



Entrees & Artisan Breads

Baked Artisan Garlic Loaf	\$13
Artisan Ciabatta loaf oven baked with a side of homemade garlic butter.	
Sweet Chilli Cheese & Garlic Loaf	\$16
Artisan Ciabatta loaf baked with garlic butter, cheese, and sweet chilli sauce.	
Anchor Antipasto (<i>designed to share</i>)	\$45
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.	
Anchor Seafood Chowder	\$24
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.	
Soup of the Day	\$22
Sourcing our freshest produce and ingredients from our beautiful Nelson region, our chefs will combine unique flavours to bring you that classic winter warmer.	
Entrée Salt & Pepper Squid	\$23
Crispy salt & pepper squid served with lime and paprika cream aioli.	
Soft Shell Crab	\$26
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 lime, paprika aioli cream dressing.	
Green lipped mussels	\$24
Marlborough mussels steamed with 3 different options to choose from served with toasted sourdough.	
<ol style="list-style-type: none">1. Tomato marinara and Spanish chorizo2. Thai green coconut curry broth3. Blue cheese sauce	
Arancini	\$22
Golden fried risotto balls, stuffed with basil, buffalo mozzarella, Italian tomato sauce served on a pouring of homemade marinara sauce.	
Ceviche	\$24
Citrus cured fish of the day, tomato salsa, fresh coriander, onion, coconut cream, crisped ciabatta.	
BBQ Beef Short Ribs	\$25
Slow roasted beef short ribs marinated in herbs and spices combined with our sticky BBQ sauce topped with sesame seeds and sliced spring onion.	

Mains from the land

Anchor Steak **\$40**

An Anchor favourite 230g of Scotch fillet steak char grilled topped with bacon, onions and mushrooms served with golden fries, fresh market salad, finished with our beef Jus reduction.

Fillet Steak 200g **\$46**

200gm Eye fillet wrapped in prosciutto ham, char-grilled to your liking served with truffle mash, carrot puree, chargrilled greens, wilted spinach, topped with a parmesan crisp.

T – Bone Steak **\$45**

Our 350g Prime Scotch T- Bone steak served with pan seared potatoes, roasted red capsicum and red onion tossed in butter, finished with a whipped feta cream, rocket salad, Grilled portobello mushrooms and a chimichurri salsa.

Surf and Turf **\$45**

Char-grilled 230gm scotch fillet steak, Marlborough green lipped mussels, prawn cutlets and crispy paprika calamari with a creamy garlic and parsley sauce, served with golden fries and a fresh rocket salad.

Twice Cooked Pork Belly **\$40**

Twice cooked crispy pork belly with a lemon, onion & thyme stuffing, butter mash potatoes, wilted spinach, served with a fresh apple slaw, topped with a pork and cider jus.

Prawn Pasta **\$36**

Fresh house-made pasta with prawn cutlets, cherry tomato, spring onion and red pepper in a sweet chilli and butter sauce.

Lamb Tenderloin **\$38**

Lamb Tenderloin marinated in spices, citrus and yoghurt. Chargrilled to medium rare, served with pearl couscous cooked in Moroccan spices, fresh shallots, capsicum and coriander with a fresh mint and herb dressing and locally sourced crumbled goat's cheese.

Twice Cooked Chicken Supreme with Roasted Pepper Marsala **\$38**

Confit chicken supreme finished in a searing hot pan with onions, mushrooms and roasted peppers, deglazed with marsala wine, double cream and fresh local herbs served with potato and chorizo gratin and fresh locally sourced seasonal vegetables.

Vegetarian House Burger **\$32**

Marinated crispy tofu, portobello mushroom, grilled roasted red capsicum, blue cheese aioli, onion and balsamic jam on a toasted brioche burger bun. Served with golden fries and a fresh seasonal salad.



Mains from the ocean

Pan Fried Tarakihi & Prawn Thermidor **\$43**

Tarakihi dusted with seasoned flour then gently pan fried in wine and butter topped with prawns and finished with a cream, chopped mushrooms and whole seeded mustard thermidor sauce, served with gourmet potatoes and fresh seasonal salad.

Gourmet Fish and Chips **\$36**

Tarakihi fillets, deep fried in our home- made Carlsberg beer batter until crisp and golden, served with golden fries, fresh seasonal garden salad & our chef's house made tartare sauce.

Anchors catch of the day **TBA Daily**

See our friendly staff for daily specials.

Seafood Chowder Main **\$34**

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.

Green Lipped Mussels **\$36**

Marlborough Mussels steamed with 3 different options to choose from served with toasted sourdough.

1. *Tomato marinara and Spanish chorizo*
2. *Thai green coconut curry broth*
3. *Blue cheese sauce*

Anchors Fisherman's Plate: **\$42**

Deep fried fillet of fish, squid, with tiger prawn, prawn cutlets and Marlborough mussels steamed in a garlic herb butter, served with golden fries, fresh seasonal garden salad and dipping sauces.

Calamari Main **\$36**

Crispy salt and pepper calamari with a smoked lime & paprika aioli served with a fresh garden salad.

Anchor Platter **\$80**

A selection of seafood with cooked and cold meats designed to share between two. Marlborough green lipped mussels, Tiger prawns, prawn cutlets, ceviche, smoked fish, smoked salmon, braised BBQ brisket, Spanish chorizo, Italian cured meats, local cheeses, baked breads, and a fresh garden salad.

