Starters/Snacks/Shares: Available from 11.30am

Local 'Cherry Boots' Olives w/ Sautéed Chorizo, Lime and Char Grilled Bread (gfo) 10.5

Grilled House Made Bread w/ Dukkha, Balsamic and Forest Edge Olive Oil (v, gfo) 8.5

Crispy Herb & Garlic Bread (v) 8.0

Australian Salt & Pepper Squid w/ Chipotle Sauce 16.5

Garlic Prawn Hot Pot, Australian Tiger Prawns cooked in a Garlic, Chilli & Herb Butter, served with grilled House Baked Bread (gfo) 18.0

Sweet Soy Chicken Drumettes w/ Toasted Sesame Seeds, Chilli & Coriander 12.5

Pea-falafels w/ char grilled Flatbread, Beetroot Hummus, Hot Sauce, fresh Tomato, Onion and Herbs (vegan)16.5

Panzanella Salad w/ Prosciutto, Tomatoes, Bread Puffs, Buffalo Mozzarella & Fresh Herbs (v) 16.5

Trio of Mushrooms, sautéed with Sweet Sherry Cream, served in a cast iron pot with grilled House Baked Bread (v, gfo) 12.5

"Porongurup Pure" Sheep's Milk Feta & Pumpkin Arancini w/ Basil & Pinenut Pesto (v) 13.5

Soup of the Day – (please see the daily specials) w/ grilled Bread 15.0

Bucket of Prawns – served whole on ice, with house made cocktail sauce
500g 25.0
1kg 45.0 w/ btl of 'Rockcliffe Cuvee' Sparkling 75.0

Chips w/ Old Bay Seasoning, Tomato Sauce and Garlic Aioli (v) 9.5

Wedges w/ Sour Cream and Sweet Chilli (v) 9.5

(v) Vegetarian (gf) Gluten Free (gfo) Gluten Free Option Available

THREE ANCHORS
EST 2012
· MIDDLETON BCH ·

Mains: Available from **11.30**

Share Plate (main for 2), Australian Salt & Pepper Squid, whole Exmouth Prawns, marinated Pork Belly, Pumpkin & Feta Arancini, crispy Fried Chicken, Creamy Mushroom hot pot, 'Cherry Boots' Olives, Garden Salad and House Baked grilled Bread 69.0

Local Beer Battered Fish w/ Chips, Garden Salad, House Dressing and Dill Tartare + Lemon Wedge 24.5

Grilled Chicken Burger w/ Red Cabbage Slaw and Chipotle dressing in a freshly made Focaccia Bun + Chips (gfo) 24.5

Pulled Beef Brisket Sandwich w/ Swiss Cheese, Tomato Relish and Aioli in our House Baked Bread + Chips (gfo) 24.5

Chilli Mussels, local Mussels cooked in a spicy rich Tomato, Thyme & Basil Sauce served w/ char grilled House Bread (gfo) 24.5

Local farmed Marron grilled w/ fresh picked Samphire & Lime (gf) 26.5

Pork Belly & Wombok Salad, Bean Sprouts, Mesclun, toasted Sesame Seeds Coriander and Chilli w/ Sweet Soy and Citrus Dressing 22.0

Roasted Vegetable & Quinoa Salad, Baby Spinach, Balsamic Glaze and 'Porongurup Pure' Sheep Milk Feta (v, gf) 21.0

Add Chicken to your Salad 5.0
Add Prawns to your Salad 6.0

Char Grilled Black Angus Sirloin Steak (280g), topped with Bacon Cream Sauce and your choice of Garden Salad & Chips **or**
roast Garlic Mashed Potato and sautéed local vegetables (gf) 34.0
Add seared Garlic Prawns (3) 6.0

Market Fish (Please see the daily specials) MP

(v) Vegetarian (gf) Gluten Free (gfo) Gluten Free Option Available

Dinner Specials: Available from 5.30 pm

Sweet Potato Gnocchi, fresh Avocado, toasted Cashews, Chilli & sweet Tahini Dressing (gf, vegan) 21.5

Smoked Cheddar Polenta w/ "Touchwood Mushrooms" toasted Almonds & White wine Cheese Fondue (v, gf) 23.0

Sautéed Australian Tiger Prawn Pasta w/ blistered Cherry Tomatoes, Rocket, Basil Pesto & freshly made Fettucine 32.0

Confit Pork Belly, Parsnip & Apple Puree, fermented Red Cabbage & toasted Fennel Seeds (gf) 29.0

Moroccan Lamb Backstrap, served Medium Rare w/ roasted Capsicum Pepperonata, caramelised Onions & local Broccolini (gf) 34.0

Sides:

Garden Salad w/ house-made dressing (v, gf) 8.0

Roasted Garlic Potato Mash (v, gf) 5.0

Sautéed fresh local vegetables & toasted Almonds (v, gf) 8.0

Desserts:

Eskimo Bar, house made Chocolate coated Vanilla Ice Cream and Brownie Bar w/ White Chocolate Ganache, Praline and Salted Caramel (gf) 7.5

Warm Cinnamon Doughnut w/ Vanilla Coconut Cream, Berry Jam & spiced Nut Crumble (vegan) 10.0

Vanilla Crème Brulee w/ Pistachio Macaron, Persian Fairy Floss & local Strawberries 10.0

Chocolate & Hazelnut Tart w/ whipped Coconut & Rose Water Meringue 10.0

Cheese Plate, local Cheese with Albany Honeycomb, Fruit Paste and Crackers (gfo) 18.0

Additional sweet options available in our cake cabinet and on our Specials List.

(v) Vegetarian (gf) Gluten Free (gfo) Gluten Free Option Available