

**BREADS**

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**Sourdough or Turkish bread** **\$9.90**

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

**Dips and salsa** **\$12.00**

Assorted dips and salsa with your choice of breads

**ROCK OYSTERS**

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Bloody Mary Oyster shots		<b>\$5.50ea</b>
Natural	<b>½ \$18.50</b>	<b>1 doz \$32.00</b>
Kilpatrick	<b>½ \$20.00</b>	<b>1 doz \$34.00</b>
Mornay	<b>½ \$20.00</b>	<b>1 doz \$34.00</b>
Combination Oyster plate <small>(natural, kilpatrick &amp; mornay only)</small>	<b>½ \$20.00</b>	<b>1 doz \$34.00</b>

**ENTRÉE**

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<b>Soup of the day</b> please check with your waitperson	<b>\$9.80</b>
<b>Pan fried calamari</b> with Kalamata olives, basil pesto, sourdough, Pomodoro sauce and basil oil	<b>\$19.80</b>
<b>Scallops in shells</b> topped with lemon zest and dill crust with wilted wakame seaweed and verjuice vinaigrette	<b>\$23.00</b>
<b>Beef carpaccio</b> with rocket lettuce, capers and shaved pecorino cheese with horseradish crème fraiche	<b>\$22.00</b>
<b>Prawn cocktail</b> fresh cooked tiger prawn, green leaf salad and crisp bread with brandy and paprika sauce	<b>\$22.00</b>
<b>Pork and porcini mushroom kreplach</b> cucumber and roasted red capsicum with chilli oil, beef and coriander broth	<b>\$20.50</b>
<b>Ravioli</b> butternut pumpkin and goat cheese ravioli, fried sage, pine nuts with pinot grigio cream sauce	<b>\$18.50</b>

**MAINS**

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<b>Chef's fish of the day</b>	<b>\$ Market Price</b>
Please check with your waitperson	
<b>Wild Barramundi</b>	<b>\$34.50</b>
wrapped in banana leaves, sweet potato, broccolini and green beans with coconut & lime sauce	
<b>Moreton Bay bugs</b>	<b>\$42.00</b>
with lime, chilli, coriander & garlic with herb oil & steamed rice	
<b>Eye fillet beef &amp; reef 200g</b>	<b>\$47.50</b>
beef eye fillet with garlic king prawns, dutch carrots, pomme puree and hollandaise sauce	
<b>Beef cheeks</b>	<b>\$28.00</b>
oven braised beef cheeks, truffle mash, roasted vegetable and pickled onion with mushroom and tomato carbonnade	
<b>Lamb rack</b>	<b>\$35.00</b>
macadamia & rosemary crusted lamb rack with kipfler potato and vegetable ratatouille with port wine reduction	
<b>Steak Diane 350g</b>	<b>\$34.00</b>
sirloin on the bone with winter root vegetables and mash potato	
<b>Duck breast</b>	<b>\$34.00</b>
manuka honey and carrot puree, golden beets, enoki mushroom with red currant and Grenache jus	
<b>Chicken Involtini</b>	<b>\$32.00</b>
chicken breast stuffed with fig, ricotta and lemon thyme, wilted rocket lettuce & barley risotto with pan jus	
<b>Risotto</b>	<b>\$25.00</b>
risotto and pearl barley, zucchini flowers and cherry tomato with pecorino, caramalised leek and herb oil	



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**LOBSTERS**

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**Whole Fresh Live Lobsters**

**\$ Market Price**

Served with your choice of fries and garden salad or potato of the day and vegetables

Baked lobster Mornay

Barbequed with lemon and garlic butter

Baked lobster thermidor with mustard, tarragon and parmesan cheese

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**SEAFOOD PLATTERS**

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**Anchorage Seafood Trawler for One**

**\$90.00**

Cold: fresh cooked tiger prawns, natural oysters, smoked salmon, fresh seasonal fruit, lemon wedge, tartare and calypso sauce

Hot: Grilled fish fillet, scallops in shells, prawn cigars, crispy semolina squid, moreton bay bugs, baby octopus and potato fries

**(Add half baked lobster at market price)**

**Anchorage Seafood Trawler for Two**

**\$200.00**

Cold: fresh cooked tiger prawns, smoked salmon, natural oysters fresh seasonal fruit, lemon wedge, tartare and calypso sauce

Hot: Whole baked lobster, scallops in shells, oyster mornay, oyster Kilpatrick, black mussel arabiata, grilled fish fillet, crispy semolina squid, prawn cigars, baby octopus, moreton bay bugs and potato fries

**SIDES**

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Panzanella salad with Tuscan tomato, herb croutons basil and Cucumber with red wine vinaigrette	<b>\$10.50</b>
Garden salad with orange and mustard dressing	<b>\$8.50</b>
Sweet potato fries with garlic aioli	<b>\$8.00</b>
Potato Chips	<b>\$6.00</b>
Cajun spiced potato wedges with condiments	<b>\$9.00</b>
Creamy mash potato	<b>\$7.00</b>
Seasonal mixed vegetables with citrus hazelnut dressing	<b>\$9.50</b>

**CHILDRENS MEALS**

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***12 Years and Under Only*** **\$18.90**

Includes a soft drink or juice and a bowl of ice cream with your choice of toppings

\*Spaghetti napolitana sauce with parmesan cheese and fresh basil

\*Tempura prawns with tomato, carrot salad and garlic rouille

\*Battered or grilled barramundi fillet, lemon tartare, mixed salad and fries

\*Chicken schnitzel with potato wedges, sour cream and sweet chilli sauce



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**DESSERTS**

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<b>Chocolate Fondant</b> with a wild berry compote, chocolate ganache & strawberry fragola	<b>\$15.50</b>
<b>Sticky date pudding</b> with vanilla bean ice cream, butterscotch sauce and almond crisp	<b>\$14.50</b>
<b>Rhubarb Pannacotta</b> with toasted pumpkin granola and lemon lime sorbet	<b>\$14.50</b>
<b>Affogatto</b> vanilla bean ice cream, café espresso, Frangelico and biscotti	<b>\$14.50</b>
<b>Chef's dessert tasting plate for two</b> accompaniment with assorted sweets and sorbet	<b>\$26.00</b>

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**CHEESE PLATE**

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<b>Cheese plate</b> of fine Australian cheeses, dried muscatel, quince paste and sea salt crisp bread	<b>\$17.50</b>
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