

ANCHORAGE

Café • Restaurant • Wine Bar

FUNCTION MENU'S

MENU #1 @ \$28.90 per person - 2 courses

Please choose either

- **soup and 2 main courses, or**
- **2 main courses and 1 dessert**

- extra main course choice add \$5 per person
- extra dessert choice add \$3 per person

ENTREE

HOMEMADE SOUP

MAIN COURSE

300g PORTERHOUSE

Porterhouse Steak, served Medium with Garlic Chats & a Swiss Brown Mushroom Cream

or

ANCHORAGE FISH & CHIPS

Fillets of Mulloway, Lightly battered & served with Salad, Fries & our own Tartare

or

BREAST OF CHICKEN

Pancetta Wrapped Breast of Chicken resting on Pink Salt Wedges with a Garam Marsala Cream

or

AUSTRALIAN BARRAMUNDI

Grilled with Semi Dried Tomato & Basil Tapenade accompanied by Salted Chats & Dressed Greens

DESSERT

NEW YORK BAKED CHEESECAKE

Served with Berry Coulis & Chantilly Cream

or

CHOCOLATE MUDCAKE

With Choc Lovers Ice-cream

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FUNCTION MENU'S (CONTINUED)

MENU #2 @ \$36.90 per person - 3 courses

Please choose

- 1 entrée, 2 main courses & 1 dessert

MENU #3 @ \$43.90 per person - 3 courses

Please choose

- 2 entrées, 3 main courses & 2 desserts
- extra entrée choice add \$3 per person
- extra main course choice add \$5 per person
- extra dessert choice add \$3 per person

ENTREE

HOMEMADE SOUP

or

1/2 DOZEN SA OYSTERS

Served Natural with a Shallot & Red Wine Vinegar Dressing

or

5 SPICED DUCK & WAKAME CREPE

Napped with a Hoisin Infusion

or

SMOKED SALMON SALAD

Huon Hot Smoked Salmon Salad with Kipfler Crisps & a Baby Capers Aioli

or

SZECHUAN PEPPERED CALAMARI

Accompanied by a Sticky Honey Sesame & Soy Dipping Sauce

or

ROASTED BABY BEETROOT & FETTA PIZZA

With Slivered Pear & Truffle Dressed Greens

MAIN COURSE

ATLANTIC SALMON

Pan Seared Atlantic Salmon with a Slow Roasted Tomato, Asparagus Spear & Tendril Salad, served with Potato Galette & Wasabi Aioli

or

CHARGRILLED SCOTCH FILLET

Accompanied by a Sautéed Leek & Kassler Bacon Mash with a Shiraz Jus

or

ROASTED BREAST OF CHICKEN

Supreme Cut Breast plated on a Parmesan & Chive Rosti with Chilli Fleck Aioli & Prosciutto Crisps

or

ANCHORAGE 'FISH & CHIPS'

Fillets of Mulloway Lightly Battered in Coopers Ale, accompanied by Seasonal Salad, Golden Fries & Our Own Tartare

or

SLOW ROASTED PORK BELLY

With Wilted Choi, Red Pepper & Bean Sprouts and a Smokey Honey BBQ Glaze

or

TARTLET

Confit of Cherry Tomatoes, Torn Basil & Fetta Tartlet topped with Pesto Dressed Greens

DESSERT

BAKED LEMON CURD CHEESECAKE

Served with Berry Coulis & Whipped Cream

or

STICKY DATE PUDDING

Served Warm with a Butterscotch Sauce

or

MERINGUE & BERRY PARFAIT

Layered Berries with Fresh Cream, Vanilla Ice-cream & Meringue

or

LAVENDER INFUSED PANACOTTA

Served with Chantilly Cream & a Lavender Brittle

Minimum of 15 People

Private Dining Room Available at a Surcharge of \$50 - maximum 55 people, includes Personalised Menus, White Table Cloth's plus Tea & Coffee Servery

Menu Choices Subject To Seasonal Change

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