

## 3-COURSE CHOICE MENU

### APPETIZERS

**Fish Velouté Soup**

or

**Shrimp Salad Crostini**

Marinated shrimp on toasted French baguette au gratin

### MAIN COURSES

**Swordfish Fillet**

Served with sautéed white onions, tomatoes and parsley with a butter, white wine and lime juice sauce

or

**Tenderloin**

A 6oz tenderloin with caramelized onions and a red wine sauce

or

**Chicken Pasta Primavera**

Sautéed chicken breast and vegetables in a marinara sauce, served over linguine

### DESSERT

**Passion Fruit Mousse**

PER PERSON

**49** AFL.

## DRINKS MENU

Prices in AFL\*

Glass | 8,75  
Bottle | 35,-

### WINES

**Mezzacorona Pinot Grigio** Trentino-Alto Adige, Italy

Light bodied and dry, this delightful Pinot Grigio can be enjoyed for its aromatic crisp green apple, mineral and honeysuckle notes.

**Mezzacorona Chardonnay** Trentino-Alto Adige, Italy

With its fruity fragrances and graceful taste, this highly drinkable Chardonnay shows subtle flavors of peach, nectarine, pear and spice.

**Stemmari Moscato** Sicily, Italy

Light and semi-sweet with perfumes of white flowers with smooth citrus notes. Every sip conveys extreme fruitiness balanced by a pleasant crispness.

**Stemmari Pinot Noir** Sicily, Italy

Medium-light bodied and dry with red berry notes and hints of oaky vanilla with a quick finish

**Trivento Reserve Malbec** Mendoza, Argentina

Deep red and violet in color, with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak. Good body and fleshy tannins with a long, lingering finish

### BEERS

**Heineken** AFL. 7,50

**Amstel Bright** AFL. 7,50

\*Prices apply with this menu only

### COCKTAIL

**"Frescopolitan"** AFL. 10,-

Absolut Lime, Triple Sec, and Cranberry Juice

**"Cucumber Fizz"** AFL. 10,-

Svedka Cucumber Vodka, Lime Juice and a splash of 7-up