



Lunch on the river

Garlic Bread ~ on home-made bread 7.90

Bruschetta ~ toasted Turkish wafers topped with Kalamata olive tapenade, roma tomato, fresh basil, rocket and shaved parmesan. 10.90

Entrees

Fresh Coasts Coast Lemon Peppered Whiting Fillets ~ served with a citrus rocket aioli 14.90

Salt & Pepper Squid ~ served with a sweet coriander marmalade sauce 15.90

Marinated Baby Octopus ~ served on baby spinach char grilled vegetables with balsamic & aioli 14.90

Thai Prawn Larb ~ spicy marinated local king prawns served on crisp Asian salad with chilli, coriander, kaffer lime dressing and fried shallots 16.90

Rare Beef Stack ~ prime eye fillet medallions pan seared served on sourdough wafers with rocket & tomato salsa and finished with a honey mustard aioli 16.90

Nambucca River Oysters

Natural Oysters ~ Local river oysters served with homemade cocktail sauce.
16.90 (half dozen) 31.90 (dozen)

Oysters Kilpatrick ~ topped with our own special blend of bacon and sauce.
17.90 (half dozen) 33.90 (dozen)

Anchors Classics

Anchors Crumbed Calamari ~ served with fresh garden salad, chips & tartare sauce 27.90

Anchors Seafood Basket ~ selection of fresh & cooked seafood served with chips. 32.90

Anchors Famous Fish and Chips ~ the best fish and chips on the coast, coral trout fillets served with a crisp garden salad and homemade tartare sauce. 28.90 (Senior Serve 24.90)

Anchors World Famous Seafood Platters

~ Available when the freshest seafood is harvested.

Les Fruits de la Mer – fruits of the sea – a hot and cold selection served with fresh fruit and dipping sauces.

Platter for one.....72.90

Platter for two.....145.90

Public Holiday Surcharge 10%

phone 66555588



Burgers & Snacks

Wharfie Burger ~ Crispy bun topped with Anchors beef Pattie, egg, bacon, cheese and fresh pineapple, served with homemade chutney, chips and salad. 18.90

Anchors Home Made Beef & Ale Pie ~ served with chips & braised onion gravy 14.90

Barra Burger ~ Coopers Pale Ale battered barramundi burger with lettuce, tomato, relish & lemon caper aioli served with chips 16.90

Cajun Chicken Caesar Wrap ~ Cajun chicken strips & Caesar salad wrapped in flat bread & lightly toasted 12.90

Mains

280 gm Prime Eye Fillet ~ prime eye fillet served on crushed new potatoes with wilted baby spinach, garlic roast field mushroom & red wine jus 33.90

Preserved Lemon, Thyme & Garlic Marinated Chicken Fillet ~ served on baby spinach, roast beetroot, fennel & pine nut salad with burnt butter & herb sauce 32.90

Thai Prawn Larb ~ spicy marinated local king prawns served on crisp Asian salad with chilli, coriander, kaffer lime dressing with fried shallots 33.90

Fresh Coffs Coast Lemon Peppered Whiting Fillets ~ served with a Mediterranean salad & citrus rocket aioli 27.90

Antipasto Plate ~ served with marinated Mediterranean vegetables, sun dried tomato, fetta, almond & chick pea patties with tzatziki, toasted Turkish fingers & duo of dips 22.90.

Available with fresh seafood 32.90

Chefs Selection

Surf n Turf ~ a traditional combination of prime eye fillet topped with creamy garlic seafood including green prawns, scallops, mussels, barramundi, with house potato and served with a choice of salad or vegetables. 39.90

Vegetarian Meals

See Daily Chef Specials

Desserts ~ 10.90

Please ask for the dessert board or explore the dessert cabinet

Desserts are available take-away 8.90

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