

Our History

JETTY
RESTAURANT 1905



During the first years of the 1900's it was decided that a wooden landing jetty should be constructed for the purpose of off-loading the boats and rafts. This was a crucial decision to try and improve the manner in which cargo could be offloaded from the ships. The Swakopmund Mole had served as the harbour for many years, however, there was an ongoing problem of the harbour silting up and so the idea for a jetty was born.

On 25 October 1904, sixty men of the 2nd Eisenbahn-Baukompagnie landed at the Swakopmund Mole to commence with the construction of the new jetty. The rough Atlantic surf made the operation of securing the foundations and lower pillars a treacherous task for the building team. As the Mole continued to silt up the team of builders & engineers had to deal with extremely tough working conditions but also had to race against time to complete the jetty. The Jetty was completed 25 April 1905, and it was 275m long and 9m wide. But by 1907 the volume of goods being off loaded at the jetty had increased to such an extent that a decision was taken to extend the jetty by 50m and to widen it a further 5m, this would ensure that bulkier cargo could be handled more efficiently.

Companies encountered major budget problems during the early days of shipping goods to Swakopmund, many goods were imported but there were no exports until the Otavi Copper Mine came into production and the export of ore began in late 1907, and by 1911 the first blocks of marble from Karibib were shipped out of Swakopmund.

The Jetty encountered problems as the Atlantic Ocean continued to batter her foundations - and the marine borer mollusc (*Teredo Navalís*) weakened the wooden beams. So in 1912 began the construction of the new steel jetty. This new construction was a joint venture by the companies

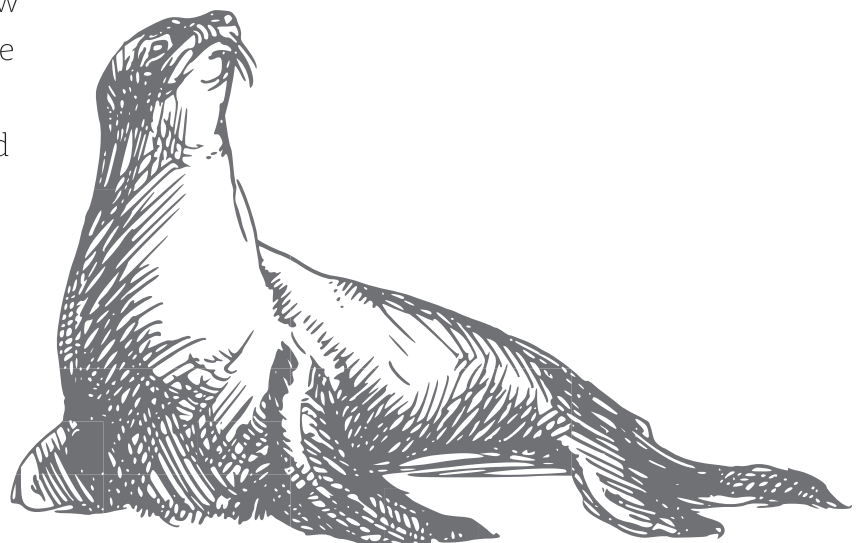
Flander A.G., Benroth and Grun & Bilfinger. The new jetty was planned to be 640m long, and would be built south of the wooden jetty. However, with the outbreak of the First World War construction of the steel jetty was halted after only reaching a length of 262m. The jetty foundations were drilled and secured with pillars to the bedrock below. There are 2 original 'stamper' drills bits of 63cm and 93 cm which are, today, seen mounted on a pedestal at the entry point to the Jetty.

In 1934, after the unusually heavy rains inland, masses of sand was washed down the Swakop River and settled along the shoreline which increased the beachbreak to past the end of the Jetty! It took many years before the shoreline receded again.

The Swakopmund Jetty became a favorite fishing 'spot' with anglers and was also a popular place for couples to take romantic strolls. It is a famous location for breathtaking sunset views and a popular subject for photographers from all around the world. From the end of the jetty you can also enjoy an unspoilt panorama of the picturesque Swakopmund.

