

# ~ Welcome ~

at our Waterfront Restaurant...

you may book a table for Breakfast, Lunch or Dinner;  
relish in our Children's or Adult's Swimming Pools;  
enjoy Coffee & Cake or Cocktails & Finger Snacks on our Sunset Deck;  
wield yourself on our host of Water Activities on the Lake;  
reserve a Private Venue for your Birthday, Anniversary, Engagement,  
Baptism, Baby shower, Bachelors, Farewell, Meeting, Workshop...  
Get in touch and let us know how we can make your outing to our  
waterfront Restaurant more Memorable!



# Breakfast

## **We serve breakfast daily as follows:**

Monday – Friday from 08.00 – 10.00

Saturday, Sunday and Public Holidays from 08.00 – 11.00

## **Self-service from our Buffet:**

You may enjoy an assortment of bread, cold meats, cheeses, fruit salad, yogurt and cereals.

Juice, coffee and tea is also included.

## **Order from the Kitchen:**

### **An omelet with 2 fillings of your choice**

from grilled mushroom, cheese, ham or stir fried vegetables

### **Fried eggs**

sunny side, medium, well done or over easy

### **Scrambled eggs**

### **Boiled eggs**

**All still served with bacon, sausage or stir fried vegetables**

## **All inclusive**

Adult	N\$ 150.00
Child (3-12years)	N\$ 95.00

*\*earlier breakfasts can be arranged at a nominal additional charge per person, or kindly ask us about a breakfast pack for you the day before your check out and travels\**



# Kiddies Favorites

Russian	N\$ 50.00
Cola Ribs	N\$ 70.00
Crumbed Chicken Nuggets	N\$ 50.00
BBQ Wings (2)	N\$ 60.00
Fish Fingers	N\$ 50.00
Beef Burger	N\$ 70.00
Ham & Cheese Toast	N\$ 50.00

*All served with Mash, Chips OR Fruit Salad*

## Pizza - Pasta

Salami Pizza	N\$ 60.00
Hawaiian Pizza	N\$ 70.00
Meatball Bolognaise	N\$ 60.00

## Sweet Treats

Soda Floats	N\$ 40.00
Half a Waffle with Ice Cream	N\$ 40.00



# Starters

<b>Garlic Snails</b> A classic snail dish, sautéed in garlic butter, topped with cheese and served with a slice of toast	N\$ 90.00
<b>Crumbed Mushrooms (V)</b> Breaded mushrooms served with garlic mayo	N\$ 80.00
<b>Grilled Calamari Rings (G)</b> Seared in lemon-butter on greens	N\$ 85.00
<b>Half Moon Pastries</b> Deep fried filled with chicken on greens	N\$ 50.00
<b>Greek Salad (V) (G)</b> Tomato, cucumber, onion, feta and olives topped with our homemade Matisa salad dressing	N\$ 55.00
<b>Prawn Scampi</b> Smothered in cheese with a slice of toast	N\$ 80.00



## Dietary indicators:

(V) – Vegetarian, ovo-lacto vegetarian menu recipes includes both eggs and dairy products.

(G) – Gluten free, recipes excludes gluten, a mixture of proteins found in wheat and related grains, including barley, rye, oat, and all their species and hybrids (such as spelt, kamut, and triticale).

Although this dish is gluten free,  
it is NOT prepared in a gluten-free kitchen and although cross  
contamination is unlikely, it is still possible.



# Lights

## Design your own Platter “pick n mix” style

Choose any 5 items from:

Samosa / Spring Roll / Quiche / Half Moons  
Crumbed Calamari / Cocktail Vienna / Boerewors / Meatballs  
Chicken Nuggets / Olives / Cheese Sticks

Specify the Size:

<b>Platter for 1</b> (2 of each item)	N\$ 110.00
<b>Platter for 2</b> (4 of each item)	N\$ 180.00
<b>Platter for 4</b> (8 of each item)	N\$ 330.00

Add a dip:

Garlic Mayo / Sweet Jalapeno

**Plate of Chips** 250g N\$ 40.00

**Classic Ham, Cheese & Tomato Toast** N\$ 60.00  
Served with Chips or Salad

**Chicken Mayo Toasty** N\$ 70.00  
Served with Chips or Salad

**Chicken, Spinach & Mozzarella Wrap** N\$ 70.00  
Served with Chips or Salad

**Stir Fry Carrot, Mushroom & Cauli Wrap (V)** N\$ 80.00  
Served with Chips or Salad and Sour Cream

**Beef Strips (G)** N\$ 95.00  
Teriyaki style Namibian Beef strips on a fresh bed of greens, cucumbers, garlic, chilli, onions with a soy dressing





