

THE ANCHORAGE BAR & CAFE

OPEN 7AM-10PM

TAPAS/SMALL PLATES

BRUSCHETTA- \$14 **V**

BUFFALO WINGS, buttermilk marinated spicy chicken wings w' blue cheese and chive sour cream - \$17

LOCAL TIGER PRAWNS with lemon, chilli, garlic, capers & charred turkish -\$18 **V**

SLOW BRAISED OCTOPUS with chorizo, bean & red wine stew served with chargrilled turkish bread - \$18

COFFEE CRUSTED KANGAROO LOIN CARPARCIO w' figs, wattle seed crème fraiche, baby roquette and truffle - \$25 **GF**

BLUE SWIMMER CRAB TORTELLINI, red curry prawn bisque' and smoked corn puree' - \$24

CHICKEN LIVER AND BACON PATE', port wine jelly, house pickled veg, rhubarb gel and sourdough crisp - \$19

SMOKED CHICKEN CROQUETTES, crispy sage and potato aioli - \$16

SUSHI TASTING PLATE FOR 2, tempura salmon nori, sesame crusted tuna sashimi, house made ponzu, wasabi pea dust and pickled ginger - \$31

HOUSE MADE BARRAMUNDI SPRING ROLLS w' chilli and ginger jam and wakame salad - \$17

OYSTERS 4 WAYS - Kilpatrick, Margarita, bloody Mary oyster shooter & salmon & panko \$38

CROCODILE POPCORN, toasted nori & wasabi mayo -\$16

BUFFALO MOZZERELLA - with tomato, fresh herbs & truffle oil on chargrilled turkish bread -\$18

MEZZE BOARD- Cheese & dips, cured meats, house pickled veggies, olives & bread -\$40

SIDES -\$8

Garden salad

Roasted chats w' fresh herbs

House Bread, olive oil & balsamic

Goat cheese mash

Sweet potato crush

MAIN COURSE

MIXED GRILL - Local Barramundi, grilled bugs, prawns & champagne veloute - \$40 **GF**

HERB CRUSTED PORK CUTLET, goats cheese mash, candied apple puree, apple, roquette and walnut salad - \$34

CONFIT 250G EYE FILLET, finished on the chargrill w' zucchini and bacon frita, blistered cherry tomato, salsa verde and onion jam -\$38

SEAFOOD MARINARA - Mussels, scallops, fish, prawns tossed in house made napoli with pappardelle & fresh herbs served with crusty sourdough - \$30

BRAISED LAMB RAGOUT, red wine, roasted tomato and rosemary tossed with pappardelle and served with crusty bread - \$28

CRISPY SKIN CHICKEN SUPREME w' roasted pumpkin puree', charred asparagus and red wine jus' - \$30 **GF**

BAKED VEGETABLE FRITTATA, balsamic, roquette and smoked goats cheese - \$24 **GF**

CRISPY SKIN DUCK BREAST, sweet potato crush and sour cherry jus' - \$36 **GF**

CHARGRILLED LAMB BACKSTRAP, minted pea puree', blackened leek and bone marrow jus' - \$38 **GF**

CURRY OF THE WEEK served w' raita, mango chutney and poppadums - \$26

PRE-ORDER

SEAFOOD PLATTER FOR TWO (PRE-ORDER) Fresh prawns, bugs & oysters with lemon & seafood sauce -\$80 **GF**

SEAFOOD TOWER (PRE-ORDER) Fresh Prawns, oysters, bugs, mud crab, scallops, smoked salmon, lemon & seafood sauce -POA

KIDS MENU -\$15

CRUMBED FISH w' sweet potato & salad **V**

KIDS STEAK w' mash & salad **GF**

CHICKEN STIRFRY w' hookien noodles & soy

MUM I DROPPED MY CHOC TOP kids ice cream - \$9

ASK STAFF FOR THE DESSERT'S OF THE DAY



PIZZAS

HAWAIIAN - Ham, pineapple & mozzarella -\$20

MEATLOVERS - All the good stuff, smoked ham, BBQ chicken, slow cooked lamb, pulled pork, salami, mozzarella -\$25

BBQ CHICKEN - BBQ Chicken, onion jam, mushrooms, roasted garlic, fresh herbs, sweet chilli & BBQ Sauce -\$25

VEGETARIAN - Roast pumpkin, house dried tomato, charred eggplant, roast capsicum, spinach, charred zucchini, & persian fetta -\$22

