



THE
Galley
KITCHEN

POOLSIDE

POOLSIDE BEVERAGES

AVAILABLE 12PM-5PM

BUBBLES

2017 USHER TINKLER LA VOLPE PROSECCO
Hunter Valley, NSW G12.5 B59

NV VEUVE CLICQUOT BRUT, FR G27 B165

NV VEUVE CLICQUOT BRUT 375ML, FR B95

NV LAURENT PERRIER GRAND SIECLE
Tours-Sur-Marne, FR B250

2006 DOM PERIGNON Reims, FR B450

WINE

2016 MAHI SAUVIGNON BLANC
Marlborough, NZ G12 B52

2016 FIRST CREEK VERMENTINO
Hunter Valley, NSW B45

2015 PRETTYDOG VINEYARD CHARDONNAY
Hunter Valley, NSW G12 B55

2017 MIRABEAU ROSÉ Provence, FR G14 B56

2016 KOOYONG MASSALE PINOT NOIR
Mornington, VIC G16 B65

BEER & CIDER

MURRAYS WHALE ALE 10

MURRAYS ANGRY MAN 10

STONE & WOOD PACIFIC ALE 10

WHITE RABBIT DARK ALE 10

MOO BREW, TAS 15

ASAHI, JAP 12

PERONI, IT 12

CORONA, MEX 12

PILSNER URQUELL, CZ 12

APPLETRUCK CIDER Hunter Valley, NSW 12

COCKTAILS

APEROL SPRITZ Aperol, soda, prosecco 20

NEGRONI Gin, Campari, Cinzano Rosso 20

COSMOPOLITAN Vodka, triple sec,
fresh lime, cranberry 20

LONG ISLAND SUNSET Spiced rum,
peach schnapps, sour cranberry 20

PASSIONFRUIT MOJITO Rum, passionfruit,
lime, mint, soda 20

CHAMPAGNE RITA Tequila, triple sec,
Laurent Perrier 20

MARGARITA Tequila, triple sec, lime 20

COCKTAIL CARAFES

PIMM'S CUP Pimm's, ginger ale, lemonade,
cucumber, fresh mint 42

NEVER ENOUGH THYME Gin, lemon,
thyme, soda 42

SOFT DRINKS *by the glass*

COKE, COKE NO SUGAR, SPRITE, LIFT 6

GINGER ALE, SODA WATER, TONIC WATER 7

ORANGE, PINEAPPLE, APPLE,
MANGO, TOMATO, CRANBERRY 4.5

ANTIPODES SPARKLING & STILL 500ML 8

ANTIPODES SPARKLING & STILL 1L 12

POOLSIDE MEALS

AVAILABLE 12PM - 5PM

Six Port Stephens oysters	
Natural - fennel vinaigrette, salmon pearls (GF/DF)	26
Steamed - with sesame, ginger and shallot (GF/DF)	28
One dozen Sydney rock oysters with glass of Veuve Clicquot champagne	75
Charcuterie plate , truffled salami, prosciutto, candied apple, grilled bread, mustard, pickles	34
Bruschetta , heirloom tomato, green olive, buffalo mozzarella, white anchovy	18
Chicken salad , bok choy, hokkien noodles, sesame, chilli	25
Scotch fillet on rye , cheddar, tomato, house mustard, pickles, thick cut chips	27
Sticky pork burger , coleslaw, nam jim dressing, mint, sweet potato wedges	25
Battered fish of the day , tartare sauce, malt vinegar, lemon, chips	26
Thick cut chips , garlic aioli, tomato sauce	10

PIZZA

Quattro formagi Four Italian cheeses, parsley, shallots, cracked black pepper (V)	25
Margherita Tomato, mozzarella, oregano (V)	24
Rustica Italian sausage, rosemary, roast potato, smoked provolone, mozzarella	26
Gamberetti Prawns, cherry tomato, mozzarella, tomato, rocket, pesto	28
Capricciosa Leg ham, artichoke, mushrooms, olives, tomato, mozzarella	27
Calabrese Spicy Italian salami, basil, parmesan, mozzarella	24

Gluten free bases are available with a \$5 surcharge



THE
ANCHORAGE
HOTEL | SPA