

Sweets for the Home Reach

Brownie of the Week \$12

Served with whipped cream and ice cream

Crème Brulee \$15

Served with whipped cream, ice cream and mix berry compote

Sticky Date Pudding \$15

Warm date pudding, laced with toffee sauce & served with vanilla ice cream

Ice Cream Sunday \$12

Ask for flavours

Affogato \$15

Vanilla ice cream, espresso shot & choice of liquer



Sides

Mashed Potatoes \$8

Green Salad \$8


Seasonal Vegetables \$10



2 Bakehouse Lane, Orewa, Auckland

Phone: 09 426 1539

Hours: 11 am till late

 TheShipAnchorRestaurantAndBar

www.shipanchoroewa.com



Menu

(from 3 pm)



Tastes of Treasure - Entrees

Cheesy Garlic Bread \$10

Home-made garlic butter, cheese, sprinkled with parsley & olive oil

Beer Battered Fries \$12

Served with home-made aioli

Stuffed Crumbed Mushrooms \$18

Button mushrooms stuffed with romesco & cheddar cheese fried and served with remoulade

Prawns Cocktail \$20

Cos lettuce, slaw, tomato, prawns & shrimps in thousand island dressing

Butter Garlic Prawns \$20

Prawns cooked in butter & garlic served with salad

Crispy Fried Chicken \$20

Crumbed fried chicken breast served with salad and ranch dressing

Harissa Chicken Skewers \$20

Chicken breast marinated with harissa sauce on skewers served with salad and tomato relish.

Buffalo Chicken Wings

6 for \$15 and 12 for \$25

Chicken wings tossed in homemade hot sauce served with greens and dip

Salt n Pepper Calamari \$20

Deep fried salt n pepper calamari served with salad

Scallops \$22

Scallops pan fried with lime and ginger butter served with salad

Captains Seafood Platter (for two) \$70

Beer battered fish, garlic prawns, mussels, calamari, scallops, garlic bread, salad and dips

Popcorn Shrimps \$20

Deep fried shrimps in crispy homemade batter, tossed up in mayo and chili sauce served with greens



Bosun's Burgers

Schooner \$24

Beef patty, bacon, beetroot, tomato, cheddar cheese and greens, served with fries & aioli

Clipper \$24

Crumbed fried chicken breast, cos lettuce, gherkins, tomatoes, beetroot, bacon and cheese served with fries

Vegetarian \$24

Kumara Patty, lettuce, cheese, onion jam, tomatoes, cheese sauce



Cruising Grounds - Pizzas

(Gluten Free base available - add \$8)

Mediterranean (V) \$24

Roasted capsicum, onion, courgette, carrots, mushroom, sundried tomatoes, mix greens

Prosciutto Catto \$24

Prosciutto, broken nuts, shaved parmesan, mozzarella

Bay of Biscay \$28

Beef mince, pepperoni, bacon, chorizo, red onions, mozzarella & BBQ sauce

Caribbean \$28

Prawns, calamari, fish, shrimps, ricotta, spinach, pine nuts, mozzarella & sweet chilli sauce

Buffalo Chicken Pizza \$26

Chicken, buffalo sauce, spring onions, capsicum, feta cheese



From the Captain's Table - Mains

Herb Risotto with Kumara Patty \$28

Risotto rice cooked in herbs and spices, served with crumbed Kumara Patty and salad

Fettuccine: Chicken \$28 /Seafood \$32

Sundried Tomatoes, Onions, capsicum with creamy sauce

Catch of the day POA

Pan fried fresh market fish served with mash & seasonal vegetables

Captains Seafood Chowder \$30

A creamy thick soup loaded with mussels, calamari, fish, shrimps & prawns served with homemade garlic bread

Salimbocca Chicken \$30

Prosciutto wrapped chicken breast with gnocchi, mix green salad and white wine butter sauce

Lamb Shank \$33

Slow cooked in rich red wine sauce, Served with mashed potatoes & seasonal vegetables

BBQ Pork Ribs \$32

Pork Ribs braised in BBQ sauce served with fries & slaw

Prawns and Scallops Florentines \$38

Prawns and scallops cooked with herbs and spices, spinach and mushroom, served with Garlic Bread



Steak Cuts

Cooked to your liking

Beef Sirloin (250gms) \$30

Served with mashed potatoes, seasonal veggies and Red wine sauce

Beef Scotch Fillet (250gms) \$34

Served with beer battered fries, salad and mushroom n bacon sauce

Eye Fillet Mignon (200gms) \$40

Bacon wrapped Eye fillet served with Potato rosti, seasonal veggies and red wine sauce

Surf N Turf \$46

Beef eye fillet steak, mussels & king prawns cooked in garlic butter served with white wine sauce & chef's special salad