

JAVA BAR

Filter coffee	20.00
Americano	23.00
Espresso	20.00
Double Espresso	25.00
Café Latte	30.00
Cappuccino with Froth	26.00
Cappuccino with Cream	28.00
Jumbo Cappuccino Froth	30.00
Jumbo Cappuccino Cream	35.00
Jumbo Filter	22.00
Hot Chocolate	30.00
Chocochino	30.00
Tea – Rooibos / 5 Roses	19.00
Tea – Earl Grey / Green Tea & Mint	20.00
Tea – Pure Chamomile	20.00
Chai Latte	35.00
Decaf (pls add)	6.00
Extra cream	8.00

COCKTAILS

The Garden Party gin, tonic, lime, cucumber & elderflower	55.00
Long Island Ice Tea 5 white spirits, tangy flavor & coke	90.00
Happy Jam Jar A colourful combination of white rum, spiced gold and vodka,with fruit juice	65.00
Frozen Cocktails Ask your waiter about today’s flavour	45.00

BUBBLES

Simonsig Kaapse Vonkel	265.00
Pongrácz	230.00
JC Le Roux Le Domaine	140.00
JC Le Roux La Flaurette	140.00

WHITE WINE

Graça seafood wine for any occasion	85.00
Two Oceans Sauvignon Blanc tropical fruit, crisp & fresh	100.00
Rustenberg Sauvignon Blanc fresh and balanced	170.00
	gls 55.00
Fairview La Capra Chardonnay light chardonnay, citrusy with a hint of spice	125.00
	gls 41.00
Fleur du Cap Chardonnay citrus with a hint of oak spices	138.00
Glen Carlou Unwooded Chardonnay pineapple & quince with a soft creamy finish	200.00
	gls 65.00
Bosman Chenin Blanc peach & white pear	140.00
	gls 46.00
Cederberg Chenin Blanc medium bodied	235.00
Groote Post Old Man’s Blend crisp wine with fruity finish	182.00
	gls 45.00
Springfield Estate Miss Lucy a burst of citflavours	315.00

WHISKEY

100 Pipers	20.00
Scottish Leader	22.00
J&B	22.00
Jamesons	24.00
Southern Comfort	22.00
Jack Daniels	22.00
Bells	22.00
Johnnie Walker – Black Label	25.00

GIN, VODKA & CANE

Gordons gin	19.00
Desolate Gin (local)	35.00
Smirnoff vodka	19.00
Mainstay cane	19.00

BRANDY

Klipdrift	20.00
Richlieu	20.00
KWV 10 yr reserve potstill	36.00
Van Ryn’s 12 yr Distillers reserve	46.00

DRINKS

Soft drinks 200ml	16.00
Soft drinks 330ml	18.00
Canned fruit juice	20.00
Water still or sparkling 500ml	18.00
Apple / Grapetizer	23.00
Tomato cocktail	17.00
Rock shandy	28.00
Floats.	32.00
Windhoek	22.00
Tafel Lager / Lite	22.00
Draft beer 500ml	25.00
Draft beer 340ml	19.00
Savanna Dry / Light	22.00
Hunters Gold	22.00
Glass of filter water – still 250ml	5.00

CRAFT BEERS

NAMIB DUNES - a true microbrewing operation, which operates out of Swakopmund all beers 440ml	
Pale Ale refreshing and hoppy ale	45.00
Blonde Ale balanced and clean malt	45.00
Belgian Wit Bier citrusy moderate strength ale	45.00
Weiss Bier pale, refreshing beer	45.00

All four beers might not always be available due to brewing batches please check with your waiter

Erdinger Weissbier traditional Bavarian beer 500ml	45.00
Clausthaler Classic non-alcoholic beer 330ml	30.00
Clausthaler Lemon refreshing, lemon shandy 330ml	30.00

ROSÉ WINE

Darling Cellars Rosé sweet, fresh, fruity and vibrant	85.00
	gls 21.00
Goats do Roam Rosé citrus and a dry zesty finish	118.00
	gls 40.00
Glen Carlou Pinot Noir Rosé dry berry notes with hints of lime	165.00