PRAWN - Prawns, chilli, garlic, lemon & herbs -\$25

MARGARITA - Tomato, marinated bocconcini, basil, olive oil -\$15

GREEK LAMB - Slow cooked lamb, spinach, fetta & tzakai -\$25

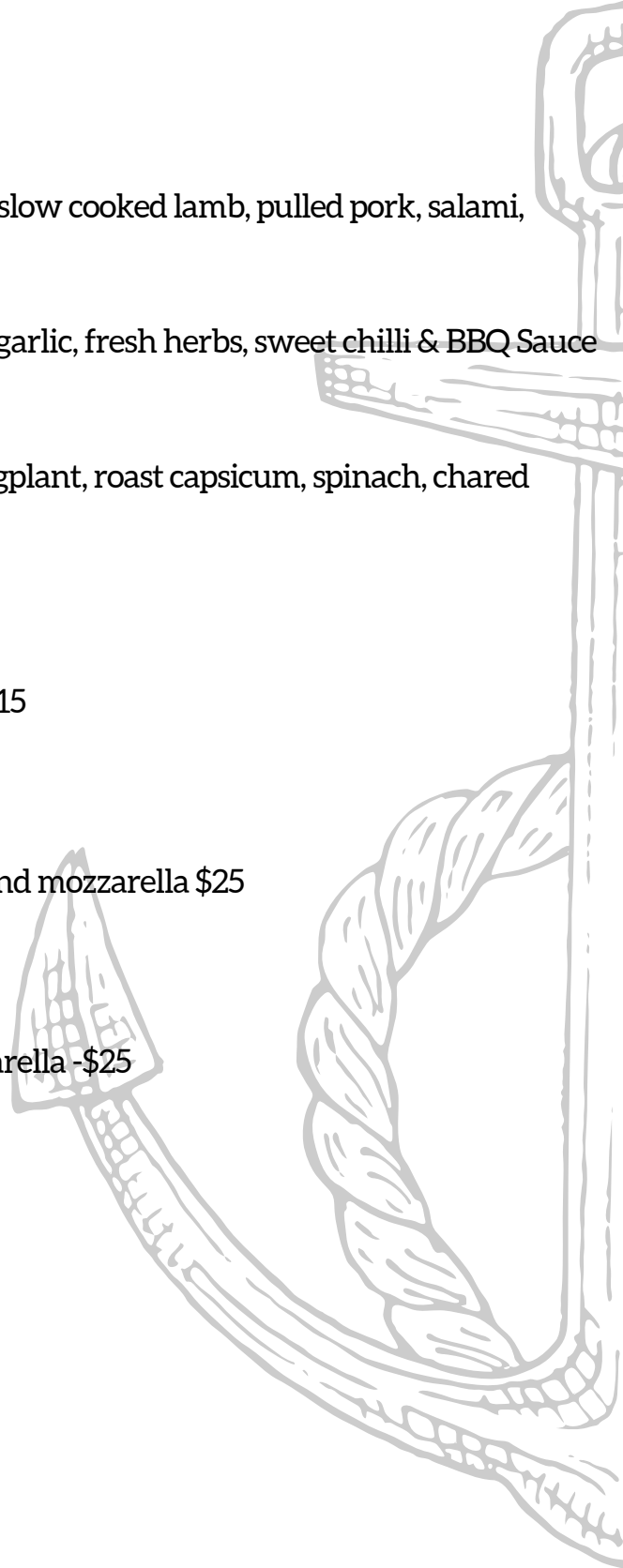
SUPREME olives, pineapple, ham, pepperoni, onion, capsicum and mozzarella \$25

PEPPERONI , napoli, olives & mozzarella \$20

SMOKED SALMON - capers, red onion, spinach, napoli & mozzarella -\$25

GARLIC PIZZA - Garlic & Cheese \$15
Garlic, cheese with salsa verde \$15

GARLIC BREAD - Calzone Garlic & Cheese - \$15
Garlic, cheese with salsa verde - \$15



Breakfast Menu

THE ANCHORAGE - \$45

4 x Fried eggs, sausages, hickory smoked bacon, baked beans, cherry tomatoes, avocado, mushrooms, sauces & Turkish bread

HICKORY SMOKED BACON ROLL - \$13.00

Turkish bread with hickory smoked bacon, fried egg, melted cheese, avocado & BBQ sauce

EGGS BENEDICT - \$18.00

English muffin served with spinach and your choice of smoked salmon or ham, topped with 2 x poached eggs & hollandaise sauce

Add Avocado \$2

NICE & LIGHT - \$18.00

Smashed avocado with 1 x poached egg & tomato salsa served on turkish bread

BIG BREAKFAST - \$20.00

Big hearty breakfast with hickory smoked bacon, 2 x eggs your way, mushrooms, baby spinach, house baked beans, grilled tomato, hash brown and toast

GRANOLA BOWL - \$15.00

Dates, cranberries, sunflower & pumpkin seeds, oats, served with yoghurt, fruit & maple syrup

MONTI CRISTO - 2 x poached eggs on english muffin with spinach & smoked cheddar - \$18

Add prosciutto \$3

SPANISH BAKED EGGS house baked beans, chorizo, roasted tomato & egg - \$18

BAKED VEGETABLE FRITTATA, balsamic, roquette and smoked goats cheese - \$24

HOMEMADE BANANA BREAD - \$5.00

Coffee - Tattooed Sailor

Cup \$5.50

Mug \$6.50

Cappuccino, latte, long black, mocha, espresso short black, flat white

Espresso Shot \$3.00

Hot chocolate & Chai Latte \$6.00

Extra Shot additional - \$1.00

T2

Teapot for 2 - \$8.00

Teapot - \$4.50

English Breakfast, Earl Grey, Green Tea

Milkshakes - \$8

Caramel, chocolate, strawberry, vanilla & banana



LUNCH

SLIDERS - Pulled Pork, chicken & fish (choice of one of each or select your flavour) -\$14

FISH OF THE DAY with roasted lemon & herb chats -\$22 **V/GF**

CEASAR SALAD - \$16 add chicken \$4 **GF**

BAKED VEGETABLE FRITTATA , balsamic, roquette and smoked goats cheese **V/GF**

QUESADILLA - \$22

STEAK SANDWHICH - Chargrilled sourdough, onion jam, aioli, bacon, lettuce & tomato
- \$18

CRUMBED FISH TACOS with lettuce pickled onion & chipotle mayo - \$16

OPEN SANDWHICH - \$18

Choice of Salami & camembert

Choice of smoked salmon, cream cheese & capers

BBQ Chicken, grilled mushrooms & onion jam

