



CAREENING COVE ANCHORAGE

TO START

Sydney Rock Oysters 35 / 68

rhubarb mignonette *half dozen / full dozen*
(GF, DF)

Fresh Australian Tiger Prawns 27 / 67

lemon, dill, Old Bay sauce *300g / 1kg*

Charcuterie Board 26 / 52

serves 2 / 4

chicken liver pâté, wagyu beef salami, bresaola, San Danielle
prosciutto, mortadella, pickles, olives, crackers
Add artisan cheese 6.50 each
Add cannellini bean hummus 5

Garlic Focaccia 10

(V)

Fiore Sourdough Rolls 3.50 each

CopperTree farm butter

SALADS

Caesar Salad 24

baby cos lettuce, soft poached egg, bacon, parmesan reggiano,
anchovy dressing, croutons
Add herb grilled chicken 8
Add Ora King smoked salmon 9
Add Ortiz anchovies 9

Fried Australian Calamari Salad 28

pickled red cabbage, carrots, rocket, candied peanuts, currants,
parsley, ranch dressing

Chilli and Sesame Crusted Salmon Poké Bowl 33

brown rice, miso roasted edamame, nori mayo, bonito kimchi, crispy
wonton, sweet ginger dressing, wasabi leaves

Smoked Barramundi Salad 28

yellow witlof, fennel, orange purée and segments, fennel fronds,
black pepper, verjus dressing, grilled lemon
(GF)

LAND & SEA

Overnight Braised Beef Cheek Ragu 35

tagliatelle, roasted heirloom tomatoes, preserved lemon, garlic, spinach,
parmesan

Rock Ling Fish n' Chips 24 / 34

tartare sauce, house salad *half portion / full portion*

Fish Fillet Special (see board).... 43

sweet potato chips, tomato in garlic-lemon butter, house salad

Weekly Curry Special (see board) 42

jasmine rice

Silver Dory Pie 42

saffron soubise, cavolo nero, semi dried tomato,
puff pastry, house salad
(please allow a minimum of 15 minutes)

Southern Ranges Scotch Steak 250g 48

sweet potato purée, king brown mushroom, Brussel sprouts,
Dutch carrots, red wine jus

CopperTree Wagyu Beef Burger 25

tomato, aioli, Guinness beer onion, cheddar cheese, house made
fermented chilli hot sauce, iceberg, chips, salad
(GF available on request)
Add onion rings 5
Add bacon 5

Edamame Burger 25

milk bun, cava bean hommus, roasted capsicum, iceberg,
chips, salad
(V)
Add onion rings 5

Grilled Bass Strait Grass-Fed Minute Sirloin Steak 38

shoestring fries, house salad, jus, sauerkraut, caper butter
(GF available on request)

PLEASE ADVISE THE CASHIER OF ANY FOOD ALLERGIES OR INTOLERANCES BEFORE ORDERING.
PLEASE ORDER AND PAY AT THE CASHIER.



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ON THE SIDE

Spiced Cauliflower Steak 12

Dutch carrots, sugar snaps, chermoula
(V GF)

Meredith Goat Cheese Salad 12

seasonal leaves, semi-dried tomatoes, Sicilian olive,
champagne vinaigrette

Chips 10

Sweet Potato Fries 14

Wedges 14

sour cream, sweet chilli

Shoestring Fries 14

SANDWICHES

Available from 9.30am until sold out

Hot Smoked Salmon Seeded Bagel 13

tzatziki, rocket & fennel, Ligurian olive, semi dried tomatoes

Chicken and Brie on Focaccia 13

cranberry chutney, pickled red onion, iceberg

Prosciutto on Focaccia 13

olive salsa, zucchini, eggplant, tomato, feta

Spinach Muffuletta Wrap 13

pastrami, sorpressa, giardiniera pickles, nduja aioli

ROASTS

Available:

Tuesday & Friday Twilights
Saturdays - Lunch and Dinner
Sundays - Lunch and Dinner

Pre-orders required by Thursday 5.00pm (ask the team for more information or to place your pre-order).

Whole Baked Akuna Murray Cod 290

tartare (serves 6 - 8)

Borrowdale Free Range Porchetta 260

seasoned rolled pork (serves 6 - 8)

White Pyrenees Rosemary Lamb Leg 265

mint sauce (serves 6 - 8)

Smoked Lamb Shoulder 265

coconut tzatziki, spicy andouille sausages (serves 6 - 8)

Pinnacle O.P. Rib 300

steak spice (serves 6 - 8)

Grilled Butterflied Ginger & Garlic Chicken 190

2 chickens (serves 4 - 6)

All roasts served with Fiore bread rolls & CopperTree butter, shiraz gravy, large table salad (baby gem cos lettuce, pecans, heirloom tomato, cucumber, soft herbs, lemon & dijon dressing), garlic & herb baby potatoes, roast broccoli, king brown mushroom, zucchini, thyme roast pumpkin.

KIDS MENU

Burger & Chips 15

Fish & Chips 15

Spaghetti & Tomato Ragout 15

parmesan (GF available upon request)

Spaghetti & Butter 15

(V GF available upon request)

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