

ANCHORAGE

Café • Restaurant • Wine Bar

GROUP CATERING OPTIONS

Breakfast - Continental Buffet Style

- \$10.90 per person
- Fresh Orange Juice
- Selection of Cereals
- Toast & Condiments
- Freshly Brewed Filtered Coffee & Variety of Teas

Breakfast - Cooked

- \$18.90 per person
 - Fresh Orange Juice
 - Chargrilled Bacon
 - Gourmet Sausages
 - Grilled Tomato & Mushrooms
 - Free Range Eggs
 - Freshly Brewed Filtered Coffee & Variety of Teas
- Both options of Continental & Cooked Breakfast - \$24.90 per person*

Lunch - Buffet Style

- \$18.90 per person
- Soft Drink
- Assorted Gourmet Baguettes with Assorted Fresh Fillings
- Freshly Sliced Fruit Platter

Tea & Coffee Servery Only

- \$2.50 per person

Morning Tea or Afternoon Tea

- \$5.50 per person
- Tea & Coffee Servery, plus one of the following:
 - Homemade Biscuits, Cake, Slices, Mini Muffins, Fruit Platter, Fresh Baked Danishes or Scones with Jam & Cinnamon Cream

A 'la Carte Dinner Menu

- Available on request

Cocktail Menu - minimum 10 people

- From \$16.90 per person
- See Attached Menu

Buffet Options - minimum 10 people

- From \$23.90 per person
- See Attached Menu

Function Menu's - minimum 10 people

- **Menu 1 - 2 courses**
 - \$28.90 per person
- **Menu 2 - 3 courses**
 - \$36.90 per person
- **Menu 4 - 3 courses**
 - \$43.90 per person
 - See Attached Menu's

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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 10 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

**Anchorage Seafront Hotel
21 Flinders Parade, Victor Harbor SA
p. 8552 5970 e. anchoragevh@ozemail.com.au
w. www.anchorageseafronthotel.com**

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Cold Buffet @ \$23.90 per person

- Lemon & Thyme Chicken
- Selection of Sliced Deli Meats
- Tossed Greek Salad
- Creamy Potato Salad
- Crusty Bread & Condiments

- Selection of Mini Muffins
- Tea & Coffee Servery

Hot & Cold Buffet @ \$25.90 per person

- Rosemary & Garlic Infused Lamb
- Slow Roasted Beef with Honey & Mustard
- Garlic & Herb Chats
- Sesame Carrots
- Fresh Tossed Salad
- Crusty Bread & Condiments

- Seasonal Fruit Platter
- Tea & Coffee Servery

Hot & Cold Buffet @ \$26.90 per person

- Beef & Mushroom Bourguignon
- Thai Green Chicken Curry
- Prawn & Tomato Pasta
- Fettuccini Bolognese
- Lamb Korma
- Beef Stroganoff
- Butter Chicken
- **Please select 2 of the above**
- Jasmine Rice
- Fresh Tossed Salad
- Pappadams
- Crusty Bread Rolls
- Raita, Mango Chutney & Condiments

- Seasonal Fruit Platter
- Selection of Mini Muffins
- Tea & Coffee Servery

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COCKTAIL MENU

\$16.90 Per Person - Choice of 4

\$2.90 Per Person - Extra Choice

- **Sausage Rolls (please choose 1 type)**
 - Chicken & Thyme
 - Duck & Veal
 - Traditional Beef & Herb
- **Mini Quiches (please choose 1 type)**
 - Double Smoked Ham & Cheese
 - Asparagus & Mushroom
 - Spinach & Ricotta
- **Fresh Assorted Sushi**
- **Marinated Chicken Wings**
- **Cajun Dusted Prawns with Saffron Aioli**
- **Smoked Salmon & Cucumber Bites**
- **Caramelised Onion & Fetta Tartlets**
- **Thai Fish Balls with Nam Jim**
- **Peanut Beef Satay Skewers**
- **Goats Cheese & Roma Tomato Tartlets**
- **Bacon & Cream Cheese Encroutés**
- **Mud Crab & Parmesan Risotto Balls**
- **Mini Hot Dogs**
- **Tempura Oysters with Wasabi Aioli**
- **Chocolate Fondue Platters**

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