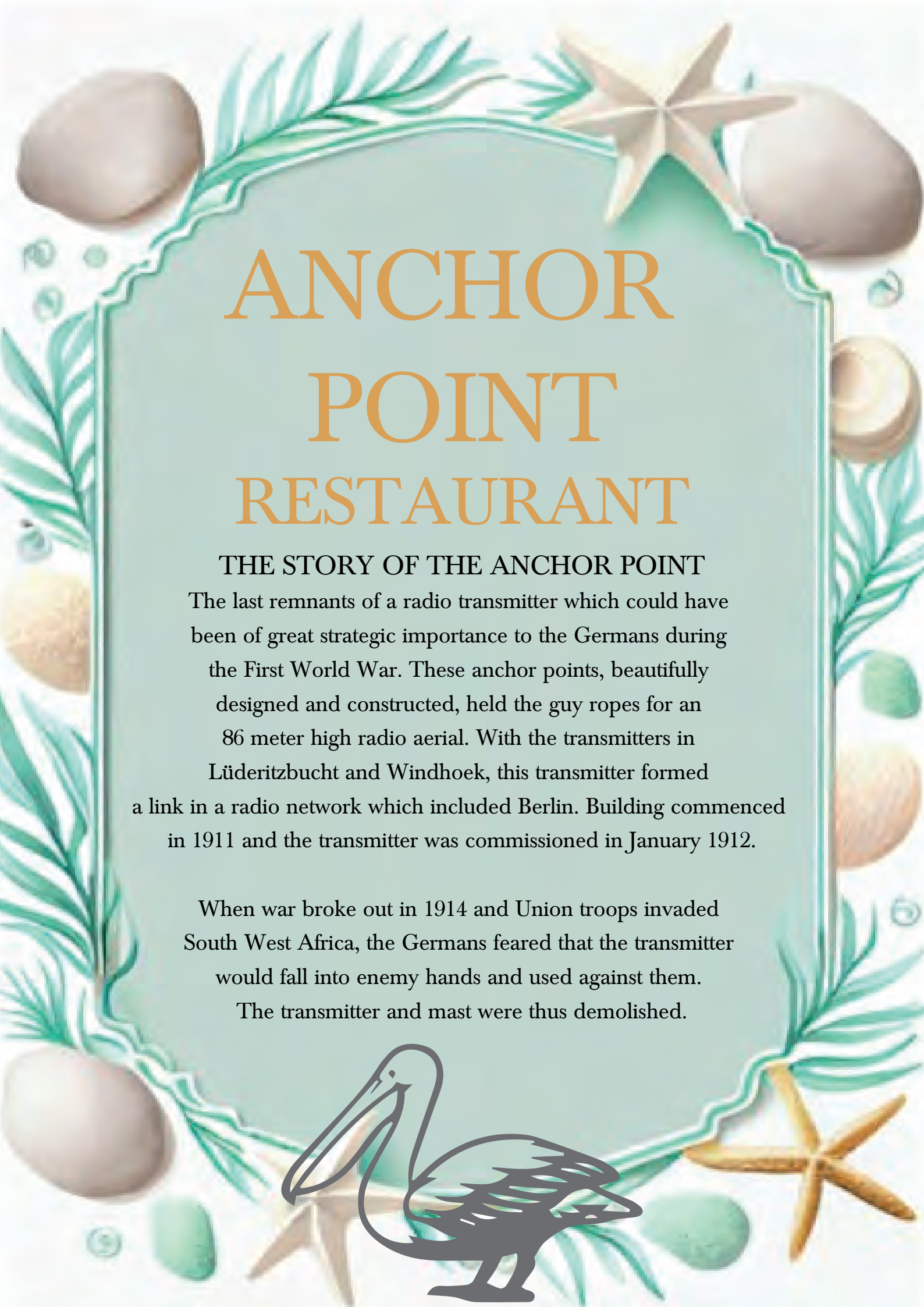




ANCHOR POINT RESTAURANT

THE STORY OF THE ANCHOR POINT

The last remnants of a radio transmitter which could have been of great strategic importance to the Germans during the First World War. These anchor points, beautifully designed and constructed, held the guy ropes for an 86 meter high radio aerial. With the transmitters in Lüderitzbucht and Windhoek, this transmitter formed a link in a radio network which included Berlin. Building commenced in 1911 and the transmitter was commissioned in January 1912.

