

NOON TIL LATE

SMALL PLATES

ARTISAN CHOICE 14

House baked loaf, garlic butter, hummus, infused oil GFA

🔥 OKA 19

Island style ceviche coconut cream, pickled vegetables, fresh herbs GF DF

SALT & PEPPER SQUID 20

House secret spice crumb w lemon aioli 🌶️

ZO ZO'S AVO 20

Avocado & Feta bruschetta, pickled herb salad, heirloom tomato on charred purple rye GFA, VGA

🔥 TACO 🌱 or BAO 15 for two/28 for four

Slow roasted pulled lamb shoulder, pickled vegetables, mint yoghurt
OR

Spiced coated tofu, kalenaïse

🔥 CHICKEN NIBBLES 18

Spiced coated chicken pieces tossed in a maple sriracha dressing w/ harissa mayo DFA

THE ANCHOR BUDDHA BOWL 18 / 25

Brown rice/quinoa, roast vegetables, avocado, raw salad mix, spiced chickpeas, maple tahini dressing 🌱 🌾

THE SAMPLER 65

Choice of 4 small plates

BIG PLATES

GREEN-LIPPED MR MUSSEL POT 25

White wine, chilli, garlic, lemon & herbs, Ciabatta GFA

FISH & CHIPS 28

Battered or Crumbed, slaw, chunky fries, house tartare

🔥 SEA-SPAGHETTI 30

Hot wok of Tamari prawns, calamari & Green Lipped mussels, spring onion, confit garlic & white wine tamari

🔥 VEGETABLE SPAGHETTI 27

Seasonal vegies panfried with oil & green shallots, white wine tamari 🌱

BURGER BAR 24

all served in a toasted bun with a handful of fries

- **BEEF-CAKE** Chipotle chutney, lettuce, slaw, toms, onions, melted cheese, pickle, aioli
- **BUTTERMILK CHICKEN** Onion relish, lettuce, slaw, toms, melted cheese, pickle, harissa mayo
- **FRYING NEMO** T/sauce, lettuce, slaw, toms, Crumbed fish, swimming in tartare
- **SWAMI VEGE** Kalenaïse, lettuce, roast veg medley, mushrooms, hash brown, mint yoghurt

HERE'S STEAKY 35

350gm Ribeye, salad, chips & Chef's sauce of the day + egg 3 + bacon 7 🌾

SIDES

Chunky fries, house seasoning, aioli & ketchup 10

Wedges, sour cream & sweet chilli on the side 14

Loaded Wedges, bacon, onion & cheese 20

Green garden salad mix, house vinaigrette 8.5

Tamari spritzed seasonal greens 8.5

Gluten-free bread 3

🌱 vegan 🌾 gluten free 🌶️ spicy 🔥 favourites