

# ANCHORAGE

Café • Restaurant • Wine Bar

## DINNER MENU

### ANCHORAGE BREADS

GARLIC, PARMESAN AND HERB 5.5

#### CRUSTY BREAD

*Served with goats Chevre, marinated olives and Winter Creek olive oil* 9.9

#### BRUSCHETTA

*Topped with Roma tomato, Spanish onion and basil chiffonnade* 8.9

### SA OYSTERS (*half dozen / dozen*)

#### NATURAL

*Served fresh with lemon* 13.5, 24.9

#### KILPATRICK

*Grilled with Barossa bacon and smokey BBQ sauce* 14.5, 26.9

#### ANCHORAGE

*Grilled with smoked salmon and garlic butter* 14.5, 26.9

### TO START

#### SEAFOOD SHARING PLATE

*Marinated prawns, octopus and smoked salmon served with chive cream cheese and warm bread* - 17.5

#### ANTIPASTO SHARING PLATE

*Shaved prosciutto, olives, semidried tomatoes and artichoke with goats Chevre and crusty bread* - 16.9

#### LEMON PEPPERED SQUID

*Served with golden fries, fresh salad and house aioli* e 13.9, m 25.9

#### MUSHROOM CAPS

*Filled with creamy fetta, herbs and semidried tomato, finished with capsicum coulis and basil pesto* e 13.5, m 24.5

#### CHICKEN TENDERLOINS

*Dusted with polenta, served with potato cake, roma tomato salad and a merlot vinaigrette* e 13.9, m 25.9

#### GRILLED EGGPLANT PARMIGANA

*Grilled with Napoli sauce, bocconcini and basil* e 13.5, m 24.5

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### MARINATED OCTOPUS SALAD

*Chargrilled house marinated octopus tossed with fetta crumble and balsamic dressing* e 13.9, m 25.9

### OCEAN JACKET CHEEKS

*Poached in a garlic and herb cream, finished with shaved pecorino and served with wild rice* e 13.5, m 24.5

## MAINS

### ROASTED CONFIT DUCK LEG

*Plated with Kassler potato, braised red cabbage and rich duck jus* 29.5

### KING FISH

*Pan seared fish fillets served on smokey citrus kipflers, candied balsamic, dressed tendrils and hollandaise* 27.9

### BELLY OF PORK ROULADE

*Oven roasted with a sage, pancetta and shallot farce and finished with a red current glaze* 28.5

### ANCHORAGE REEF AND BEEF

*Grain fed Scotch Fillet, chargrilled and topped with prawns, scallops and calamari, napped with hollandaise* 34.9

### CRISPY SKIN CHICKEN BREAST

*Oven baked accompanied by douphoise potato and a pancetta, creamed leek and parmesan sauce* 27.9

### ANCHORAGE FISH AND CHIPS

*Lightly beer battered fillets of SA mulloway plated with garden salad, crunchy spuds and a baby caper aioli* 24.9

## SIDES

*Seasonal Vegetables, Garden Salad, Fries* 7.5

*Seasoned Wedges* 8.5

## DESSERT BOARD

**SEE BOARDS IN CAFÉ FOR SPECIAL'S**

**NO SEPARATE TABLE ACCOUNTS**

*3% surcharge for Amex and Diners Card Payments*