# Oanob Classics

**Curry Chicken Potjie** N\$ 110.00

Served in the mighty black pot with a curry infused stew

**Classic Lamb Potjie** N\$ 130.00

Served in the mighty black pot, simmered in a sweet stew



**400g BBQ Spare Ribs** N\$ 170.00

Succulent roast pork ribs basted in our house marinade

**Lamb Shank** N\$ 150.00

Slow cooked hind shank in a sweet relish

**Chicken Cordon Bleu** N\$ 140.00

A breaded breast with ham & cheese tucked inside

**Prawn out of Shell** N\$ 160.00

Sautéed with a choice of garlic or peri-peri infused flavors

**Grilled Hake Fillet** N\$ 120.00

Lightly dusted with Parmesan, served with tartar sauce

**Calamari Rings (G)** N\$ 130.00

Seared in lemon-butter

**Greek Salad** N\$ 80.00

Tomato, cucumber, onion, feta and olives topped with our homemade Matisa salad dressing



**4 Full Wings** N\$ 110.00

Basted in BBQ Sauce

## All dishes include one side of your choice of:

Baked potato with sour cream or garlic butter, potato gratin, fried rice, plain rice, chips, creamed spinach, porridge, mash, green salad or seasonal vegetables



# From The Grill

<b>300g Mixed Game Grill</b>	N\$ 210.00
The Chefs selection of 3 delicious game fillets, served with an authentic red wine sauce	
<b>250g Sirloin Beef Steak</b>	N\$ 135.00
<b>350g T-bone Beef Steak</b>	N\$ 150.00
<b>500g T-Bone Beef Steak</b>	N\$ 190.00
<b>Beef Burger</b>	N\$ 90.00
With Cheese, Lettuce, Tomato. Served with Chips or Salad	
<b>Grilled Chicken Burger</b>	N\$ 100.00
With Cheese, Lettuce, Tomato. Served with Chips or Salad	

## All dishes include one side of your choice of:

Baked potato with sour cream or garlic butter, potato gratin, fried rice, plain rice, chips, creamed spinach, porridge, mash, green salad or seasonal vegetables

**Add an extra Side** N\$ 35.00

**Add a Sauce or Butter** N\$ 35.00

Pepper Sauce / Mushroom Sauce / Cheese Sauce / Red Wine Sauce  
Garlic Butter / Lemon Pepper Butter / Chili Butter / Seasonal Herb Butter



# Dessert

**Assorted Cheesecakes** N\$ 60.00

Ask your waiter for the Chef's choice of the day from the delectable Chateaux Gateaux range

**Cake Slice of the Day** - served with cream N\$ 70.00

Ask your waiter for the Chef's choice of the day from the delectable Chateaux Gateaux range

## Vanilla Ice Cream

2 scoops of ice cream with chocolate sauce N\$ 45.00

3 scoops of ice cream with chocolate sauce N\$ 55.00

## Homemade Waffle

with Ice Cream N\$ 50.00

with Ice Cream and seasonal fruit salad N\$ 60.00

Served with chocolate sauce or golden syrup

## Cake Fee

Brought your own Cake? No problem at all.  
We charge a nominal fee of N\$ 20.00 per person

# Shakes

**Milk shake 250 ml** N\$ 30.00

**Milk shake 500 ml** N\$ 45.00

Enjoy our thick milkshakes in either vanilla, strawberry, banana, chocolate or bubblegum flavors

**Don Pedro 250 ml** N\$ 50.00

**Don Pedro 500 ml** N\$ 65.00

A creamy, thick vanilla milkshake on top of Amarula, Coffee Liqueur, Bells Whiskey or Frangelico Almond Liqueur





# Aperitifs

Campari Orange	N\$ 50.00
Martini Vermouth	N\$ 40.00
Malawi Shandy 300ml	N\$ 35.00
Malawi Shandy 500ml	N\$ 45.00
Passion Fruit Lemonade 300ml	N\$ 35.00
Passion Fruit Lemonade 500ml	N\$ 45.00
Rock Shandy 300ml	N\$ 35.00
Rock Shandy 500ml	N\$ 45.00

# Digestifs & Fine Spirits

Naute Kristal Matisa	N\$ 35.00
Naute Kristal NamGin	N\$ 35.00
Underberg	N\$ 50.00

# Water

Still / Sparkling Water 500 ml	N\$ 16.00
Still / Sparkling Water 1 litre	N\$ 24.00
Sparkling Water 1litre flavoured	N\$ 30.00



# Sparkling Wine

JC le Roux	N\$ 130.00
JC le Roux Non-Alcohol	N\$ 135.00
Jc le Roux Sauv Blanc	N\$ 140.00
JC le Roux Nectar	N\$ 150.00
De Luca Prosecco	N\$ 195.00

