

OAK & ANCHOR

LUNCH FOOD PACKAGES

OPTION 1

OPTION 1 - \$30.00 CHEFS SELECTION
5 MENU ITEMS TO BE SERVED

OPTION 2

OPTION 2 - \$45.00 CHEFS SELECTION
7 MENU ITEMS TO BE SERVED

OPTION 3

OPTION 3 - A PACKAGE TAILORED
SPECIFICALLY TO YOUR STYLE, BUDGET AND
OTHER REQUIREMENTS.
PRICE TBC.

CHEFS SELECTION

EACH OF OUR PACKAGES IS AVAILABLE IN A
CHEFS SELECTION.

MENU ITEM REQUESTS FOR YOUR
RESERVATION CAN BE MADE IN WRITING TO
CAFEANDEVENTS@OAKANDANCHORHOTEL.COM

DIETARY REQUIREMENTS

IF THERE ARE ANY DIETARY REQUIREMENTS
OR ALLERGENS THAT NEED TO BE MET FOR
YOUR RESERVATION, WE ASK YOU PLEASE
ADVISE THIS IN WRITING TO OUR STAFF IN
ADVANCE TO ENSURE THIS CAN BE
APPROPRIATELY ACCOMMODATED.

PRE-PAYMENT REQUIRED

FOOD PACKAGES ARE REQUIRED TO BE PAID
WITHIN 30-14 DAYS IN ADVANCE OF YOUR
RESERVATION COMMENCEMENT DATE.

EXAMPLE MENU*

MT' ZERO OLIVES

SUMAC & CUCUMBER LABNE, ZA'ATAR, FLAT
BREAD

GRILLED KEFALOGRAVIERA CHEESE, PRESERVED
LEMON, PICKLED LETTUCE

WHITE ANCHOVIES, OLIVE OIL, PICKLED ONION,
TOMATO, JANE DOUGH SOURDOUGH

FRIED POTATO, TURMERIC, MUSTARD, CURRY
LEAVES, SPINACH, YOGURT

BROCCOLINI, WALNUT, CURRENT, RADICCHIO

SWEET POTATO FRIES, HERB SALT, AIOLI

CHICKEN DRUMMETTES, CHILLI COCONUT
CARAMEL, FRIED SHALLOTS, RICE

FRIED CHICKEN BAO BUNS, LIME HOISIN,
CUCUMBER, PICKLED CARROT, CHILLI

SICHUAN SQUID, LIME AIOLI, CHILLI, SPRING
ONION

LAMB PITA, YOGURT, FREEKAH, HERB SALAD

AUSTRALIAN KING PRAWNS, CHILLI, GARLIC,
JANE DOUGH SOUR DOUGH.

REQUEST ONLY

FRESH PRAWNS & OYSTERS (ADDED SURCHARGE)

GRAZING STATION (PRICE PER HEAD)

OAK & ANCHOR

DINNER FOOD PACKAGES

OPTION 1

OPTION 1 - \$45.00 CHEFS SELECTION
GOLD SHARED STYLE MENU

OPTION 2

OPTION 2 - \$65.00 CHEFS SELECTION -
PLATINUM SHARED STYLE MENU

OPTION 3

OPTION 3 - A PACKAGE TAILORED
SPECIFICALLY TO YOUR STYLE, BUDGET AND
OTHER REQUIREMENTS.
PRICE TBC.

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EXAMPLE MENU*

MT' ZERO OLIVES

SUMAC & CUCUMBER LABNE, ZA'ATAR, FLAT
BREAD

SWEET POTATO FRIES, HERB SALT, AIOLI

PICKLED OCTOPUS, CULTURED CREAM, TOMATO

GRILLED KEFALOGRAVIERA CHEESE, PRESERVED
LEMON, PICKLED LETTUCE

HIRAMASA KING FISH, FENNEL, AVOCADO,
TAPIOCA

SICHUAN SQUID, LIME AIOLI, CHILLI, SPRING
ONION

WHITE ANCHOVY , OLIVE OIL, PICKLED ONION,
TOMATO, JANE DOUGH SOURDOUGH

FRIED POTATO, TURMERIC, MUSTARD, CURRY
LEAVES, SPINACH, YOGURT

BROCCOLINI, RADICCHIO, WALNUT, CURRANT

AUSTRALIAN KING PRAWNS, CHILLI, GARLIC,
JANE DOUGH SOUR DOUGH

CHICKEN DRUMMETTES, CHILLI COCONUT
CARAMEL, FRIED SHALLOTS, RICE

PORK, CABBAGE, PEAR, CRACKER

BEEF CHEEK, CORN PUREE, CHIMICHURRI, PICKLED
ONION

CHICKEN CUTLET, CHERMOULA, LABNE, FREEKEH,
HERBS

REQUEST ONLY

FRESH PRAWNS & OYSTERS (ADDED SURCHARGE)

GRAZING STATION (PRICE PER HEAD)