

ANCHORAGE

Café • Restaurant • Wine Bar

LUNCH MENU

ANCHORAGE BREADS

GARLIC, PARMESAN AND HERB	5.5
BAVARIAN MUSTARD AND CHEDDAR	5.5
BRUSCHETTA <i>Topped with roma tomato, spanish onion and basil chiffonnade</i>	8.9

SA OYSTERS (*half dozen / dozen*)

NATURAL <i>Served fresh with lemon</i>	13.5, 24.9
KILPATRICK <i>Grilled with Barossa bacon and smokey BBQ sauce</i>	14.5, 26.9
ANCHORAGE <i>Grilled with smoked salmon and garlic butter</i>	14.5, 26.9

TO START

DIPS PLATE TO SHARE <i>Chefs selection of two dips served with chargrilled Pita bread</i>	12.9
MARINATED CHICKEN SALAD <i>Warm strips of chicken, cherry tomatoes and red onion drizzled with a sweet Thai dressing</i>	e 12.5, m 20.9
SMOKED SALMON SALAD <i>Huon hot smoked salmon salad with Kipfler crisps and a baby caper aioli</i>	e 14.5, m 26.9
LEMON PEPPERED SQUID <i>Served with golden fries, fresh salad and house aioli</i>	e 13.9, m 25.9
COORONG MULLET FOCCACIA <i>Fresh Coorong mullet fillet served on a foccacia roll with fresh salad leaves, sliced tomato and Anchorage mayonnaise, with fries</i>	14.9
ANGUS STEAK SANDWICH <i>With caramelised onion, bacon, cheese, lettuce and tomato aioli with fries</i>	15.9
BEER BATTERED BUTTERFISH <i>2 pieces of butterfish with fries, frech salad and tartare sauce</i>	16.5

ANCHORAGE

Café • Restaurant • Wine Bar

LUNCH MENU

VEGETARIAN TARTLET

House baked cherry tomato, torn basil and fetta tartlet topped with pesto dressed greens 17.5

ANCHORAGE FISH AND CHIPS

2 Mulloway fillets lightly battered and served with crispy fresh salad, golden fries and Anchorage tartar sauce 19.9

SEAFOOD MARINARA

A selection of fresh seafood tossed in a rich rose sauce served, pappardelle and finished with shaved pecorino 22.9

ATLANTIC SALMON

Pan seared Atlantic Salmon with slow roasted tomato, asparagus spear and tendril salad served on potato Galette with Wasabi aioli 24.9

BREAST OF CHICKEN

Pancetta wrapped breast of chicken resting on pink salt wedges with a Garam marsala cream 23.9

PORTERHOUSE STEAK

Chargrilled to taste and served with garlic chats and topped with a Swiss brown mushroom cream 25.9

PIZZA

PANCETTA

topped with artichokes and cherry bocconcini 19.9

PUMPKIN

topped with pesto and red pepper 19.9

SMOKED SALMON

topped with Spanish onion, baby capers and fries 19.9

SIDES

Seasonal Vegetables, Garden Salad, Fries 7.5

Seasoned Wedges 8.5

CAKE FRIDGE SELECTION for something sweet

SEE BOARDS IN CAFÉ FOR SPECIAL'S

NO SEPARATE TABLE ACCOUNTS

3% surcharge for Amex and Diners Card Payments