In 1983 a jetty fund was started, to implement major repairs after the Jetty was considered to be too unsafe for pedestrian use. An amount of N\$300,000 was raised after numerous collections and fund raisers, however the funds were insufficient to complete the much needed repairs. The Municipality of Swakopmund recognized the tourist value of the Jetty as well as its role as a historical landmark, and the Mayor of Swakopmund, the late Daniel Kamho started the 'Save the Jetty Fund' and eventually the renovations were undertaken in a joint venture between Kraatz Marine, Walvis Bay Diving & Bicon Engineering in September 2005. The Jetty was re-opened after 13 months of challenging renovations on the 6th of October 2006.

The Lighthouse Group approached the Town Council with a proposal to develop, maintain and manage the Jetty on behalf of the community and the council approved the plans to make the Jetty a commercially viable project, which is how the concept of the Jetty 1905 was born. The remaining renovations to the Jetty were implemented by the Lighthouse Group and the Jetty 1905 was opened by the Swakopmund Mayor on 6 August 2010, the Jetty 1905 Restaurant was opened on the 14th of October 2010, and has since become one of the most iconic tourist spots in Namibia.



Welcome ...

Please take note of the following:

- Your waiter will bring the bill to your table, please settle with the cashier at the counter. We recommend that you present your ID or passport when paying by credit or debit card.
- We do not include a tip on your final bill, this is done in order to provide you with the opportunity to reward your waiter in accordance to the standard of service delivered.
- We provide one final bill per table and are not able to provide separate billing.
- Please make all comments and requests to management, immediately, so that we have the opportunity to attend to it as soon as possible.
-  = Vegetarian dishes  = Spicy hot dishes  = Vegan dishes
- We only serve the best quality products available. All items on our menu are therefore subject to availability.
- Fish may contain some bones.
- All weights indicated on the menu are based on approximate (uncooked) weights.
- All Prices shown in the menu include VAT.

If you enjoyed your experience with us, please be so kind as to share your experience with others, and/or write a review about your experience TRIPADVISOR or our FACEBOOK page.

BOOK ONLINE



FREE WIFI



BUSINESS CARD



We trust you will enjoy your meal with us, please don't hesitate to let us know if there is anything we can do to improve your visit.

THANK YOU FOR YOUR PATRONAGE.

1905 SUSHI

Sashimi (3 pcs)

Salmon / Tuna 141

Nigiri (2)

Salmon / Tuna 127

Roses (3pcs)

Salmon/ Tuna 142

Maki (6 pcs)

Tempura Prawn 129

Crab Stick 91

Salmon/Tuna 126

Prawn 118

Avocado 82 

Tempura Vegetable 71 

Spicy Tuna/Salmon 141

California Rolls (6 pcs)

Tempura Prawn 131

Crab Stick 106

Salmon/Tuna 141

Prawn 131

Avocado 82 

Tempura Vegetable 71 

Spicy Tuna/Salmon 144

Hiro Rolls (10 pcs)

Crumbed tempura roll with crab sticks, prawn, tuna and spicy sauce. 331

Tuna Crunch Roll (8 pcs)

Seared tuna roll, crispy onions and our secret sauce. 328

Jetty Express (10 pcs)

Tempura prawn roll with sesame and tuna on the outside
and our secret sauce. 363

Green Dragon

Spicy tuna or salmon and crispy onion inside-out roll wrapped in wasabi
and sesame.- **NOT** for the **faint-hearted!** 314

OYSTERS

Fresh Atlantic Oysters (6)

Served on ice with lemon slices, Tabasco, black pepper & sea salt. 252
per additional oyster 42

Baked Garlic Oysters (4)

Our fresh oysters baked in a generous amount of
garlic & lemon butter. 182

Tempura Oysters (4)

Deep-fried in a light batter and served with wasabi mayo.
A taste sensation. 198

Gratinated Oysters (4)

Plump, fresh oysters gratinated with Mascarpone,
sparkling wine & ginger. 228

Full House (4)

Why choose when you can have them all! Try one of each: one baked
garlic oyster, one tempura oyster and one gratinated oyster. 226

STARTERS

Soup du Jour

Made fresh daily. Ask your waiter for details
Served with toasted bread fingers.

