

Upper Deck Anchors Restaurant

Entrée

Crusty French Baguette		\$6.50
Garlic & herb french baguette, topped with parmesan cheese.		
Cream of Broccoli & Smoked Salmon Soup		\$8.00
Bellerive Pork Terrine	Entrée	\$10.50
Encased in short crust pastry with cognac & cream.		
Served with tossed lettuce and cumberland sauce		
Ovenbaked Lamb Fillet	Entree	\$10.00
Topped with semi dried tomato, then wrapped in filo pastry.		
Resting on a minted bush tomato relish.		
Deepfried Chicken Tenderloins "Mississippi Style"		
Marinated with cajun spices, crumbed with polenta and crushed pepper.		
Served on a peanut butter sauce.		
Kangaroo Bay Tasting Plate	Entrée	\$14.50
Ovenbaked Quail		
Pork Terrine with cumberland sauce		
Chicken Tenderloins "Mississippi Style"		

Your understanding is appreciated; we only accept one payment per booking



Mains

Fish of the Day \$26.50

Gently poached in a mild lemon & vegetable coriander broth. Accompanied by a rice timbale.

Chef's Special Beef Olives \$25.00

Braised in a red wine sauce, filled with gherkins, mustard, onions & bacon.

Resting on a mashed potato and seasonal vegetables.

Grilled Beef Eyefillet – 250g \$28.50

Cooked to your liking, served with steak fries and garden salad.

Your choice of sauce: mushroom, peppercorn or gravy.

Two Mushroom Risotto Entrée \$12.50

Sautéed swiss brown and button mushrooms tossed through carnaroli risotto rice. Main \$19.50

Finished with vegetable stock, shaved parmesan and basil pesto dressing.

Chicken Saltimbocca \$26.50

Breast of chicken wrapped in a sage & prosciutto, ovenbaked and served on mash potatoes and seasonal vegetables.

Sides

Rice \$3.00

Wedges with sour cream and sweet chilli sauce \$5.50

Fries with Aioli \$4.50

Mixed Vegetables \$5.50

Garden Salad \$4.50

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