



3-COURSE CHOICE MENU

APPETIZERS

Mexican Shrimp Cocktail

Spiced tomato juice poured over marinated shrimp with cucumber, lime and avocado

or

Onion Soup

Served with garlic bread

MAIN COURSES

Beef Lasagna

Homestyle cooked lasagna made with bolognese sauce and layers of fresh pasta sheets topped with cheese. Served with a side salad

or

Spicy Shrimp Pizza

Wood fired baked pizza featuring creamy spicy shrimp, red onions and bell peppers

DESSERTS

Dutch Apple Pie

A slice of Surfside's famous and authentic Dutch apple pie served with a scoop of vanilla ice cream

or

Tiramisu

A traditional italian dessert blending the bold flavors of cocoa and espresso

PER PERSON

39 AFL.



DRINKS MENU

Prices in AFL*

Glass | 8,75
Bottle | 35,-

WINES

Matua Sauvignon Blanc Marlborough, New Zealand

A light bodied, dry Sauvignon Blanc, with a balanced mouthfeel packed with crisp citrus notes and a hint of vibrant passionfruit and basil.

Woodbridge by Mondavi Chardonnay California, USA

Aromas of tropical fruit with a hint of cinnamon and maple, leading to a rich toasty finish.

Lindemans Bin 90 Moscato South Eastern Australia

A light, juicy and refreshing Moscato with lifted aromas of citrus, musk and freshly cut grapes combined with tropical notes and a lingering finish.

Ruffino Chianti Tuscany, Italy

This Chianti wine features deep, fruity plum and intense cherry flavors, accompanied by hints of spice, hazelnut, and delicate violet aromas.

Lindemans Bin 40 Merlot South Eastern Australia

A soft and elegant, medium-bodied Merlot with delicious red berry aromas, dark red berry fruit, textural oak and silky tannins.

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