



<b>Baked Artisan Garlic Loaf</b>	<b>\$13</b>
Artisan Ciabatta loaf oven baked with a side of homemade garlic butter.	
<b>Sweet Chilli Cheese &amp; Garlic Loaf</b>	<b>\$16</b>
Artisan Ciabatta loaf baked with garlic butter, cheese, and sweet chilli sauce.	
<b>Anchor Antipasto</b> ( <i>designed to share</i> )	<b>\$45</b>
A selection of Artisan bread, crackers, candied walnuts, homemade spreads, olives, sundried tomato, pickles, artichokes, local cheeses, Italian meats, smoked fish, and freshly sourced garden salad.	
<b>Anchor Seafood Chowder</b>	<b>\$25</b>
An anchor favourite: our famous recipe, full of fish, scallops, mussels from the sounds, fresh cream, and a dash of local chardonnay, served with toasted ciabatta.	
<b>Soup of the Day</b>	<b>\$22</b>
Sourcing our freshest produce and ingredients from our beautiful Nelson region, our chefs will combine unique flavours to bring you that classic winter warmer.	
<b>Salt &amp; Pepper Squid</b>	<b>\$23</b>
Crispy salt & pepper squid served on a bed of freshly sourced market salad with a lime and paprika aioli.	
<b>Green Lipped Mussels</b>	<b>\$24</b>
Marlborough Mussels steamed with 3 different options to choose from served with toasted sourdough.	
<ol style="list-style-type: none"><li><b>1. Tomato marinara and Spanish chorizo</b></li><li><b>2. Thai green coconut curry broth</b></li><li><b>3. Blue cheese sauce</b></li></ol>	
<b>Gourmet Fish, Chips and Salad</b>	<b>\$28</b>
Tarakihi fillets, deep fried in our house-made Carlsberg beer batter until crisp and golden, served with seasoned fries, fresh garden salad & our chef's house made tartare sauce.	
<b>Soft Shell Crab</b>	<b>\$27</b>
Soft-shell crab on top of an Asian crispy noodle salad, crispy shallots, cherry tomatoes, cucumber in a soy honey dressing topped with sesame seeds and a lime, paprika aioli cream dressing.	
<b>Anchors Catch of the Day.</b>	<b>Priced daily</b>
See our friendly staff for daily specials	
<b>Anchors Fisherman's Plate:</b>	<b>\$34</b>
Battered fillet of fish, squid, with a tiger prawn, prawn cutlets and Marlborough mussels steamed in a garlic herb butter, served with golden fries, fresh seasonal garden salad and dipping sauces.	
<b>Arancini</b>	<b>\$25</b>
Golden fried risotto balls, stuffed with basil, buffalo mozzarella and Italian tomato sauce served on a pouring of homemade marinara sauce.	



<b>Homemade Prawn Pasta</b>	<b>\$28</b>
Fresh house-made pasta with prawn cutlets, cherry tomato, spring onion and red pepper in a sweet chilli and butter sauce.	
<b>BBQ Beef Short Ribs</b>	<b>\$30</b>
Slow roasted beef short ribs marinated in herbs and spices combined with our sticky BBQ sauce Topped with sesame seeds and sliced spring onion.	
<b>House Made Beef Burger</b>	<b>\$32</b>
180g Gourmet ground beef pattie topped with smoked bacon, chili cheese sauce, and sliced pickled red onion, in house made burger sauce, lettuce and tomato between our buttery brioche bun served with fries and a tomato dipping sauce.	
<b>All Day Breakfast</b>	<b>\$29</b>
A real big breakfast – 110g scotch fillet steak, streaky bacon, sausages, eggs, mini hash bites & roasted tomato served with toasted bread.	
<b>Pork Schnitzel</b>	<b>\$28</b>
Pork fillet, pounded until tender and then breaded and fried served with sliced sauteed potatoes, fresh market salad and a creamy mushroom and mustard sauce.	
<b>Vietnamese Style Pork Sandwich</b>	<b>\$28</b>
Sliced pork marinated in Vietnamese fresh herbs and spices lightly fried served on a crispy bun with `shredded iceberg lettuce, cucumber, julienned pickled daikon, and carrot topped with a siracha lime mayo and fresh coriander.	
<b>Pulled Brisket Open Sandwich</b>	<b>\$26</b>
Slow braised pulled beef brisket soaked in our smoked hickory BBQ sauce served on grilled ciabatta bread with diced pickle, smoked cheese topped with crispy shallots and sliced jalapenos served with a side of smokey baked beans.	
<b>Anchor Steak 230g</b>	<b>\$40</b>
An Anchor favourite 230g of scotch fillet steak char grilled topped with bacon, onions and mushrooms. Served with golden fries, pickled red onion and rocket salad, finished with our beef Jus reduction.	
<b>Vegetarian House Burger</b>	<b>\$29</b>
Marinated crispy tofu, portobello mushroom, grilled roasted red capsicum, blue cheese aioli and onion and balsamic jam on a toasted brioche burger bun. Served with golden fries and a fresh seasonal salad.	
<b>Grilled Halloumi Chickpea and Black Lentil Salad</b>	<b>\$28</b>
Grilled Halloumi atop roasted chickpeas, beluga black lentils, cherry vine tomatoes, sundried tomatoes, cucumber ribbons in a rocket, spinach and mesclun salad with harissa & tahini yogurt dressing.	

