Anchor Buoy Drinks Menu

COFFEE Cup 4 Mug 4.5 Grande 5

flat white | latte | cappuccino | long black | short black | long macchiato | short macchiato | mocha | hot chocolate | baby chino

add an extra shot of coffee 50c

COFFEE EXTRAS 60c

almond milk | soy milk | coconut milk | lactose free

caramel syrup | vanilla syrup

ASK ABOUT A 1kg TAKE HOME BAG OF ELIXIR COFFEE BEANS

ANCHOR BUOY COLD DRINKS

ICED COFFEE | ICED MOCHA 8-served with cream & ice cream

FRAPPE |chocolate | vanilla | mocha |coffee 8-served with cream

ICED LATTE | ICED LONG BLACK 6

MILK SHAKE 7

chocolate| vanilla| strawberry| banana

coffee | caramel

ADD malt for 80c

FRESHLY SQUEEZED JUICE 7.5 [mix your own]

Apple | pineapple | orange | carrot | spinach | lemon | ginger |mint | watermelon | celery | cucumber

SMOOTHIES 9

ACAI acai berries| banana |coconut water

LOVE BERRY mixed berries | apple juice |banana

PEANUT BUTTER CHOC almond milk | P.B | banana |choc

SUPER GREEN mint | spinach| apple juice | banana| celery

MUSCLE SMOOTHIE Banana | honey | whey protein | almond milk

AMPLIFY KOMBUCHA 6

Ginger lemon | Peach Mango |Raspberry Lime

BOTTLED JUICE

Orange 6

Apple 6

Apple Blackcurrant 6

WATER

Lightly Sparkling 330ml 5.5

Lightly Sparkling 750ml 6.5

Still Bottled Water 4.5

SOFT DRINK 4.5

coke | diet coke | coke no sugar | fanta | lemonade| ginger beer | lemon lime & bitters

ANCHOR BUOY CAFE & BAR @ SANCTUARY COVE

FROM THE BAR – Available from 10am

ON TAP

Stone & Wood Pacific Ale 4.4% 9
Great Northern Original 4.2% 8
Fat Yak 4.5% 8
Lumber Yak Cider 4.5% (500m) 10

FROM THE BOTTLE

Corona w/ lemon or lime 4.5% 8
Lazy Yak Mid strength 3.5% 8
Stella 5.2% 8
Cascade Light 2.4% 7

Corona Bucket [x4 bottles] 25

Sparkling Wine Glass 9 | Bottle 40
Roaring 40s juicy lime/citrus characteristics goes well with Seafood, salmon or Thai inspired food

Sparkling Brut Rose Glass 9 Bottle 40

Rose Glass 9 | Bottle 40
Dominique Portet VIC- light pink in color,
it shows pretty red fruits on the rose with a dry finish

Pinot Grigio Glass 12 | Bottle 50 SC Pannell SA- crisp and dry white that exhibit's pear and lemon characteristics with fresh acidity

Sauvignon Blanc Glass 9 | Bottle 40
Golden Goose NZ- fresh aromas of tropical fruit such as pineapple and citrus overtones, with fresh acidity and a clean finish

Chardonnay Glass 9 | Bottle 40
Fox Creek SA- a fruity palate of golden peach, pineapple and apricot; subtle oak completing a full-bodied wine.

Shiraz Glass 9| Bottle 40
Fox Creek SA- plum and black cherries lead into the crème caramel mid palate which is complemented by lashings of buttered toast and dark chocolate.

**A.B Standard Wine Pour is 150ml = approx. 1.4 standard drinks*
**Look under 25 years of age we may ask you for I.D*

ANCHOR BUOY CAFE & BAR @ SANCTUARY COVE

BREAKFAST 7am-11:30am

ACAI BOWL 14.9 (DF) (GF)

Seasonal fruit | house made muesli

MEXICAN BREAKFAST BOWL 18.9

Scrambled egg | sweet potato | chorizo | avo | black beans | sour cream | spicy sauce

SMOKED SALMON BOWL 19.90 (GF) (DF)

Salmon | cherry tomato |edamame bean | poached egg | avo | potato |dukka | spinach | mushrooms | radish

AVOCADO & DANISH FETA14.9 (V)

Smashed avocado | Danish feta | caramelized onion | sour dough *for VEGAN remove feta* (VO)

ADD two free range eggs 5

ADD Bacon 4.5

EGGS ON TOAST 10 (V)

Poached, fried or scrambled |sourdough

ADD Avocado 4.5

LIGHT BREAKY 12

Bacon | two free range eggs - *poached, fried or scrambled* | tomato | sourdough

ADD Hash Brown 2.5

BIG BREAKFAST 22.9

Bacon | two free range eggs - *poached, fried or scrambled* | sausage | hash brown | mushrooms| tomato | house baked beans with chorizo | sour dough

VANILLA BEAN PANACOTTA 14.9

Seasonal fruit & muesli

WAFFLE STACK 15.9 (V)

Maple syrup **OR** mixed berry coulis | ice cream | seasonal fruit

FIG N FRUIT FRENCH TOAST 17.9 (V)

Vanilla ricotta | fresh banana & strawberries | toasted almonds | honey

HASH STACK 15.9

Hash brown | bacon | grilled tomato | one free range poached egg | sour dough | sweet chili | aioli

POTATO ROSTI STACK 18.9 (V)

House sweet potato rosti | grilled tomato | asparagus | smashed avocado | free range poached egg | salsa verde

HOUSE SMOKED SALMON BREAKFAST 19.9

House smoked salmon | salmon hash cake | asparagus | two free range poached eggs| hollandaise

ADD a slice of sourdough toast 2

ANCHOR BUOY CAFE & BAR @ SANCTUARY COVE

BACON & CHEESE OMLETTE 17.9

Bacon | cheese | free range eggs | avocado, cherry tomato & spring onion salsa | sourdough

BRUSCHETTA 17.9

Bacon **OR** house smoked salmon | avocado | cherry tomato | spring onion | two free range poached eggs hollandaise

BENEDICT 17.9

Ham **OR** bacon | two free range poached eggs | hollandaise | sourdough

SAVOURY MINCE ON TOAST 17.9

Premium beef savory mince | onions | peas | two free range poached eggs | sough dough

ADD Bacon 3.5

ADD Halloumi 4.5

BREAKFAST EXTRAS

hollandaise | berry compote | gluten free bread 1

tomato | hash brown | free range egg 2.5

bacon | mushrooms | sausage |spinach | asparagus |

avocado | halloumi 4.5

house smoked salmon 7

BACON & EGG ROLL (BBQ or Tomato Sauce) 8.5

Make it a combo, ADD small coffee and hash brown for $12.50

TOAST

Banana Bread	5
Sourdough (Vegan)	6
Gluten Free (GF)	8.5
Fig Fruit	8.5

Banana & walnut loaf (Vegan) 5

HAM & CHEESE CROISSANT OR TOASTIE 7

HOUSE MADE MUFFIN 4

Check cabinet for daily availabilities.

FRUIT OR PLAIN SCONE 4

Served with Jam and Cream

*__ADD__ small coffee or tea 3

FOR THE KIDS

KIDS FRUIT AND YOGHURT 10 (V)

Seasonal fruit | Greek yoghurt

KIDS PANCAKE STACK 10.9 (V)

Strawberries | maple syrup | ice cream

ANCHOR BUOY CAFE & BAR @ SANCTUARY COVE