



ANCHOR POINT RESTAURANT

Breakfast Egg Variations

STANDARD BREAKFAST

2 Eggs (Fried, Scrambled, Boiled, Poached) with bacon

N\$ 60

DELUXE BREAKFAST

2 Eggs (Fried, Scrambled, Boiled, Poached) with bacon, boerewors, fried onions, grilled tomato & baked beans

N\$ 75

TRADITIONAL BREAKFAST

Poached eggs, boerewors, wheel served on an english muffin, topped with a kapana style salsa sauce

N\$ 80

FLAPJACKS

Served with melted butter and maple syrup

N\$ 50

BRIE AND BACON FRENCH TOAST

Brotohen dipped in egg, topped with bacon and brie, drizzled with maple syrup

N\$ 65

BREAKFAST WRAP

Scrambled, eggs, cheese, onion and bacon enclosed in a toasted tortilla wrap

N\$ 75

STANDARD OMELETTE

3 egg omelette filled with ham, cheese and tomato served with a side of bacon

N\$ 60

FULL HOUSE OMELETTE

3 egg omelette filled with ham, cheese, onion, tomato, mushrooms and green peppers served with a side of bacon

N\$ 70

EGGS A LA JULIA

Poached eggs, chili spinach served on an english muffin topped with a feta cheese sauce

N\$ 65

Breakfast Beverages

Espresso Single

N\$ 20

Espresso Double

N\$ 25

Americano/Filter Coffee

N\$ 25

Tea Selection

N\$ 25

Cappuccino

N\$ 30

Cafe Latte

N\$ 32

Hot Chocolate

N\$ 30



All egg variations are included in our breakfast buffet!




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\$100

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

FRIED CRUMBED CAMEMBERT - N\$100

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

FISH CAKES - NS 90

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

CHEFF'S CREATION SALAD - NS 100

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

ADD Prawns - NS40

ADD Chicken - NS30

ADD Calamari - N\$30

ADD Tuna - N\$30

SOUPS:

MIXED VEGETABLE SOUP - N\$70

Home-made served with pesto toast

BUTTERNUT SOUP - N\$ 100

Home-made served with pesto toast

MUSSEL BROTH - NS 100

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

LIGHT MEALS:

BURGERS - N\$ 130

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

WRAPS - NS110

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\$130

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

ASIAN STYLE STIR FRY - N\$120

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 - NS120

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:

SCINTZEL GÜNTHER - NS 170

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

Served with oven roasted vegetables and chips

BEEF SIRLOIN STEAK NS 180

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

With a sauce of your choice

BEEF FILLET 'ROSSINI' - NS 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 SCINTZEL NS160

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 mollly prat sauce on savoury rice

Accompanied by mixed vegetables

KINGKLIP NS 150

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

CHICKEN JULIA NS 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 - NS 140

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


Served on fusilli pasta

VEGETABLE POT' - NS 120

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

Accompanied by savory Rice





SOMETHING SWEET:

ICE CREAM "WINTER TIME" - N\$ 60

Vanilla ice cream with hot raspberry and sherry

HOMEMADE FRUIT PARFAIT - N\$ 60

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

DECONSTRUCTED SUNDAE - N\$ 60

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

MALVA PUDDING - 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 whenever 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 Appetit!



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 1.5L	N\$ 30

BEERS AND CIDERS:

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

APERTIFS:

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

GIN:

GORDONS	N\$ 30
TANQUERAY	N\$ 35
STILLHOUSE	N\$ 40
BOMBAY SAPPHIRE	N\$ 40

VODKA:

SMIRNOFF	N\$ 30
SKYY	N\$ 35
ABSOLUTE VODKA	N\$ 40

RUM:

SPICED GOLD	N\$ 30
DARK JAMAICAN	N\$ 30
BACARDI	N\$ 35
MALIBU	N\$ 30

BRANDY & COGNAC:

KLIPDRIFT	N\$ 30
RICHELIEU	N\$ 30
KLIPDRIFT PREMIUM	N\$ 35
KWV 5 YRS	N\$ 35
HENNESSY VS	N\$ 50
HENNESSY VSOP	N\$ 115

WHISKEY AND SINGLE MALTS:

JOHNNIE RED	N\$ 30
JOHNNIE BLACK	N\$ 40
JOHNNIE DBL BLACK	N\$ 55
JOHNNIE GOLD	N\$ 80
JACK DANIELS	N\$ 40
CHIVAS REGAL 12 YRS	N\$ 40
JAMESON	N\$ 45
GLENLIVET FOUNDERS	N\$ 65
GLENFIDDICH 12YRS	N\$ 70
THE MACALLAN 12YRS	N\$ 120
THE MACALLAN 15 YRS	N\$ 220

LIQUOR AND DIGESTIVES:

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

SHAKES & PEDROS:

MILKSHAKE	N\$ 40
AMARULA PEDRO	N\$ 70
KAHLUA PEDRO	N\$ 70
WHISKEY PEDRO	N\$ 70

HOT BEVERAGES:

AMERICANO	N\$ 25
CAPPUCINO	N\$ 30
ESPRESSO	N\$ 20
ESPRESSO DBL	N\$ 25
CAFE LATTE	N\$ 32
TEA SELECTION	N\$ 25



WINE SELECTION:

SPARKLING WINE, MCC, PROSECCO AND CHAMPAGNE

J.C LE ROUX LE DOMAINE	N\$ 180
J.C LE ROUX LA CHANSON	N\$ 180
HENKELL BLANC DE BLANC 750ML	N\$ 280
HENKELL ALKOHOLFREI 750ML	N\$ 280
HENKELL BLANC DE BLANC 750ML	N\$ 280
HENKELL ALKOHOLFREI 750ML	N\$ 280
HENKELL TROCKEN 750ML	N\$ 280
BOSCHENDAL NV BRUT	N\$ 550
SATORI PROSECCO	N\$ 560
MOET & CHANDON NV BRUT	N\$ 1640
VERRECLIQUE™ YELLOW LABEL	N\$ 1680

WHITE WINE:

CHARDONNAY

FRANCSCHHOEK CELLAR UNOAKED CHARDONNAY	N\$ 230
BRAMPTON ESTATE UNOAKED CHARDONNAY	N\$ 240
BACKSBERG ESTATE CHARDONNAY	N\$ 270

SAUVIGNON BLANC:

STONEDALE SAUVIGNON BLANC	N\$ 140
FRANCSCHHOEK CELLAR SAUVIGNON BLANC	N\$ 230
BRAMPTON ESTATE SAUVIGNON BLANC	N\$ 240
BACKSBERG ESTATE SAUVIGNON BLANC	N\$ 270
FRYERS COVE SAUVIGNON BLANC	N\$ 400

CHENIN BLANC:

STONEDALE CHENIN BLANC	N\$ 140
BACKSBERG ESTATE CHENIN BLANC	N\$ 200
BELLINGHAM 'OLD ORCHARD' CHENIN BLANC	N\$ 270
FRYERS COVE CHENIN BLANC	N\$ 400

ROSE, WHITE BLENDS AND OTHERS:

L'AVENIR ROSE	N\$ 160
GORGEOUS CHARDONNAY PINOT NOIR	N\$ 240
BRAMPTON ESTATE PINOT GRIGIO	N\$ 240
BOSCHENDAL CHARDONNAY PINOT NOIR	N\$ 300



RED WINE:

CABERNET SAUVIGNON

FRANSCHHOEK CELLAR CABERNET SAUVIGNON	N\$ 260
BRAMPTON ESTATE CABERNET SAUVIGNON	N\$ 200
BACKSBERG ESTATE CABERNET SAUVIGNON	N\$ 350
GLEN CARLOU CABERNET SAUVIGNON	N\$ 400

MERLOT:

FRANSCHHOEK CELLAR MERLOT	N\$ 260
GLEN CARLOU MERLOT	N\$ 370

PINOTAGE:

L'AVENIR PINOTAGE	N\$ 180
BRAMPTON ESTATE PINOTAGE	N\$ 350
BEYERSKLOOF PINOTAGE	N\$ 350
BEYERSKLOOF 'RESERVE' PINOTAGE	N\$ 600
BELLINGHAM 'THE BUSH VINE' PINOTAGE	N\$ 690

PINOT NOIR:

GLEN CARLOU PINOT NOIR	N\$ 450
BOSCHENDAL ELGIN PINOT NOIR	N\$ 1300

SHIRAZ:

STONEDALE SHIRAZ	N\$ 160
FRANSCHHOEK CELLAR SHIRAZ	N\$ 260
BRAMPTON ESTATE SHIRAZ	N\$ 350
BACKSBERG 'PUMPHOUSE' SHIRAZ	N\$ 580

RED BLENDS:

STONEDALE CABERNET FRANC MERLOT	N\$ 150
BACKSBERG 'JOHN MARTIN'	N\$ 350
FRYERS COVE GRENACHE CINSULT	N\$ 400
BOSCHENDAL 'NICOLAS'	N\$ 580
BELLINGHAM 'MAVERICK' S.M.V	N\$ 600
BOSCHENDAL 'ANGUS'	N\$ 1250
FRANSCHHOEK 'THE LAST ELEPHANT'	N\$ 1400



Signature Cocktails

WATERMELON AND GRAPEFRUIT MOJITO - N\$ 70

Bacardi Rum, Muddled Grapefruit,
Watermelon and Mint

SPICY MANGO DAIQUIRI - N\$ 70

Spiced Gold Rum, Cayenne pepper
and Mango puree

FESTIVE PUNCH - N\$80

Jagermeister, Ginger Liqueur, Cherry Liqueur,
Apple Juice Sparkling Wine

KIR ROYALE - N\$ 60

Blackcurrant Syrup &
Henkell Blanc De Blanc

MANHATTAN - N\$ 70

Jack Daniels, Martini Rosso,
Blackcurrant Syrup, Angostura Bitters & Lime Juice

ROOIBOS AND ELDERFLOWER G&T - N\$ 70

Rooibos Infused Gin, elderflower
Syrup Topped with Tonic Water

CHERRY & MINT MARTINI - N\$ 70

Cranberry Infused Smirnoff Vodka,
Peppermint Liqueur, Cherry liqueur,
Martini Blanc

