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$ 140
Sliced paper-thin and dressed with balsamic vinaigrette
Topped with parmesan shavings and capers, served with a salad garnish

FRIED CRUMBED CAMEMBERT - N$ 130
A whole wheel, ripe & piquant on the inside, served with berry coulis

FISH CAKES - N$ 110
Home-made, crumbed fish cakes topped with an onion, pineapple and cognac salsa

CHEF'S CREATION SALAD - N$ 120
Mix of fresh, local lettuce, tomato, cucumber, carrot, onion,
green pepper, feta, olives and a Boiled egg

ADD Prawns - N$ 60
ADD Chicken - N$ 50
ADD Calamari - N$ 50
ADD Tuna - N$ 50

SOUPS:

MIXED VEGETABLE SOUP - N$ 110
Home-made served with pesto toast

BUTTERNUT SOUP - N$ 110
Home-made served with pesto toast

MUSSEL BROTH - N$ 120
Half Mussels, topped with fried onion, fresh parsley and garlic,
finished in a White wine sauce served with toasted baguette

LIGHT MEALS:

BURGERS - N$ 150
Anchor point chicken or beef burger, served with chips, topped with gherkins,
fried onions, tomato and our signature cocktail sauce

WRAPS - N$ 140
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$ 160
Deep Fried, crumbed hake fillet, served with chips or a
side salad, accompanied by our signature tartar sauce

ASIAN STYLE STIR FRY - N$ 160
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$ 150
Pan fried broccoli and bacon bits, in a creamy sauce topped with toasted almonds

PENNE POLLO - N$ 160
Penne Pasta, topped with grilled chicken, tossed in a parsley pesto sauce

TAGLIATELLE MARINARA - N$ 170
Tagliatelle topped with seafood cooked in a tomato and garlic sauce

MAIN MEALS & SPECIALITIES:

SCHNITZEL GÜNTHER - N$ 210
Crumbed chicken fillet, topped with mushrooms, shrimp and cheese gratin,
Served with oven roasted vegetables and chips

BEEF SIRLOIN STEAK - N$ 210
Grilled to your preference, served with chips or pan-fried potatoes 'Bratkartoffeln'
With a sauce of your choice

BEEF FILLET 'ROSSINI' - N$ 250
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$ 200
Crumbed pork top side, served with mash potato, braised cabbage and bacon,
Accompanied by a whole grain mustard sauce

PRAWNS "LA LOLITA" - N$ 220
Prawns out of shell served with a delicious tomato garlic noilly prat sauce on savoury rice
Accompanied by mixed vegetables

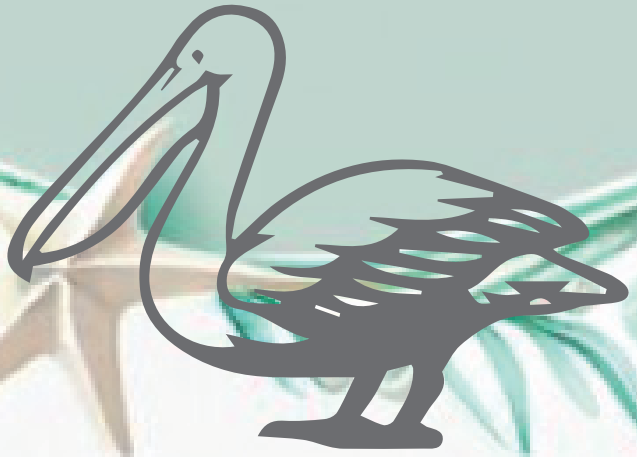
KINGKLIP - N$ 200
Kingklip fillet, pan fried with lemon, tomato and onion, served with savory rice

CHICKEN JULIA - N$ 190
Chicken breast stuffed with spinach and feta, served on cauliflower and broccoli,
Accompanied by a cold, Greek style Couscous salad

OSSO BUCO - N$ 210
Beef shin, slow braised in white wine with pancetta, carrots, celery and Italian herbs,
Served on a creamy style polenta

LAMB RAGU - N$ 190
Succulent, de-boned Lamb shoulder, slow cooked in a rich red wine sauce,
Served on fusilli pasta