When war broke out in 1914 and Union troops invaded South West Africa, the Germans feared that the transmitter would fall into enemy hands and used against them.

The transmitter and mast were thus demolished.



STARTERS:

BEEF CARPACCIO - N\$110

Sliced paper-thin and dressed with balsamic vinaigrette

Topped with parmesan shavings and capers, served with a salad garnish

FRIED CRUMBED CAMEMBERT - N\$110

A whole wheel, ripe & piquant on the inside, served with berry coulis

FISH CAKES - N\$ 100

Home-made, crumbed fish cakes topped with an onion, pineapple and cognac salsa

CHEF'S CREATION SALAD - N\$ 110

Mix of fresh, local lettuce, tomato, cucumber, carrot, onion,
green pepper, feta, olives and a Boiled egg

ADD Prawns - N\$ 50

ADD Chicken - N\$ 40

ADD Calamari - N\$ 40

ADD Tuna - N\$ 40

SOUPS:

MIXED VEGETABLE SOUP - N\$100

Home-made served with pesto toast

BUTTERNUT SOUP - N\$ 100

Home-made served with pesto toast

MUSSEL BROTH - N\$ 110

Half Mussels, topped with fried onion, fresh parsley and garlic,
finished in a White wine sauce served with toasted baguette

LIGHT MEALS:

BURGERS - N\$ 140

Anchor point chicken or beef burger, served with chips, topped with gherkins,
fried onions, tomato and our signature cocktail sauce

WRAPS - N\$120

Anchor point chicken or kingklip wrap, filled with lettuce, onion, tomato, green pepper,
carrot and dressed with a signature mustard Mayonnaise, served with chips

CLASSIC FISH & CHIPS - N\$140

Deep Fried, crumbed hake fillet, served with chips or a
side salad, accompanied by our signature tartar sauce

ASIAN STYLE STIR FRY - N\$140

Chicken, Beef, Seafood or Vegetable cooked in a soy and sweet chili sauce,
served with noodles and topped with sesame seeds





PASTA:

BROCCOLI, CAULIFLOWER & BACON LINGUINE - N\$130

Pan fried broccoli and bacon bits, in a creamy sauce topped with toasted almonds

PENNE POLLO - N\$ 140

Penne Pasta, topped with grilled chicken, tossed in a parsley pesto sauce

TAGLIATELLE MARINARA - N\$ 150

Tagliatelle topped with seafood cooked in a tomato and garlic sauce

MAIN MEALS & SPECIALITIES:

SCHNITZEL GÜNTHER - N\$ 180

Crumbed chicken fillet, topped with mushrooms, shrimp and cheese gratin,

Served with oven roasted vegetables and chips

BEEF SIRLOIN STEAK - N\$ 190

Grilled to your preference, served with chips or pan-fried potatoes 'Bratkartoffeln'

With a sauce of your choice

BEEF FILLET 'ROSSINI' - N\$ 210

Tender Fillet medallions topped with a mushroom duxelle and peri-peri wilted spinach,

Served with garlic and rosemary potatoes and balsamic roasted beets

PORK SCHNITZEL - N\$ 180

Crumbed pork top side, served with mash potato, braised cabbage and bacon,

Accompanied by a whole grain mustard sauce

PRAWNS "LA LOLITA" - N\$ 200

Prawns out of shell served with a delicious tomato garlic noilly prat sauce on savoury rice

Accompanied by mixed vegetables

KINGKLIP - N\$ 180

Kingklip fillet, pan fried with lemon, tomato and onion, served with savory rice

CHICKEN JULIA - N\$ 180

Chicken breast stuffed with spinach and feta, served on cauliflower and broccoli,

Accompanied by a cold, Greek style Couscous salad

OSSO BUCO - N\$ 200

Beef shin, slow braised in white wine with pancetta, carrots, celery and Italian herbs,

Served on a creamy style polenta

LAMB RAGU - N\$ 150

Succulent, de-boned Lamb shoulder, slow cooked in a rich red wine sauce,

Served on fusilli pasta

VEGETABLE POT - N\$ 130

Chickpeas and garden vegetables, cooked in a tomato and Thai curry sauce,

Accompanied by savory Rice



SOMETHING SWEET:

