BBQ king prawns, coriander, garlic and chilli on preserved lemon and Pistachio Cous Cous	\$23.80



MAINS

Spinach, ricotta and gorgonzola ravioli tossed in creamy pepperonata and roasted pine nuts, garnished with crisp pancetta and infused basil oil

\$28.50

Roast smoked honey duck legs Maryland on potato and pumpkin compote, grilled zucchini sticks and creamy Irish Mist orange sauce

\$31.50

Grilled chicken Kiev Boulangere with wild mushrooms and pumpkin risotto

\$33.80

Chermoula baked Atlantic salmon fillet with lemon mash, asparagus and gazpacho salsa

\$Market price

Pan seared John Dory fillet on baby spinach and watercress frittata with Pernod and garlic Beurre Blanc

\$Market price

Whole baby snapper Escabeche with rice pilaf, twine green vegetables and grilled eggplant

\$Market price



FROM OUR GRILL

Char grilled vegetable stack garnished with crumbed fetta cheese, drizzled with sauce Marquez \$27.50

Scotch fillet Forestiere with braised vegetables and potato of the day, or chips and salad and served with your choice of sauce: Dianne, Field Mushrooms or Pepper sauce \$34.00

Rack of lamb Celestine with Lyonnaise potato timbale, green bean and kohlrabi, finished with light pinot noir glaze \$34.50

Char grilled carpet bag tender tip with potato of the day and braised vegetables \$34.50

Sage and prosciutto wrapped veal cutlet on soft polenta, grilled zucchini bar, finished with red pepper and saffron coulis \$34.90

Seared eye fillet of beef, topped with king prawns and broccolini, with potato stacks au gratin, Dutch carrots, garlic and tarragon vin blanc \$35.50



LOBSTERS

Whole fresh live lobsters at **market price**. Served with your choice of potato of the day and braised vegetable medley or seasonal fruit and fries

Baked lobster Mornay

Baked lobster Thermidor

Baked with Jamaican sauce

Barbequed with lemon, garlic and chervil butter

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 \$65.00

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 \$170.00

SIDES

Fries	\$5.70
Cajun spiced potato wedges with condiments	\$6.00
Minted Kifpler potato	\$6.50
Creamy mash potato	\$6.90
Garden salad	\$6.90
Greek Salad	\$8.00
Mixed vegetable Neapolitan	\$8.00

CHILDRENS MEALS

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 \$15.00

Grilled or baked fish fillet

Tempura battered fish

Sausages

Spaghetti Bolognese

Chicken Schnitzel

Spring Rolls



Mini Pizza



DESSERTS

Lemon and ricotta cheesecake with lemon curd, cream friache and blueberry compote	\$12.50
Apple and cinnamon tarte tatin with Baileys and scorched almond ice cream	\$12.50
Chocolate and Grand Marnier mousse with campari jelly and salted macadamia brittle	\$12.50
Baked apple and jackfruit strudel with wild berry compote and vanilla ice cream	\$12.80
Honey and cardoman pudding with butterscotch sauce, caramel and chocolate chip ice cream	\$12.80
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
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