Crumbed Camembert

Crumbed, deep fried Camembert served with
cranberry jam and crostini. 158

Salt and Pepper Squid

Patagonian squid seasoned with salt and pepper and
pan fried in olive oil.

Sprinkled with the chopped mint and drizzled with lime juice. 146

Beef Carpaccio

Thinly sliced beef tenderloin drizzled with lemon juice and olive oil.
topped with rocket and Parmesan shavings. 194

Bursty Tomato Burrata

Bursty Tomato Burrata 'Salad. Juicy roasted cherry tomatoes, creamy
burrata cheese, dollops of pesto, swish of olive oil and crusty bread.
A gorgeous appetiser or light meal. 267

Creamy Garlic Prawns

Plump juicy prawns marinated in garlic then seared in butter, finished
with a splash of dry white wine and a squeeze of lemon juice. served
with toasted bread fingers. 224

SALADS

House Salad

Crisp lettuce, tomato, cucumber, peppers, red onion, carrots and herbs.
Served with a homemade dressing. 126

Greek Salad

Crisp lettuce, tomato, cucumber, peppers, red onion, olives and Feta.
Served with our homemade Greek dressing. 156

Seafood Salad

“Insalata di Mare”. A classic Italian dish: tender, melt in the mouth seafood, bright and flavourful, tangy but sweet citrus dressing.
Topped with a prawn.
Served with toasted crostini. 269

Caesar Salad

Classic Caesar salad with crisp homemade croutons,
Parmesan shavings and a light Caesar dressing. 148
add chicken + 56

Bursty Tomato Burrata

Bursty Tomato Burrata ‘Salad’. Juicy roasted cherry tomatoes, creamy burrata cheese, dollops of pesto, swish of olive oil and crusty bread.
A gorgeous appetiser or light meal. 267

VEGAN & VEGETARIAN DISHES

White Asparagus Soup

Smooth, creamy white asparagus soup with made with non dairy cream and tender white asparagus. Garnished with a sprinkle of fresh chives, this elegant soup is both light and indulgent. 198

Vegetable Stir-Fry

Crunchy stir fried seasonal vegetables served on rice. 186

Thai Green Curry

Fragrant Thai green curry made with coconut cream, bamboo shoots and seasonal vegetables.
Served with rice. 206

Spinach & Ricotta Ravioli

Homemade spinach and creamy ricotta encased in pockets of Italian pasta. Topped with shaved Parmesan 339

Creamy Mushroom Linguine

Al dente pasta meets a luscious sauce of mushrooms, with garlic, shallots, and fresh herbs. Made with Tahini, a light touch of white wine and finished with a dash of cream, sprinkled with parsley. 206

FISH & SEAFOOD

Seafood Chowder

Diary free - made with coconut milk, chunky seafood, potatoes, and garlic. Hearty, filling and delicious.
Served with homemade corn bread. 293

Jetty 1905 Mussel Pot

Mussels infused in a creamy garlic, white wine sauce and served with toasted bread. Topped with a prawn. 290

Fish & Chips

Grilled or dipped in a beer batter and deep fried.
Served with mushy peas, chips and tartar sauce.

Simple and delicious!

