

A decorative border surrounds the text, featuring various seashells, starfish, and greenery. The top left has a large starfish and a shell. The top right has a large shell and a green leaf. The bottom left has a large shell and a green leaf. The bottom right has a large starfish and a shell. The border is composed of thin green lines.

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

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

N\$100

FRIED CRUMBED CAMEMBERT

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

N\$100

FISH CAKES

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

N\$ 90

CHEF'S CREATION SALAD

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

N\$100

ADD Prawns

N\$40

ADD Chicken

N\$30

ADD Calamari

N\$30

ADD Tuna

N\$30

SOUPS

MIXED VEGETABLE SOUP

Home-made served with pesto toast

N\$70

BUTTERNUT SOUP

Home-made served with pesto toast

N\$70

MUSSEL BROTH

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

N\$100

LIGHT MEALS

BURGERS

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

N\$130

WRAPS

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

N\$110

CLASSIC FISH & CHIPS

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

N\$130

ASIAN STYLE STIR FRY

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

N\$120



PASTA

BROCCOLI, CAULIFLOWER & BACON LINGUINE N\$120
Pan fried broccoli and bacon bits, in a creamy sauce topped with toasted almonds

PENNE POLLO N\$130
Penne Pasta, topped with grilled chicken, tossed in a parsley pesto sauce

TAGLIATELLE MARINARA N\$140
Tagliatelle topped with seafood cooked in a tomato and garlic sauce

MAIN MEALS & SPECIALITIES

SCHNITZEL GÜNTHER N\$170
Crumbed chicken fillet, topped with mushrooms, shrimp and cheese gratin,
Served with oven roasted vegetables and chips

BEEF SIRLOIN STEAK N\$180
Grilled to your preference, served with chips or pan-fried potatoes 'Bratkartoffeln'
With a sauce of your choice

BEEF FILLET 'ROSSINI' N\$200
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\$160
Crumbed pork top side, served with mash potato, braised cabbage and bacon,
Accompanied by a whole grain mustard sauce

PRAWNS "LA LOLITA" N\$195
Prawns out of shell served with a delicious tomato garlic noilly prat sauce on savoury rice
Accompanied by mixed vegetables

KINGKLIP N\$150
Kingklip fillet, pan fried with lemon, tomato and onion, served with savory rice

CHICKEN JULIA N\$160
Chicken breast stuffed with spinach and feta, served on cauliflower and broccoli,
Accompanied by a cold, Greek style Couscous salad

OSSO BUCO N\$180
Beef shin, slow braised in white wine with pancetta, carrots, celery and Italian herbs,
Served on a creamy style polenta

LAMB RAGU N\$140
Succulent, de-boned Lamb shoulder, slow cooked in a rich red wine sauce,
Served on fusilli pasta

VEGETABLE POT N\$120
Chickpeas and garden vegetables, cooked in a tomato and Thai curry sauce,
Accompanied by savory Rice



SOMETHING SWEET

<u>ICE CREAM “WINTER TIME”</u>	N\$60
Vanilla ice cream with hot raspberry and sherry	
<u>HOME MADE FRUIT PARFAIT</u>	N\$60
Frozen assorted fruit mousse, topped with a mouth watering grapefruit sauce	
<u>DECONSTRUCTED SUNDAE</u>	N\$60
Almond flakes, banana, vanilla ice cream, whipped cream and Kahlua	
<u>MALVA PUDDING</u>	N\$60
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!

SIGNATURE COCKTAILS

<u>WATERMELON AND GRAPEFRUIT MOJITO</u>	N\$70
Bacardi Rum, Muddled Grapefruit, Watermelon and Mint	
<u>SPICY MANGO DAIQUIRI</u>	N\$70
Spiced Gold Rum, Cayenne pepper and Mango puree	
<u>FESTIVE PUNCH</u>	N\$80
Jagermeister, Ginger Liqueur, Cherry Liqueur, Apple Juice Sparkling Wine	
<u>KIR ROYALE</u>	N\$60
Blackcurrant Syrup & Henkell Blanc De Blanc	
<u>MANHATTAN</u>	N\$70
Jack Daniels, Martini Rosso, Blackcurrant Syrup, Angostura Bitters & Lime Juice	
<u>ROOIBOS AND ELDERFLOWER G&T</u>	N\$70
Rooibos Infused Gin, elderflower Syrup Topped with Tonic Water	
<u>CHERRY & MINT MARTINI</u>	N\$70
Cranberry Infused Smirnoff Vodka, Peppermint Liqueur, Cherry liqueur, Martini Bianco	



WINES AND SPARKLINGS

L'AVENIR ROSE de PINOTAGE 750ML	N\$130
L'AVENIR PINOTAGE 750ML	N\$160
STONEDALE SAUVIGNON BLANC 750ML	N\$110
STONEDALE RED BLEND 750ML	N\$130
J.C LE ROUX LE DOMAINE 750ML	N\$160
J.C LE ROUX LA CHANSON 750ML	N\$160
HENKELL TROCKEN 750ML	N\$250
HENKELL BLANC DE BLANC 750ML	N\$250
HENKELL ROSE 750ML	N\$250
HENKELL ALKOHOLFREI 750ML	N\$250

SOFT DRINKS

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

BEERS AND CIDERS

TAFEL LAGER	N\$30
WINDHOEK LAGER	N\$30
WINDHOEK DRAUGHT	N\$35
SAVANNA DRY	N\$35

APERITIFS

MARTINI BIANCO	N\$35
MARTINI ROSSO	N\$35
CAMPARI	N\$35
PIMMS	N\$30

GIN

GORDONS	N\$28
TANQUERAY	N\$35
STILLHOUSE	N\$40

VODKA

SMIRNOFF	N\$28
SKYY	N\$35

RUM

SPICED GOLD	N\$30
BACARDI	N\$35

BRANDY & COGNAC

KLIPDRIFT	N\$28
KWV 5 YRS	N\$30
HENNESSY VS	N\$50

WHISKEY

SCOTTISH LEADER	N\$28
JOHNNIE RED	N\$28
JOHNNIE BLACK	N\$40
JACK DANIELS	N\$40
CHIVAS REGAL	N\$40

LIQUER

AMARULA	N\$30
KAHLUA	N\$30
JAGERMEISTER	N\$35
OLMECA SILVER	N\$30
OLMECA GOLD	N\$35
CACTUS JACK	N\$30
UNDERBERG	N\$30

HOT BEVERAGES

AMERICANO	N\$25
CAPPUCINO	N\$30
ESPRESSO	N\$20
ESPRESSO DBL	N\$25
CAFÉ LATTE	N\$32
HOT CHOCOLATE	N\$30
TEA SELECTION	N\$25

SHAKES & PEDROS

MILKSHAKE	N\$40
(VANILLA, CHOCOLATE, STRAWBERRY)	
AMARULA PEDRO	N\$70
KAHLUA PEDRO	N\$70
WHISKEY PEDRO	N\$70