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Thank you for booking your function at Anchors Wharf.

Please choose your menu from the selection.

Table Share menu – choose 3 entrees and three mains, two vege sides and one salad, all to be placed in the centre of the table for sharing.

The luncheon menu is only available Tuesday – Saturday.

Final numbers must be confirmed 48 hours prior to the function. The wine list and a la carte menu are available on the website.

Function Menu 2023 – Alternate Drop \$65pp 2 course 3 course \$74pp

Bread Roll to Start

Entrees

- Harvey Bay Scallops – Baked with miso caramel, smoked corn, candied bacon, bonito flakes
- Chilli Salt & Pepper Squid – with crispy Asian slaw, Thai dressing, coriander, lime & marmalade dipping sauce
- Thai Beef Salad – grilled beef tossed with cucumber, onion, tomato, Thai lime dressing in crisp pastry shell.

Mains

- Crispy Pork Belly – slow cooked crispy pork belly, burnt carrot puree, caramelised apple, Kumera roasted cake with onion, prosciutto, haloumi, and red wine jus.
- 300g Riverina Scotch Fillet – roasted duck fat potatoes, root vegetables, caramelised onion, house made brandy cream peppercorn sauce.
- Northern Territory Barramundi – grilled barra fillet, served with pumpkin risotto cake, romesco sauce, rocket & pickled onion salad, herb oil.

Dessert

- House made Mars Bar Cheesecake with Chantilly cream
- Pavlova served with fresh fruit & cream.

Table Share Menu \$66pp

Served on platters in the centre of the table.

Bread Roll to Start

ENTREES – Select Three Entrees

Gin & Beetroot Cured Tasmanian Salmon

Pickle mustard, caviar, finger lime, lime leaf coconut dressing, crispy shallot

Crabmeat & King Prawn Remoulade

Crab meat & prawns, garlic aioli, pickled cucumbers, onion, chives, caviar, finger lime, sour dough

Thai Beef Salad

grilled beef tossed w cucumber, onion, tomato, Thai dressing in crisp pastry shell

Crusted King Prawns

Macadamia & coconut crusted king prawns, with banana curry mayo

Beetroot & Mint Arancini

Arancini with mint and smoked beetroot puree

WA Table Smoked Occy & Prawns

Slow cooked occy & Prawns, Spanish onion, olives, garlic, romesco sauce, sourdough

MAINS - Select Three Mains

Roast Trusted Scotch Fillet

Roast Beef cooked to medium, parsnip puree, grated fresh horseradish, porcini mushroom jus

Crispy Pork Belly

Slow cooked crispy pork belly, burnt carrot puree, caramelised apple, Kumera roasted cake with onion, prosciutto, haloumi, and red wine jus

New England Lamb Backstrap Salad

Grilled Herb crusted Lamb Backstrap, beetroot puree, torched goats cheese

Porcini Chicken Supreme

Prosciutto wrapped chicken supreme with mushroom farce, pumpkin puree maple & balsamic reduction