## Perl  & Sweet Wine

Dragon's Back Sweet White	N\$ 145.00
Dragon's Back Sweet Red	N\$ 145.00
Bonnievale Dusk Ros�	N\$ 160.00

## Ros  Wine

Lutzville Sweet Ros� per Glass (150 ml)	N\$ 35.00
Lutzville Sweet Ros� per Bottle (750 ml)	N\$ 130.00

### Corkage Fee

Brought your own wine?  
No problem at all.  
We charge a nominal fee  
of N\$ 60.00 per bottle



# White Wine

Kumala, Intulo White per Glass (150 ml)	N\$ 35.00
Kumala, Intulo White per Bottle (750 ml)	N\$ 130.00
Flagstone Poetry Sauvignon Blanc	N\$ 185.00
Le Petite Fermé Baboon Rock Chardonnay	N\$ 210.00
Saronsberg Earth in Motion	N\$ 160.00
M.A.N Chenin Blanc	N\$ 175.00
Kumala Chenin Banc	N\$ 165.00

# Red Wine

Kumala, Intulo Red per Glass (150 ml)	N\$ 35.00
Kumala, Intulo Red per Bottle (750 ml)	N\$ 130.00
Flagstone Poetry Merlot	N\$ 180.00
Le Petite Fermé Cabernet Sauvignon	N\$ 295.00
Saronsberg Seismic	N\$ 310.00
M.A.N. Cabernet Sauvignon	N\$ 170.00
Kumala Shiraz	N\$ 160.00



# Beers & Ciders

<b>Hansa 250 ml, on Tap</b>	N\$ 30.00
<b>Hansa 500 ml, on Tap</b>	N\$ 45.00
<b>Beer Shandy 300 ml, with Lemonade</b>	N\$ 40.00

**Bottles** N\$ 30.00

Clausthaler Non-Alcoholic / Belgravia / Heineken  
Caribbean Twist / Corona / Hunters Gold / Dry / Chill  
Savanna Dry / Light / Lemon / Tafel Lager / Lite  
Windhoek Lager / Draught / Zero

**Cans** N\$ 35.00

Castle Light / Black Label / Flying Fish  
Tafel Lager / Radler / Windhoek Lager / Draught / Zero

# Twin Shooters

<b>Adam &amp; Eve</b> - Xuxu + Tango	N\$ 30.00
<b>Apie op 'n Stokkie</b> – Banana Liqueur + J&B	N\$ 30.00
<b>Gemsbokkie</b> – Azzura + Amarula	N\$ 40.00
<b>Springbokkie</b> – Peppermint Liqueur + Amarula	N\$ 40.00
<b>Bosvarkie</b> – Ginger Liqueur + Amarula	N\$ 30.00
<b>Vlakhassie</b> – Ginger Liqueur + Peppermint Liqueur	N\$ 30.00
<b>Silly Sunflower</b> – Jagermeister + Passion fruit	N\$ 35.00
<b>Suitcase</b> – J&B + Passion fruit	N\$ 35.00
<b>Oysters</b> - Cactus Original, Black Pepper + Hot Sauce	N\$ 30.00



# Faithful Singles

Po10cy	N\$ 20.00
Tango Apple Sours	N\$ 20.00
Jagermeister	N\$ 30.00
Kleiner Keiler	N\$ 30.00