VEGETABLE POT - N$ 140
Chickpeas and garden vegetables, cooked in a tomato and Thai curry sauce,
Accompanied by savory Rice



SOMETHING SWEET:

MALVA PUDDING - N$ 90
Home-made, served with a luscious Amarula infused ice-cream

BANANA AND CHOCOLATE AFFAIR - N$ 90
Banana, almond flakes, Bar-One sauce and a chocolate ice-cream

CURATED CREPÉ OF THE DAY - N$ 90
Chef's filling of the day accompanied by an ice-cream pairing

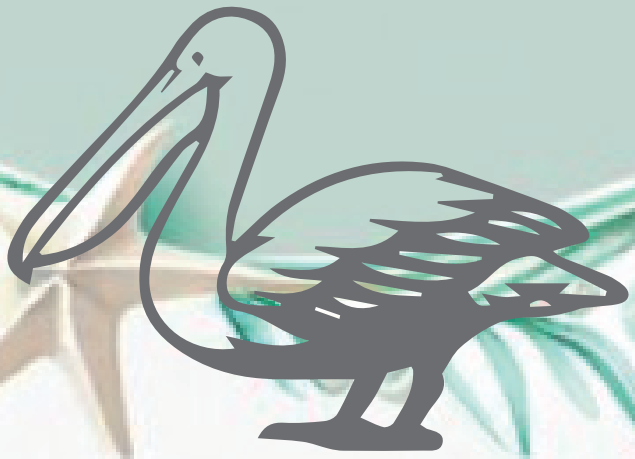
ARANCINI DOLCI - N$ 90
Tuile basket, filled rice pudding spheres, topped with artisanal caramel ice-cream

HOMEMADE PARFAIT - N$ 90
Churned in house, please ask your Food & Beverage Attendant about the available flavours for the day

SHAKES AND PEDROS
Milkshake - N$ 50
Amarula Pedro - N$ 85
Kahlua Pedro - N$ 85
Whiskey Pedro - N$ 85

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$ 30
COCA COLA ZERO	N$ 30
SPRITE	N$ 30
FANTA ORANGE	N$ 30
TONIC WATER	N$ 25
SODA WATER	N$ 25
LEMONADE	N$ 25
GINGER ALE	N$ 25
DRY LEMON	N$ 25
APPLETISER	N$ 40
GRAPETISER	N$ 40
WATER 500ML	N$ 25
WATER 1,5L	N$ 35

BEERS AND CIDERS:

TAFEL LAGER	N$ 35
WINDHOEK LAGER	N$ 40
WINDHOEK DRAUGHT	N$ 40
SAVANNA DRY	N$ 45
HUNTERS GOLD/DRY	N$ 45
CLAUSTHALER	N$ 40
CARLING BLACK LABEL 500 ML	N$ 50
CASTLE LITE 500ML	N$ 50

APERTIFS LIQUER AND DIGESTIFS:

MARTINI BIANCO	N$ 40
MARTINI ROSSO	N$ 40
APEROL	N$ 35
CAMPARI	N$ 40
PIMMS	N$ 35
AMARETTO	N$ 60
AMARULA	N$ 40
KAHLUA	N$ 40
FRANGELICO	N$ 45
JAGERMEISTER	N$ 45
FERNET BRANCA	N$ 65
LIMONCELLO	N$ 65
GRAPPA	N$ 65
SOUTHERN COMFORT	N$ 40
JOSE CUERVO SILVER	N$ 45
JOSE CUERVO GOLD	N$ 55
CACTUS JACK	N$ 40
UNDERBERG	N$ 40

GIN:

GORDONS	N$ 40
TANQUERAY	N$ 45
STILLHOUSE	N$ 50
BOMBAY SAPPHIRE	N$ 50

VODKA:

SMIRNOFF	N$ 40
SKYY	N$ 45
ABSOLUTE VODKA	N$ 50

RUM:

SPICED GOLD	N$ 40
DARK JAMAICAN	N$ 40
BACARDI	N$ 45
MALIBU	N$ 40

BRANDY & COGNAC:

