

## ENTREES

Garlic Pita Bread	6.5
Add bacon, chicken, or sausage — add 5.0	
Crispy Calamari Rings	15.5 entree
served with aioli	29.5 main
Spicy Chicken Wings	16.5 entree
with spicy sauce	25.5 main
Tiger Prawns & Scallops	17.5 entree
with creamy tomato sauce	31.5 main
Chicken Salad	16.5 entree
Seared chicken tenderloins with green salad, capsicum salsa and aioli	25.5 main
Oysters	5 each
Plain or tomato onion salsa	
Marinated Lamb	18.5
Seared lamb loin with mesclun, roast tomato, salsa and nuts	

## BURGERS

Chicken Breast Burger	15.0
Angus Beef Patty Burger	15.0
Lamb Burger	15.0
Veggie Patty Burger	15.0

All burgers are served with fries, aioli, homemade tomato relish, , bacon, fresh tomato, cheddar cheese, and cos lettuce

## MAINS

Lamb Shank	24.5 s
with mash and special honey mustard barbeque sauce	34.5 d
Free Range Chicken Fillet	28.5
with mushroom sauce, fries and salad	
Barbeque Caramelized Pork Ribs	29.0
with fries	
Wild Venison Denver Leg	42.5
with sesame scented bacon, roast vegetables and berry beef jus	
Market Fish   ask your waiter or waitress	32.5
with roast vegetables and mushroom sauce	
Penne Pasta	26.5
Cooked in homemade Napolitano sauce , parmesan cheese, and vegetables	
Mushroom Risotto	28.5
Arborio rice cooked mushroom and white wine	
Classic Angus Sirloin Steak	32.5
Served with creamy mash and mushroom sauce	
T-Bone Fillet	34.5
Served with fries and red wine jus sauce	
Lamb Rump	32.5
Served with mash and mint jelly jus	

## PLATTERS FOR TWO

**Anchor Seafood Platter** 80.0  
Market fish, NZ mussels, prawn, scallops, crispy calamari, oysters, roast vegetables

**Mix Platter** 60.0  
Lamb shank, pork ribs, spicy chicken wings, crispy calamari, salad

## DESSERTS

Sticky Toffy Pudding	13.5
Served with caramel sauce and ice cream	
Galliano Ice Cream	13.5
Made from meringue, fresh cream, farm biscuit, shaved chocolate and Galliano liqueur	
Dark Chocolate Cheese Cake	12.5
Espresso shot served with choice of liquor and ice cream	
Pavlova	14.5
Meringue base with fresh cream, mixed berry compote and passion fruit	



## SIDES

Fries   9.0	Wedges   9.0	Mix Salad   9.0	Samosa   9.0
Spring Rolls   9.0	Roast Vegetables   9.0		



**ANCHOR**  
DRINK & DINE  
PRINCES WHARF

## EXPRESS LUNCH MENU

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<b>Bruschetta</b>	10.0
Chopped fresh tomatoes with garlic, basil, olive oil and vinegar, served on toasted slices	
<b>Beer Batter Fish n Chips</b>	15.0
Fresh Tarakihi served with shoe string fries	
<b>Steak Sandwich</b>	15.0
Fresh tomato, lettuce, tomato relish, bacon, aioli and fries	
<b>Steak and Chips</b>	15.0
Mushroom sauce and shoe string fries	
<b>Pasta</b>	15.0
Cooked in homemade Napolitano sauce, parmesan cheese and vegetables	
<b>Prawn Salad</b>	15.0
Garlic Prawn, green salad, capsicum onion salsa	
<b>Chicken Salad</b>	15.0
Seared chicken tenderloins w. green salad, capsicum salsa, and aioli	
<b>Fresh Oysters</b>	5.0 each
<b>Lamb Shank</b>	20.0
with mash and special honey mustard barbeque sauce	
<b>Vegetarian Burger</b>	15.0
All burgers are served with fries, aioli, homemade tomato relish, fresh tomato, cheddar cheese and lettuce	
<b>Crispy Calamari Rings</b>	15.0
Served with aioli	

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Only available until 4pm



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