



Sundowner Snacks & Classics

Snack basket a la Chef Sara filled with samosas, spring rolls, crumbed mushrooms, sticky chicken wings, panko crumbed prawns & fries (serves 3-4)	N\$ 189.00
Portion of shoestring fries	N\$ 29.00
Peter`s toasted sandwiches, with your choice of either white or brown bread served with fries	
Cheese	N\$ 52.00
Ham & Cheese	N\$ 55.00
Cheese & Tomato	N\$ 55.00
Ham & Tomato	N\$ 55.00
Ham, Cheese & Tomato	N\$ 58.00
Phillip`s traditional deluxe Kapana – strips of rump steak served with a spicy salsa	N\$ 82.00
Crumbed mushrooms with a homemade dip by Meme Selma	N\$ 62.00
Our guests favorite snails drenched in garlic butter topped with molten cheese, served with toasted Baguette	N\$ 152.00
Pan-fried prawns in a lemon & garlic butter served with rustic bread (set of 6)	N\$ 186.00
Thule style sticky marinated spare ribs served with fries	N\$ 149.00
Pan fried Hake fillet a la Vaino topped with creamy garlic mussels served with fries & a garden salad	N\$ 179.00
Michael`s crumbed pork Schnitzel served with fries, mushroom sauce & a garden salad	N\$ 155.00



Off the Grill

Thule style steaks - grilled by our grill master Tate Joe - served with caramelized onions, fries, garlic butter & side salad

Beef fillet	(250g)	N\$ 269.00
Rump Steak	(250g)	N\$ 225.00
Oryx Steak (subject to availability)	(250g)	N\$ 225.00
T-Bone Steak	(500g)	N\$ 255.00

Surf & Turf - grilled beef fillet, topped with garlic fried prawns served with fries & garden salad (250g) N\$ 295.00

Lemon & rosemary grilled lamb chops served with garlic fried potatoes, caramelized carrots & a red wine sauce N\$ 192.00

Add one of our homemade sauces N\$ 22.50

Green peppercorn sauce
Mushroom sauce

Italian flair Pasta Bowls

Penne Pasta tossed in a Mediterranean tomato, herb & olive sauce, topped with Feta crumble, served with Pecorino cheese N\$ 149.00

Creamy smoked chicken, mushroom & bacon Linguini topped with truffle zest served with Pecorino cheese N\$ 162.00



Healthy Corner – by Chef Paulus

Funky Thule salad - mixed greens topped with chunks of melon, grapes, avocado, Feta & roasted nuts, served with a zesty orange dressing	N\$ 175.00
Classic Greek salad - greens, tomatoes, onions, peppers, Feta & olives with our Thule dressing	N\$ 155.00
Chicken Taco Salad – fresh greens, tomatoes, avocado, corn & black beans topped with strips of chicken & homemade tortilla shards, served with a yoghurt dressing	N\$ 179.00

Desserts

Malva pudding - rounded off with Amarula-cream liqueur, served with a scoop of almond ice cream	N\$ 105.00
Chocolate lava pudding served with stewed fruit & vanilla ice-cream	N\$ 98.00
Homemade Apple Strudel served with vanilla sauce	N\$ 115.00

Hot beverages

Cup of coffee	N\$ 22.00
Espresso	N\$ 19.00
Espresso double	N\$ 24.00
Cappuccino	N\$ 26.00
Café Latte	N\$ 29.00
Irish coffee (made with Jameson)	N\$ 46.50
Pot of Tea (please ask your waiter for the selection of flavours)	N\$ 18.00
Hot chocolate topped with cream	N\$ 28.50