RED WINE

Nederberg Cabernet Sauvignon full bodied fruity wine	185.00
Backsberg Cabernet Sauvignon spicy aroma & blackcurrent	270.00
	gls 90.00
Porcupine Ridge Syrah opulent red fruit flavours & a hint of pepper	160.00
	gls 50.00
Alivi’s Drift Shiraz white pepper & berries	125.00
	gls 41.00
Fairview Merlot medium bodied a spicy red berry flavour	205.00
	gls 68.00
Fleur du Cap Pinotage fruity and dry	175.00
Diemersdal Pinotage vanilla, exotic spices and dark chocolate	210.00
Van Loveren River Red juicy and drinkable	115.00
	gls 35.00
Kleine Zalze Pinot Noir barrel fermented, spicy fruit	310.00
Spier Creative Block 3 Stellenbosch best with beef & game	335.00
Boplaas Tinta Barocca aromatic medium bodied wine	182.00
De Krans Touriga Nacional full bodied with firm tannins	225.00

RUM

Captain Morgan	22.00
Red Heart	22.00
Spiced Gold	22.00

LIQUEURS

Jägermeister	28.00
Amarula	18.00
Ginger	17.00
Peppermint	17.00
Tequila Gold	20.00
Kahlua	19.00
Underberg	22.00

FORTIFIED WINES

Monis Medium Cream	19.00
Allesverloren Port	19.00
Dalla Cia Grappa	40.00
Wilderer Fybos Grappa	50.00

BE KIND TO OUR ENVIRONMENT,
our Lagoon and pristine ecosystem

say no to plastic straws & bottles
purified water available for N\$ 5.00,
please ask your waiter

STARTERS

Fresh oysters with black pepper, lemon wedges and tabasco sauce	18.00 each
Escargot - snails in cream and garlic butter served with fresh bread	70.00
Chicken wings - whole wings flame grilled and basted in a sweet barbeque or peri peri sauce	81.00
Coconut dusted cauliflower served with a red curry yoghurt	53.00
Calamari rings 200g deep fried or grilled with tartar sauce and lemon wedges	75.00
4 Grilled oysters , it's a Walvis Bay thing with a toasted mozzarella, garlic and parsley crumb	90.00
Deep fried camembert served with a berry reduction	64.00

LIGHT MEALS

Greek salad Anchors style with homemade dressing & grilled red peppers	80.00
Warm Grilled chicken salad Feta cheese & Pesto dressing	93.00
Beetroot and feta salad with toasted pumpkin seeds	82.00
Hake fillet pan fried simple but good	103.00
Beer battered baby hake encased in crispy batter	129.00
Classic schnitzel choice of any sauce chicken or pork crumbed and crispy fried	108.00
Calamari (smaller portion 250g) deep fried or grilled, with chips, rice, mash or veggies and tartar sauce	92.00
Sour kidneys served with rye toast	83.00

BUILD A PLATTER

Prawns 250g 130.00	Rump strips 250g 99.00
Calamari rings 200g 75.00	Black mussels 8 60.00
Spare ribs 300g 89.00	Sticky peri wings 4 61.00

10% service charge
will be added to tables
of 10 or more

MAINS

500g Pan o' prawns wild caught Argentinian prawns tossed in lemon and/or garlic butter	260.00
Calamari main 350g grilled or fried with tartare sauce and fresh lemon	123.00
Jetty burger 180g homemade, barbeque basted and flame grilled beef patty, cheddar, fried onions and bacon	110.00
Chicken burger served on a ciabatta roll, topped with camembert slices and caramelized onions	98.00
Cordon Bleu Stack - Pork wrapped around cheese and ham with a touch of garlic	135.00
600g Sticky spare ribs flame grilled and best eaten with your hands	178.00
Kingklip fillet pan fried delicate flavour, firm white fish	166.00
Beef rump steak grilled to your liking	250g 125.00 500g 178.00
Beef fillet 300g served with a sauce of your choice	168.00
Seafood platter for one prawns, mussels, calamari & line fish add grilled oysters	195.00 each 23.00

THE ANCHORS PLATTER

600.00
SERVES 4

All of our meals (excluding starters) are served with a choice of
chips, savoury rice, mashed potato or vegetables
unless stated otherwise

SAUCES & EXTRAS

Sauces - cheese, mushroom, pepper, monkeygland	22.00
Mayo's tartar sauce, sweet chilli and chilli mayo	12.00
Butters garlic and lemon	20.00
Extra chips, rice or salad	35.00
Homemade crisps	small 45.00 large 65.00
Extra mash potato / vegetables	40.00
Large chips 300g	57.00

KIDS (under 10)

Crumbed chicken strips	40.00
Crispy Hake bites	45.00
Calamari grilled or fried served with chips, mash or veggies extra cheese sauce	42.00 10.00

You may make changes to the menu
additional charges may apply

Please note we do
not offer split billing