ICE CREAM “WINTER TIME” - N\$ 70

Vanilla ice cream with hot raspberry and sherry

HOMEMADE FRUIT PARFAIT - N\$ 70

Frozen assorted fruit mousse, topped with a mouth watering grapefruit sauce

DECONSTRUCTED SUNDAE - N\$ 70

Almond flakes, banana, vanilla ice cream, whipped cream and Kahlua

MALVA PUDDING - N\$ 70

Served warm and topped with Vanilla Ice Cream

Please bare with us should an item not be available as we strive to offer good comfort food and ensure value for money to all our guests, utilising local suppliers wherever possible. Please do not hesitate to inform any of our team members, should you crave something which you cannot find on our menu. Our Culinary team will be more than happy to assist wherever possible In customising one of your familiar favourites.

Bon Apetit!



SOFT DRINKS:

COCA COLA	N\$ 25
COCA COLA ZERO	N\$ 25
SPRITE	N\$ 25
FANTA ORANGE	N\$ 25
TONIC WATER	N\$ 22
SODA WATER	N\$ 22
LEMONADE	N\$ 22
GINGER ALE	N\$ 22
DRY LEMON	N\$ 22
ENERGY MIXER	N\$ 22
APPLETISER	N\$ 35
GRAPETISER	N\$ 35
WATER 500ML	N\$ 20
WATER 1,5L	N\$ 30

BEERS AND CIDERS:

TAFEL LAGER	N\$ 30
WINDHOEK LAGER	N\$ 30
WINDHOEK DRAUGHT	N\$ 35
SAVANNA DRY	N\$ 40
HUNTERS GOLD/DRY	N\$ 40
CLAUSTHALER	N\$ 35

APERTIFS:

MARTINI BIANCO	N\$ 35
MARTINI ROSSO	N\$ 35
APEROL	N\$ 25
CAMPARI	N\$ 35
PIMMS	N\$ 30
AMARETTO	N\$ 35

GIN:

GORDONS	N\$ 35
TANQUERAY	N\$ 40
STILLHOUSE	N\$ 45
BOMBAY SAPPHIRE	N\$ 45

VODKA:

SMIRNOFF	N\$ 35
SKYY	N\$ 40
ABSOLUTE VODKA	N\$ 45

RUM:

SPICED GOLD	N\$ 35
DARK JAMAICAN	N\$ 35
BACARDI	N\$ 40
MALIBU	N\$ 35

BRANDY & COGNAC:

KLIPDRIFT	N\$ 35
RICHELIEU	N\$ 35
KLIPDRIFT PREMIUM	N\$ 40
KWV 5 YRS	N\$ 40
HENESSY VS	N\$ 55
HENESSY VSOP	N\$ 120

WHISKEY AND SINGLE MALTS:

JOHNNIE RED	N\$ 35
JOHNNIE BLACK	N\$ 45
JOHNNIE DBL BLACK	N\$ 60
JOHNNIE GREEN	N\$ 90
JOHNNIE GOLD	N\$ 85
JACK DANIELS	N\$ 45
CHIVAS REGAL 12 YRS	N\$ 45
JAMESON	N\$ 50
GLENLIVET FOUNDERS	N\$ 70
GLENFIDDICH 12YRS	N\$ 75
THE MACALLAN 12YRS	N\$ 130
THE MACALLAN 15 YRS	N\$ 220
DALWHINNIE 15 YR	N\$ 130
LAGAVULIAN 16 YR	N\$ 140
SINGLETON 12YRS	N\$ 50

LIQUER AND DIGESTIFS:

AMARULA	N\$ 35
KAHLUA	N\$ 35
FRANGELICO	N\$ 40
JAGERMEISTER	N\$ 40
SOUTHERN COMFORT	N\$ 35
JOSE CUERVO SILVER	N\$ 40
JOSE CUERVO GOLD	N\$ 50
CACTUS JACK	N\$ 35
UNDERBERG	N\$ 35

SHAKES & PEDROS:

MILKSHAKE	N\$ 45
AMARULA PEDRO	N\$ 80
KAHLUA PEDRO	N\$ 80
WHISKEY PEDRO	N\$ 80

HOT BEVERAGES:

