



The Gilded Anchor
BAR & RESTAURANT
FORRESTERS BEACH

Wednesday's locals night

2 courses \$55

3 courses \$70

includes a glass of selected house beer/wine

Tuesday, Thursday, Friday and Saturday

2 courses \$60

3 courses \$75

Entrees

Pork or Vegetarian Dumplings

served with soy and black vinegar or chilli peanut oil

6 Pacific Oysters

*natural with watermelon and granita (gf/df/c) or
teriyaki kilpatrick (df)*

Brisket Massaman Spring Rolls

with coconut and lime yoghurt

Malaysian Satay Chicken Skewers

gado gado sauce, daikon and cucumber pickle (df/gf/c)

Seared Scallops

with japanese cucumber, sesame and pickle ginger (gf)

Tataki Yellowfin Tuna

*sesame crusted yellowfin tuna loin,
fresh peas and tahini dressing (gf/df)*

Nem Nuo'ng (Pork Lemongrass Skewers)

pineapple salsa and nuoc maam sauce

XO King Prawns

blanketed with egg noodles, julienne snow peas and bang bang sauce

Fried Cauliflower

house made sweet & sour sauce with crispy rice noodles (v/ve)

Spicy Chicken Larb San Choi Bao

vermicelli, crispy cos lettuce, roasted rice powder, fresh chilli

*gf-gluten free df-dairy free available
v-vegan ve-vegetarian
c-coeliac upon request*

Mains

Char Siu BBQ Lamb Cutlet

with garlic mash and bok choy

Garlic Buttered Swordfish Steak

sweet potato puree, sesame French beans (gf)

Char Grilled Eye Fillet

\$5 extra

potato rosti, wilted spinach with a hoisin and green peppercorn jus (gf/df)

Signature Twice Cooked Pork Belly

garlic mash, chilli jam sauce and choy sum

Honey Miso Salmon Fillet

soba noodles, pink lady salsa and sesame dressing (gf/df)

Crispy Marinated Chicken Thigh Cutlets

with nasi goreng, fried egg, crushed peanuts and sambal (gf/df)

Nasu Dengaku (Miso Grilled Eggplant)

watercress and cauliflower puree with seasonal vegetables (gf/df/u/ve)

Turmeric and Ginger Barramundi Fillet

black rice cake, coriander and cashew pesto with edamame (gf)

Crying Tiger Flank Steak

(medium rare only)

green papaya salad, somtam dressing, snake beans, peanuts (gf/df)

Sides

Fries \$15

togarashi salt and jap mayo

Market Mixed Steamed Asian Greens \$15

Confit Garlic & Gochujang Sourdough \$10

with butter (3 pieces)

Mash Potatoes \$10

Extra Rice \$10

jasmine

Papaya Salad \$15

Desserts

Individual Cheese Plate

wasabi cheddar, toasted fig and wattle seed sour dough (brown sugar bakery) pickled japanese vegetables, furikake hummus

Individual Mille-Feuille

layers of puff pastry, raspberry soju creme patisserie, raspberry gel topped with icing sugar

Japonaise

hazelnut meringue layers filled with ganache rolled in toasted nuts (gf)

Pineapple Tart

blackberry compote and vanilla bean ice cream

Affogato

\$5 extra

coffee, vanilla bean ice cream, 20mls of liqueur (your choice of either hazelnut, butterscotch, bailey's or white chocolate)

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