



ANCHOR & ALE
SEAFOOD & GRILL

MENU

STARTERS & SMALL PLATES

Charred Sourdough & Olive Oil (v) 8

Charred sourdough, Za'atar, served with olive oil and balsamic

Davidson Plum & Marinated Olives (v) 16

A mix of warm, house-marinated olives with a touch of Davidson plum

Fresh Oysters 1/2 doz 1 doz

Pacific oyster served with side of house-made chilli dressing and fresh lime

25

48

Salmon Sashimi & Ponzu 25

Fresh salmon slices with ponzu, creamy avocado, pickled daikon, and a crispy wasabi wafer

Seared Scallops & Crispy Pork Belly 21

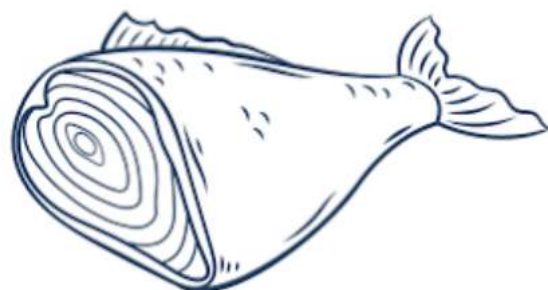
Pan-seared scallops with crispy pork belly on a smooth cauliflower purée

Grilled Calamari w Nam Jim Chau 19

Chargrilled whole calamari with authentic Thai nam jim chau sauce

Crispy Fried Whiting with Achaar 22

Golden-fried whiting with a tangy and spicy achaar





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Korean-Style Hake Bites 18

Crunchy hake bites served with bold, slightly spicy gochujang sauce

Salt & Pepper Calamari 20

Lightly fried calamari tossed with crispy kale and a smooth squid ink aioli

Grilled King Prawns 29

Juicy grilled king prawns with garlic butter, fennel and dill

Charred Octopus & Pickled Papaya 28

Tender grilled octopus with petite greens, pickled papaya, and balsamic glaze

Sizzling Garlic Butter Prawns 26

Baked garlic butter prawns served with charred sourdough and lime wedge

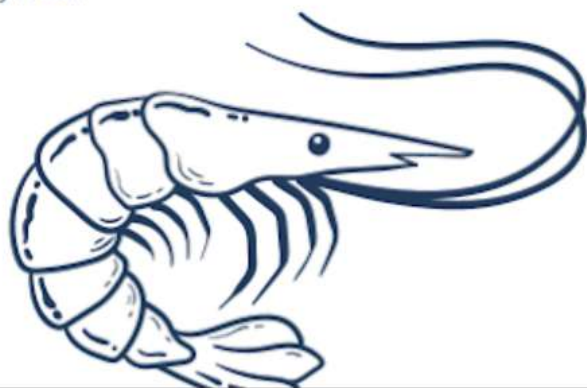
Battered Fish Tacos 19

Crispy battered fish in soft tortillas with slaw, pico de gallo, salsa verde and chipotle mayo

****Alternative options: Battered prawns or crispy pork belly**

Davidson Plum Cured Salmon & Crostini 20

House-cured salmon on a toasted crostini with a light dill crème fraîche



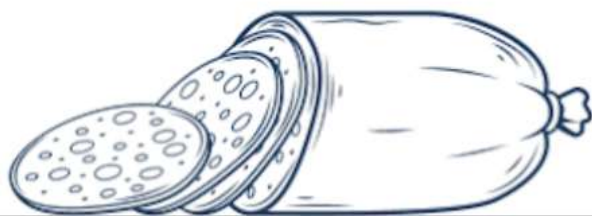


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PLATTERS

	<i>For 2</i>	<i>For 4</i>
Seafood Boil Crab, Mussels, Prawns, Squid, Corn, Potato mixed with A&A house made garlic sauce	60	100
Cold Platter Oyster, Salmon sashimi, Tiger prawns, Mussels	65	120
Hot & Cold Platter Oyster, Tiger prawns, Grilled king prawns, Grilled fish, Salt & pepper calamari	85	165
Fisherman's Platter Fried fish cocktails, Fried prawn cutlets, Fried Calamari, Fried scallops, Salt & pepper calamari	70	125
Grilled Platter Oyster (Killpatrick/mornay), Lobster mornay, Grilled fish, Grilled king prawns, Grilled whole calamari	150	290
Grazing Platter Pastrami, salami, cornichons, pickled onions marinated olives, toasted sourdough, parmesan	45	





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MAINS

Pan-Roasted Tasmanian Salmon 38

Crispy-skinned salmon served with creamy cauliflower purée, broccolini, and fresh pico de gallo

Golden Pan-Seared Barramundi 38

Crispy skinned barramundi with crispy kipfler potatoes, fresh fennel and zucchini salad, and tangy caper dressing

Chargrilled Snapper 38

Grilled snapper with roasted sweet potato, baby carrots, pickled cauliflower, and tamarind chutney

Grilled John Dory 35

Chargrilled John Dory with seasoned crushed potatoes, roasted pumpkin, edamame, wild puffed rice, gremolata, and lime wedge