KLIPDRIFT	N$ 40
RICHELIEU	N4 40
KLIPDRIFT PREMIUM	N$ 45
SYDNEY BACK 10 YEARS	N$ 65
SYDNEY BACK 15 YEARS	N$ 85
BOSCHENDAL XO	N$ 90
HENESSY VS	N$ 60
HENESSY VSOP	N$ 125

WHISKEY AND SINGLE MALTS:

JOHNNIE RED	N$ 40
JOHNNIE BLACK	N$ 50
JOHNNIE DBL BLACK	N$ 60
JOHNNIE GREEN	N$ 90
JOHNNIE GOLD	N$ 90
JACK DANIELS	N$ 50
JIM BEAM	N$ 50
CHIVAS REGAL 12 YRS	N$ 50
JAMESON	N$ 55
GLENLIVET FOUNDERS	N$ 75
GLENFIDDICH 12YRS	N$ 80
THE MACALLAN 12YRS	N$ 140
THE MACALLAN 15 YRS	N$ 230
LAGAVULIN 16 YR	N$ 150
SINGLETON 12YRS	N$ 60

HOT BEVERAGES:

AMERICANO	N$ 30
CAPPUCINO	N$ 35
ESPRESSO	N$ 25
ESPRESSO DBL	N$ 30
CAFE LATTE	N$ 40
TEA SELECTION	N$ 30

WINE SELECTION:
SPARKLING WINE, MCC, PROSECCO AND CHAMPAGNE

J.C LE ROUX LE DOMAINE	N$ 220
J.C LE ROUX LA CHANSON	N$ 220
HENKELL BLANC DE BLANC 750ML	N$ 320
HENKELL ALKOHOLFREI 750ML	N$ 320
HENKELL TROCKEN 750ML	N$ 320
HENKELL TROCKEN ROSÉ 750ML	N$ 320
BOSCHENDAL NV BRUT	N$ 620
SARTORI PROSECCO	N$ 640
MOET & CHANDON NV BRUT	N$ 1650
VEUVE CLIQUOT BRUT YELLOW LABEL	N$ 1690

WHITE WINE:
CHARDONNAY

KEN FORRESTER PETIT CHARDONNAY	N$ 220
FRANSCHHOEK CELLAR UNOAKED CHARDONNAY	N$ 270
BRAMPTON ESTATE UNOAKED CHARDONNAY	N$ 280
BACKSBERG ESTATE CHARDONNAY	N$ 310
STELLENBOSCH RESERVE MOEDERKERK CHARDONNAY	N$ 460
DE WETSHOF BON VALLON CHARDONNAY	N$ 600

SAUVIGNON BLANC:

STONEDALE SAUVIGNON BLANC	N$ 180
KEN FORRESTER PETIT SAUVIGNON BLANC	N$ 220
FRANSCHHOEK CELLAR SAUVIGNON BLANC	N$ 270
BRAMPTON ESTATE SAUVIGNON BLANC	N$ 280
BACKSBERG ESTATE SAUVIGNON BLANC	N$ 310
DIEMERSDAL SAUVIGNON BLANC	N$ 370
FRYERS COVE SAUVIGNON BLANC	N$ 450
SPRINGFIELD LIFE FROM STONE SAUVIGNON BLANC	N$ 545

CHENIN BLANC:

STONEDALE CHENIN BLANC	N$ 180
KEN FORRESTER PETIT CHENIN BLANC	N$ 220
BACKSBERG ESTATE CHENIN BLANC	N$ 240
BELLINGHAM 'OLD ORCHARD' CHENIN BLANC	N$ 310
ERNIE ELS BIG EASY CHENIN BLANC	N$ 330
KEN FORRESTER OLD VINE RESERVE CHENIN BLANC	N$ 440
FRYERS COVE CHENIN BLANC	N$ 450
DONKIESBAAI STEEN CHENIN BLANC	N$ 930

ROSE, WHITE BLENDS AND OTHERS:

L'AVENIR ROSÉ	N$ 200
GORGEOUS CHARDONNAY PINOT NOIR	N$ 280
BRAMTON ESTATE PINOT GRIGIO	N$ 280
KEN FORRESTER PETIT ROSÉ	N$ 220
BOSCHENDAL CHARDONNAY PINOT NOIR	N$ 340
BEYERSKLOOF BLANC PINOTAGE	N$ 430
THELEMA MOUNTAIN WHITE SAUVIGNON BLANC-SEMILLON	N$ 530
SPRINGFIELD MISS LUCY	N$ 600

