



Anchors Wharf Café

Set Menu A

Three course \$39.90 Two course \$35.90p.p Inc G.S.T

NB. No BYO with set menus.

Starters:

- * **Home-made garlic bread**

Entrée: Choice of...

- * **Chilli Salt & Pepper Squid** ~ served with sweet chilli mango mayo
- * **Fresh King Prawn Cocktail** ~ served with home made seafood sauce
- * **Spicy Fire Chicken Strips** ~ served on sweet corn fritter topped with tomato salsa & rocket aioli

Mains: Choice of...

- * **Chicken Camembert** ~ fresh chicken breast stuffed with camembert cheese served on sweet potato & baby spinach mash with sun dried tomato pesto sauce
- * **Macca Barra** ~ Barramundi fillet grilled & topped with macadamia nut crust with a lime butter sauce served with potato bake & garden fresh vegetables.
- * **Lamb Shank** ~ Junee slowed cooked lamb shank served on chive fetta mash with broccolini and a minted herb jus.
- * **Mediterranean Vegetable Stack** ~ served with home made tomato basil sauce

Desserts: Choice of... includes Tea and Coffee & Mints

- * **Sticky Date Pudding** with home made caramel sauce.
- * **Home Made Muddy Mud Cake**
- * **Lisbon Lemon Lime Tart**



Anchors Wharf Café

Set Menu B

Three Course 45.90 Two Course 39.90 p.p. Inc GST p.p

Starters:

***Turkish Trio** ~ Turkish fingers served with 3 spreads (Hummus, Roast beetroot & fetta Tapenade, Sun dried Tomato pesto)

Entrée: Choice of...

***Half Dozen Extravaganza Oysters** ~ oven baked local oysters topped with prawns, avocado & hollandaise sauce

* **Smoked Salmon & King Prawns** ~ served on a warm fetta, semi dried tomato and shallot fritter, with salad leaves and roast capsicum dressing.

***Chilli Chicken Strips** ~ served on a green salad with a sweet coriander marmalade sauce

* **Crumbed Camembert Cheese** ~ served with a warm cranberry sauce

Mains: Choice of...

***Fresh Atlantic Salmon Steak**~ served on chive fetta mash with steamed fresh broccolini and topped with béarnaise sauce

***Char grilled Preserved Lemon Marinated Chicken** ~ served on Dauphinoise scallop potato & topped with avocado salsa and wild rocket

* **Lamb Shank** ~ June slow cooked lamb shank served on chive fetta mash with broccolini and a minted herb jus.

* **Prime Beef Fillet** ~ served on crushed new potatoes with balsamic caramelised onions and a green peppercorn and Shiraz jus, with a side salad or vegetables

***Vegetarian Linguini** ~ mushrooms, sun dried tomatoes, pine nuts, baby spinach and bocconcini tossed in a white wine cream with strands of pasta.

Desserts: Choice of... includes Tea and Coffee & Mints

* **Any of the desserts** ~ on display in the cake cabinet

Public Holiday Surcharge 10%

phone 66555588