Grilled Whole Calamari 30

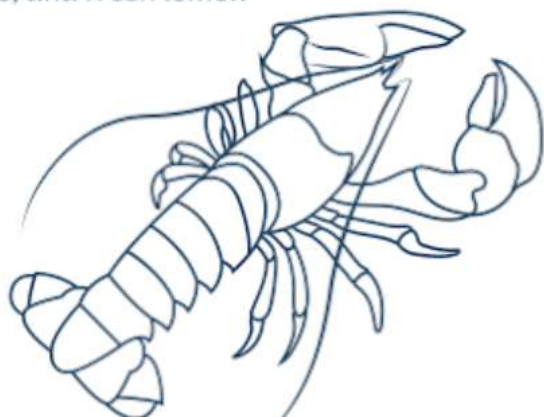
Flame-grilled calamari with a zesty Thai-style nam jim chau glaze, served with fragrant rice and Thai basil

Grilled Octopus 38

Chargrilled octopus with extra virgin olive oil, fennel, zucchini, pita bread, tzatziki, and gremolata

Classic Fish & Chips 25

Battered or crumbed fish served with chips, tartare sauce, and fresh lemon



SIGNATURE

Lobster Mornay Half Full

Lobster baked with a creamy, cheesy mornay sauce 39 75

Fish Curry of the day 30

Aromatic fish curry with sweet potato, chickpeas, curry leaves, served with fragrant rice and papadums

Sirloin Steak (300g) 40

Juicy Angus sirloin with crispy kipfler, spiced pumpkin, seasonal veggies, and a rich red wine jus

Surf and Turf 62

300g pure black Angus sirloin, grilled king prawns, crispy kipfler, spiced pumpkin, seasonal veggies, and lemon butter sauce

Moreton Bay Bug 46

Chargrilled Moreton bay bug with garlic butter sauce, and fresh lime





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PASTA

Linguine Marinara

Prawns, scallops, and mussels tossed in a rich Neapolitan sauce with confit truss tomatoes, basil, fresh parsley, lime zest and a hint of chilli

Spaghetti Alle Vongole

Classic Italian pasta with fresh clams, white wine, garlic, chilli, and parsley

Chilli Garlic Prawn Spaghetti

Garlic prawns, confit truss tomatoes, chilli, touch of cream and fresh parsley

Moreton Bay Bug & Crab Risotto

Creamy seafood risotto with Moreton bay bug and crab meat, finished with garlic, chilli, and lime zest

Green Goddess Linguine (v)

Linguine in a creamy green herb sauce with pangrattato, spinach and mushroom arancini

Roasted Pumpkin & Tomato Risotto (v)

Creamy risotto with roasted pumpkin, confit truss tomatoes, parmesan, and a touch of spiced Szechuan chilli oil



38

35

35

38

32

32

BURGERS

A&A Classic Beef Burger 25

Grilled beef patty, lettuce, tomato, pickles, onions, & melted American cheese with special sauce in a toasted milk bun.

Southern Fried Chicken 25

Burger

Buttermilk soaked chicken thigh crispy fried, slaw, American cheese, Bush mayo on milk bun

Fish Burger 25

Crispy battered or crumbed fish fillet, lettuce, tartare sauce, and pickles in a toasted bun.

Soft Shell Crab Burger 27

Battered soft shell crab, lettuce, tomato, cheese, with aioli sauce in a toasted bun

****All Burgers are served with fries****





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SALADS

Rocket & Parmesan Salad 19

Wild rocket, walnuts, pumpkin, pomegranate with aged parmesan and Gympie lime dressing

Greek Salad 19

Fresh cucumber, ripe tomatoes, red onion, Kalamata olives, capsicums, oregano and feta cheese, all tossed in a zesty olive oil and lemon dressing

Seafood Salad 21

White cabbage, red cabbage, celery, crab meat, prawns, homemade thousand island sauce

Caesar Salad 21

Chicken, bacon, croutons, cos lettuce, boiled egg, parmesan and Caesar dressing

SIDES

Steam Seasonal Veggies 15

Fries 12

Sweet Potato Fries 15





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DESSERT

Lemon Panna Cotta 18

Silky smooth lemon-infused Panna cotta, served with tangy passion fruit and a vibrant berry coulis

Sticky Date Pudding 18

Warm, decadent sticky date pudding soaked in bourbon butterscotch sauce, served with creamy vanilla ice cream

Pavlova 21

Crisp meringue shell topped with tangy passion fruit coulis and velvety whipped cream

KIDS - \$15

Kids Nuggets & Chips

Crispy chicken nuggets served with golden fries & tomato sauce

Kids Fish & Chips

Battered fish fillet with crunchy fries & tomato sauce

Kids Bolognese

Soft linguine pasta topped with a mild, kid-friendly Bolognese sauce

Kids Cheese Burger

A mini beef patty with cheese on a soft bun, serve with fries



****Add \$3 for one scope of vanilla ice cream with a wafer biscuit**