## Gin Tails

**Ginger Linger** N\$ 50.00  
Ginger Liqueur / Omeya Gin / Gingerale

**NamLady** N\$ 50.00  
Naute Kristal Namibian NamGin / Pink Tonic

**Orange Sapphire** N\$ 45.00  
Bombay Sapphire Gin / Orange Juice

**Rooibos Deluxe** N\$ 45.00  
Still 33 Filvver Dry Gin / Gingerale

**TanqTop** N\$ 45.00  
Tanquery Gin / Soda

**Lemon & Luck** N\$ 40.00  
Royal Flush Gin / Dry Lemon

**Pink G&T** N\$ 60.00  
Wilderer's Fynbos Gin / Pink Tonic

**Just Jenny** N\$ 45.00  
Still 33 Macadamia Dry Gin / Indian Tonic



# Cocktails

<b>Banana Fall on You</b> Xuxu / Banana Liqueur / Cactus Plata Tequila / Tropical Juice	N\$ 70.00
<b>Tequila Sunrise</b> Campari / Cactus Plata Tequila / Orange Juice	N\$ 75.00
<b>Tropical Slammer</b> Amaretto / Southern Comfort / Tropical Juice	N\$ 65.00
<b>Appletini</b> Tango Apple Sours / Malibu Rum / Lemonade	N\$ 50.00
<b>Strawberry Dynamite</b> Xuxu / Tango Apple Sours / Monster	N\$ 65.00
<b>Lake Breeze</b> Blue Curacao / Malibu Rum / Lemonade	N\$ 50.00
<b>Bloody Mary</b> Tomato Juice / Blended Spices / Smirnoff Vodka	N\$ 45.00
<b>Beer-Garita</b> Tafel Radler / Salt Rim / Cactus Plata Tequila	N\$ 50.00
<b>Blue Kamakazi</b> Pushkin Vodka / Blue Curacao / Lemonade	N\$ 45.00
<b>Links Voor</b> Double Klipdrift / Coke / Lemon	N\$ 40.00
<b>Pina Colada</b> Crushed Ice / Malibu Rum / Lemonade	N\$ 50.00





# Mocktails

<b>Passion Mojito</b> (non alcoholic) Lemonade / Passion Fruit Pulp	N\$ 30.00
<b>Shirley Temple</b> (non alcoholic) Grenadine / Orange Juice / Gingerale	N\$ 40.00
<b>Boss Baby</b> (non alcoholic) Tropical Juice / Bubblegum OR Strawberry Flavour	N\$ 35.00
<b>Pina-CoJaJa</b> (non alcoholic) Crushed Ice / Lemonade	N\$ 30.00

# Cool Drinks

Coke / Dry Lemon / Ginger Ale / Soda Lemonade / Pink Tonic / Indian Tonic 200 ml	N\$ 15.00
Cream Soda / Pinenut / Sparberry / Stoney Coke Zero 300 ml	N\$ 18.00
Coke / Fanta / Sprite 600 ml	N\$ 20.00
Appletiser	N\$ 30.00
Fruitree	N\$ 30.00
Monster / Play 500 ml	N\$ 30.00
Red Bull 250 ml	N\$ 45.00



## Liqueurs

Amarula	N\$ 25.00
Amaretto	N\$ 30.00
Azzura Coffee	N\$ 20.00
Banana liqueur	N\$ 20.00
Blue Curacao	N\$ 20.00
Frangelico	N\$ 30.00
Ginger liqueur	N\$ 20.00
Peppermint liqueur	N\$ 20.00
Sherry	N\$ 25.00
Southern Comfort	N\$ 25.00

## Tequila

Cactus Original	N\$ 25.00
Cactus Gold / Plata	N\$ 25.00
Olmecca	N\$ 35.00

## Vodka

Cruz	N\$ 20.00
Pushkin	N\$ 20.00
Skyy	N\$ 35.00
Smirnoff	N\$ 25.00
Xuxu Strawberry	N\$ 30.00

## Rum

Malibu	N\$ 25.00
Red Heart	N\$ 30.00
Spiced Gold	N\$ 30.00

## Gin

Bombay Sapphire	N\$ 25.00
Gordon's	N\$ 20.00
Royal Flush	N\$ 20.00
Still 33	N\$ 35.00
Tanqueray	N\$ 25.00
Omeya	N\$ 35.00
Wilderer's Fynbos	N\$ 40.00

## Whiskey

Bells	N\$ 30.00
J&B	N\$ 25.00
Jack Daniels	N\$ 35.00
Jameson	N\$ 40.00
Joh. Walker Red	N\$ 35.00
Joh. Walker Black	N\$ 45.00

## Brandy / Cognac

Klipdrift	N\$ 25.00
Klipdrift Premium	N\$ 30.00
Richelieu	N\$ 25.00
Hennessey	N\$ 50.00

### Regrettably

We cannot allow you to bring  
your Own liquors / spirits



# Warm Drinks

Filter Coffee	N\$ 25.00
Espresso	N\$ 25.00
Double Espresso	N\$ 35.00
Ristretto	N\$ 25.00
Cappuccino	N\$ 30.00
Cappuccino with Cream	N\$ 35.00
Latte Macchiato	N\$ 30.00
Hot Chocolate with Cream	N\$ 35.00
Flat White	N\$ 25.00
Americano	N\$ 25.00
Mocha	N\$ 35.00
Rooibos / Five Roses Tea	N\$ 25.00
Assorted Flavoured Tea	N\$ 30.00
Take away Coffee / Tea	N\$ 40.00
Irish Coffee	N\$ 55.00

## Stay In Touch



We value the feedback to your experience. Please tell us about your visit  
Call us on 062 523647 for your next Restaurant booking, don't get left in  
the lurch on that special date. Follow us on Facebook and Instagram  
to get special offers, event updates and weekly menus.

For more info, look up our website at

[www.oanob.com.na](http://www.oanob.com.na)