Hake 313/ Kingclip 344/ Monk 356

Calamari Rings

Our famous calamari rings served grilled or crumbed and deep-fried, served with chips and tartare sauce. 290

Brücken "Burger"

A medley of seafood, grilled fish, tempura prawns and crumbed calamari rings served on an open toasted panini.
with tartar sauce. 358

FISH & SEAFOOD

Grilled Sole

Succulent sole served with new potatoes, crunchy green beans and lemon butter. 357

Kabeljou Jetty 1905*

Grilled Namibian Kabeljou topped with two prawns, grilled calamari and four black mussels, in a white wine sauce.
Served with rice. 399

Peppercorn Crusted Seared Tuna

Black pepper and toasted sesame crusted tuna medallions served with wasabi potato mash, pickled ginger and sweet soy sauce. 428

Grilled Prawns (6) or (12)

Traditional grilled prawns served with rice and your choice of a garlic, lemon or peri-peri butter. 318/664
add prawn 58

Seafood Platter small/large (serves 2/serves 4)

A decadent platter featuring baked garlic oysters, creamy white wine mussels, tempura prawns, grilled prawns, fish fillets, calamari, rice & chips. *890/1518
add crayfish +258

* all items are subject to availability and substitutions may be made in lieu of an unavailable item

FROM THE GRILL & PAN

PLEASE NOTE: We recommend that meat cuts be prepared medium or medium-rare for the best quality. We cannot accept responsibility for the tenderness or flavour of steaks cooked beyond medium. Game meat, in particular, is very lean and should ideally be served medium-rare to preserve its juiciness and texture.

Lean-Cut Sirloin (300g)

Premium beef sirloin medallions, flame grilled and brushed with garlic butter and served with creamed spinach and chips. 375

Flame Grilled Namibian Beef Fillet (300g)

Free range beef fillet medallions, flame-grilled and served with mashed potatoes, with caramelized onion & beetroot confit. 395

Chicken Parmigiana

Two lightly fried parmesan-breaded chicken breasts with our homemade marinara and melted Mozzarella.

Served on artisanal tagliatelle. 358

Game Steak

Namibian game grilled to your specification with a red wine and berry reduction, leek & potato mash and green beans. 398

* subject to availability

Surf 'n Turf

Juicy 200g lean-cut Sirloin, served with succulent garlic prawns and steamed mussels in a white wine broth.

Accompanied by green beans and garlic potatoes. 389

+ crayfish 258

DESSERT

Vanilla Ice Cream & Sauce

Vanilla ice cream served with your choice of a sherry-cream chocolate sauce or cara-Amarula sauce. 102

Chocolate Volcano

A rich chocolate flavoured dessert with a molten centre baked to perfection. This self-saucing dessert is not for the fainthearted! Each little eruption contains half a slab of chocolate... mmm!
Served with cream or ice cream. 156

Cape Malva Pudding

A traditional South African pudding of Dutch origin, baked to perfection and oozing with buttery sauce.
Served with custard, cream or ice cream. 138

Double Decker

Layers of white and dark chocolate flavoured mousse on a base of moist Sacher-torte, finished with a bittersweet cocoa glaze and topped with fine chocolate flavoured shavings. 149

Apple Crumble

Granny Smith apples stewed with cinnamon and topped with an aromatic crunchy, buttery pastry crumble.
Made fresh daily. Limited quantities available.
Served with cream or ice cream. 114

AFTER DINNER

Pot of Tea

A steaming pot of Rooibos, Five Roses or Early Grey tea. 31

Espresso

Single or double shot. 36/63

Americano

Lungo: espresso with hot water. 39

Affogato

Single shot espresso over a scoop of vanilla ice cream. 64

Café Latte

Single shot espresso and steamed milk. 45

Cappuccino

Single shot espresso, steamed milk and froth. 43

Café Mocha

Single shot espresso, chocolate and froth. 46

Hot Chocolate

Hot chocolate topped with froth. 58

Irish/Kahlua/Amarula Coffee

Double shot, espresso & cream. 76

Boere Coffee

Double shot Brandy, espresso & cream. 74

Dom Pedro

Double shot Kahlua, Peppermint, Whisky or Amarula and ice-cream. 89

Milkshakes

Strawberry, chocolate, vanilla or coffee. 64