NT Grilled Barramundi

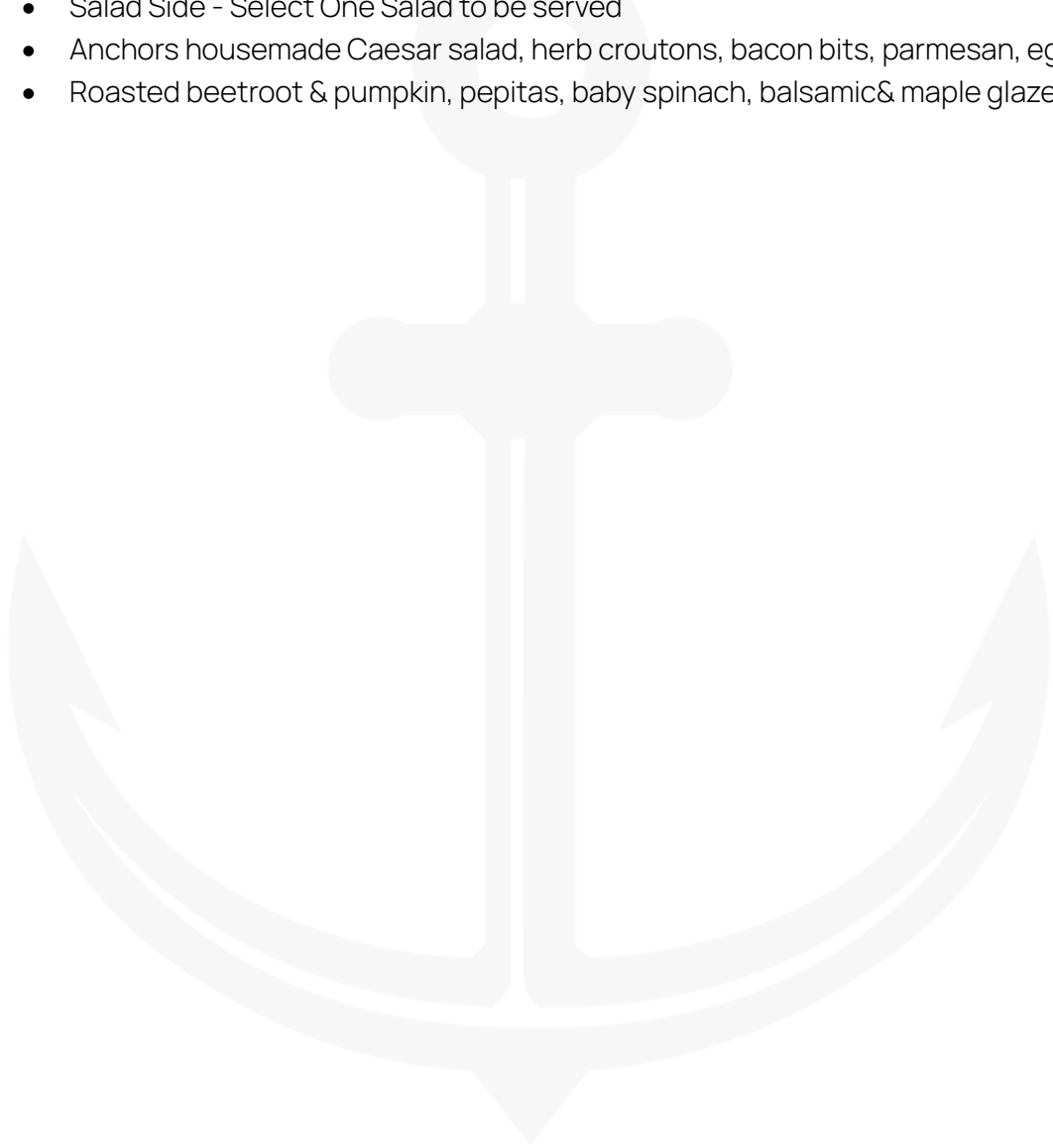
With chimichurri puree, lemon beurre Blanc

Tasmanian Grilled Salmon

Grilled fillet wrapped in prosciutto, fennel & orange salad, mustard maple sauce

Vege Side - Select Two Sides to be served

- Buttered Beans, hazelnut, breadcrumbs, herbs
- Honey Roasted Carrots, torched haloumi, herb oil
- Cauliflower mornay, white sauce, cheese, white wine
- Roasted chat potatoes, duck fat, rosemary & sea salt
- Crispy Brussel Sprouts, bacon butter, crispy garlic
- Salad Side - Select One Salad to be served
- Anchors housemade Caesar salad, herb croutons, bacon bits, parmesan, egg
- Roasted beetroot & pumpkin, pepitas, baby spinach, balsamic & maple glaze



Christmas Luncheon Menu – Available
Tuesday- Saturday
\$36 PP

Bread Roll to Start

Main – Choice of;

Fish n Chips – battered Gold Band Snapper chips & salad

Anchors Caesar Salad (GFO) – Freshly selected baby cos, croutons, crispy bacon, egg halves, shaved parmesan, house made dressing topped with Cajun Chicken

Fig & Pear Summer Tartlet – caramelised figs & pear, roasted onion, smoked goat's cheese, Brazil nuts, rocket, pickled onions

Thai King Prawn Salad (GFO) – Fresh King Prawns, mango, avocado, honey macadamia nuts, red onion, cherry tomato, cucumber, Thai dressing

Dessert – Choice of

- Pavlova served with fresh fruit and cream
- House made Mars Bar Cheesecake with Chantilly cream