AMERICANO	N\$ 28
CAPPUCINO	N\$ 32
ESPRESSO	N\$ 22
ESPRESSO DBL	N\$ 28
CAFE LATTE	N\$ 35
TEA SELECTION	N\$ 25



WINE SELECTION:

SPARKLING WINE, MCC, PROSECCO AND CHAMPAGNE

J.C LE ROUX LE DOMAINE	N\$ 200
J.C LE ROUX LA CHANSON	N\$ 200
HENKELL BLANC DE BLANC 750ML	N\$ 290
HENKELL ALKOHOLFREI 750ML	N\$ 290
HENKELL TROCKEN 750ML	N\$ 290
HENKELL TROCKEN ROSÉ 750ML	N\$ 290
BOSCHENDAL NV BRUT	N\$ 570
SARTORI PROSECCO	N\$ 580
MOET & CHANDON NV BRUT	N\$ 1650
VEUVE CLIQUOT BRUT YELLOW LABEL	N\$ 1690

WHITE WINE:

CHARDONNAY

FRANSCHHOEK CELLAR UNOAKED CHARDONNAY	N\$ 240
BRAMPTON ESTATE UNOAKED CHARDONNAY	N\$ 250
BACKSBERG ESTATE CHARDONNAY	N\$ 280

SAUVIGNON BLANC:

STONEDALE SAUVIGNON BLANC	N\$ 160
FRANSCHHOEK CELLAR SAUVIGNON BLANC	N\$ 240
BRAMPTON ESTATE SAUVIGNON BLANC	N\$ 250
BACKSBERG ESTATE SAUVIGNON BLANC	N\$ 280
FRYERS COVE SAUVIGNON BLANC	N\$ 410

CHENIN BLANC:

STONEDALE CHENIN BLANC	N\$ 160
BACKSBERG ESTATE CHENIN BLANC	N\$ 210
BELLINGHAM 'OLD ORCHARD' CHENIN BLANC	N\$ 280
FRYERS COVE CHENIN BLANC	N\$ 410

ROSE, WHITE BLENDS AND OTHERS:

L'AVENIR ROSÉ	N\$ 180
GORGEOUS CHARDONNAY PINOT NOIR	N\$ 250
BRAMPTON ESTATE PINOT GRIGIO	N\$ 250
BOSCHENDAL CHARDONNAY PINOT NOIR	N\$ 310



RED WINE:

CABERNET SAUVIGNON

FRANSCHHOEK CELLAR CABERNET SAUVIGNON	N\$ 270
BRAMPTON ESTATE CABERNET SAUVIGNON	N\$ 210
BACKSBERG ESTATE CABERNET SAUVIGNON	N\$ 360
GLEN CARLOU CABERNET SAUVIGNON	N\$ 410

MERLOT:

FRANSCHHOEK CELLAR MERLOT	N\$ 270
GLEN CARLOU MERLOT	N\$ 380

PINOTAGE:

L'AVENIR PINOTAGE	N\$ 190
BRAMPTON ESTATE PINOTAGE	N\$ 360
BEYERSKLOOF PINOTAGE	N\$ 360
BEYERSKLOOF 'RESERVE' PINOTAGE	N\$ 610
BELLINGHAM 'THE BUSH VINE' PINOTAGE	N\$ 700

PINOT NOIR:

GLEN CARLOU PINOT NOIR	N\$ 460
BOSCHENDAL ELGIN PINOT NOIR	N\$ 1310

SHIRAZ:

STONEDALE SHIRAZ	N\$ 180
FRANSCHHOEK CELLAR SHIRAZ	N\$ 270
BRAMPTON ESTATE SHIRAZ	N\$ 360
BACKSBERG 'PUMPHOUSE' SHIRAZ	N\$ 590

RED BLENDS:

STONEDALE CABERNET FRANC MERLOT	N\$ 180
BACKSBERG 'JOHN MARTIN'	N\$ 360
FRYERS COVE GRENACHE CINSAUT	N\$ 410
BOSCHENDAL 'NICOLAS'	N\$ 590
BELLINGHAM 'MAVERICK' S.M.V	N\$ 700
BOSCHENDAL 'BLACK ANGUS'	N\$ 1260
FRANSCHHOEK 'THE LAST ELEPHANT'	N\$ 1410