RED WINE:

CABERNET SAUVIGNON

KEN FORRESTER PETIT CABERNET SAUVIGNON	N$ 220
BRAMPTON ESTATE CABERNET SAUVIGNON	N$ 240
FRANSCHHOEK CELLAR CABERNET SAUVIGNON	N$ 300
BACKSBERG ESTATE CABERNET SAUVIGNON	N$ 400
GLEN CARLOU CABERNET SAUVIGNON	N$ 450
TOKARA CABERNET SAUVIGNON	N$ 600
ERNIE ELS MAJOR SERIES CABERNET SAUVIGNON	N$ 760
THELEMA CABERNET SAUVIGNON	N$ 1125

MERLOT:

KEN FORRESTER PETIT MERLOT	N$ 220
FRANSCHHOEK CELLAR MERLOT	N$ 300
GUARDIAN PEAK MERLOT	N$ 350
GLEN CARLOU MERLOT	N$ 420
KEN FORRESTER PATS GARDEN MERLOT	N$ 550
STELLENBOSCH RESERVE KWEEKSKOOL MERLOT	N$ 560
THELEMA MERLOT	N$ 860

PINOTAGE:

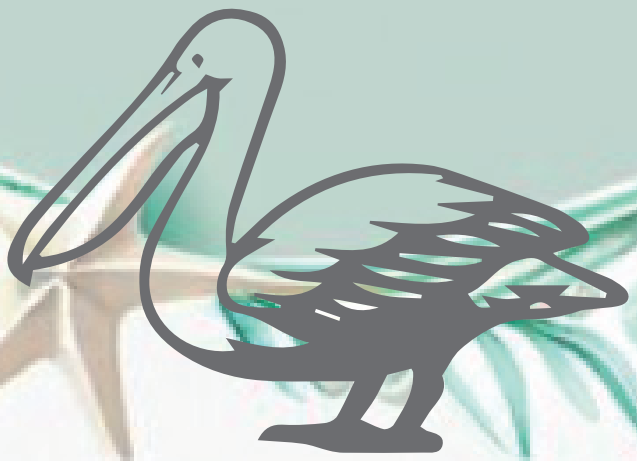
L'AVENIR PINOTAGE	N$ 210
KEN FORRESTER PETIT PINOTAGE	N$ 220
BRAMPTON ESTATE PINOTAGE	N$ 400
BEYERSKLOOF PINOTAGE	N$ 400
DIEMERSDAL PINOTAGE	N$ 520
BEYERSKLOOF 'RESERVE' PINOTAGE	N$ 670
BELLINGHAM 'THE BUSH VINE' PINOTAGE	N$ 780

PINOT NOIR:

GLEN CARLOU PINOT NOIR	N$ 500
SUTHERLAND PINOT NOIR	N$ 860
BOSCHENDAL ELGIN PINOT NOIR	N$ 1310

SHIRAZ:

STONEDALE SHIRAZ	N$ 200
FRANSCHHOEK CELLAR SHIRAZ	N$ 300
BRAMPTON ESTATE SHIRAZ	N$ 410
NEIL ELLIS GROENEKLOOF SYRAH	N$ 545
BACKSBERG 'PUMPHOUSE' SHIRAZ	N$ 650
THELEMA SHIRAZ	N$ 860
RUST EN VREDE ESTATE VINEYARDS SYRAH	N$ 1020

RED BLENDS:

STONEDALE CABERNET FRANC MERLOT	N$ 200
BACKSBERG 'JOHN MARTIN'	N$ 400
FRYERS COVE GRENACHE CINSAUT	N$ 450
THELEMA MOUNTAIN RED	N$ 520
BOSCHENDAL 'NICOLAS'	N$ 650
ANTONIJ RUPERT OPTIMA	N$ 745
BELLINGHAM 'MAVERICK' S.M.V	N$ 770
ALTO ESTATE BLEND	N$ 1125
BOSCHENDAL ‘BLACK ANGUS’	N$ 1260
FRANSCHHOEK 'THE LAST ELEPHANT'	N$ 1410