

APPETISERS, ENTREES & SALADS

PIZZA BREAD

Our own homemade dough with a delicious rosemary olive oil base, topped with your choice of	Serves 2	Serves 4
* Chilli, garlic & cheese	\$7.50	\$12.50
* Rosemary, garlic, onion & cheese	\$7.50	\$12.50
* Garlic & cheese	\$7.50	\$12.50
* Feta, olives, garlic, oregano & cheese	\$8.50	\$13.90
* Bacon, garlic & cheese	\$8.50	\$13.90
* Fresh mixed herbs & cheese	\$7.50	\$12.50
* Mushrooms, garlic, onion, rosemary & cheese	\$7.50	\$12.50

BREADS

Garlic Bread	\$7.50
Cheese & Bacon Bread	\$8.50
Mozzarella Garlic Bread	\$8.50
Rosemary Mozzarella Garlic Bread	\$8.50
Medley Mix (Cheese & Bacon, Fresh tomato & mozz, 2 x Garlic Bread)	\$8.50
Bruschetta (A cooked spicy combination of tomato, onion, garlic, chilli & herbs)	\$8.50

SOUP

	<u>Small</u>	<u>Large</u>
PUMPKIN SOUP (VT)	\$10.50	\$16.90
<i>Delicious soup from golden roasted pumpkin.</i>		

CHICKEN & MUSHROOM	\$10.50	\$16.90
<i>Chicken breast pieces fried in garlic, with roasted mushrooms, creamy sauce & topped with rosemary oil & fresh chives.</i>		

BOWL OF CHIPS

	<u>Small</u>	<u>Large</u>
	\$5.50	\$9.90

SALAD SENSATIONS

	<u>Small</u>	<u>Large</u>
ROAST PUMPKIN SALAD	\$17.90	\$26.50
<i>Roasted pumpkin with feta cheese, cucumber, red onion, tomato & lettuce tossed with balsamic vinegar & olive oil dressing, topped with roasted almonds.</i>		

PRAWN & AVOCADO INSALATA	\$18.90	\$27.50
<i>Cos lettuce, prawns, sliced avocado, roasted capsicum, red onion, with creamy homemade greek dressing.</i>		

GREEK INSALATA (V.T)	\$15.50	\$23.50
<i>Cos lettuce, red onion, tomato, cucumber, olives, feta cheese & creamy homemade greek dressing.</i>		

ITALIAN INSALATA (V.T)	\$14.50	\$22.50
<i>Cos lettuce, red onion, tomato, olives, cucumber & red cabbage drizzled with homemade italian dressing.</i>		

CAESAR INSALATA	\$16.50	\$24.50
<i>Cos lettuce, <u>anchovies</u>, bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.</i>		

CHICKEN CAESAR INSALATA	\$17.90	\$26.50
<i>Caesar Salad with <u>anchovies</u> & chicken breast</i>		

ANTIPASTO PIATTO

\$15.90 serves 1

A predinner assortment of Italian favourites	\$23.50	serves 2
<i>Served with Focaccia Medallions</i>		
\$39.00	serves 4	

* Prosciutto	* Marinated mushrooms
* Oven Dried Tomato	* Black & Green Olives
* Grilled Eggplant	* Anchovies
* Roasted Marinated Capsicum	* Cheese
* Salami	

MEDLEY OF OLIVES

\$11.90

A medley of 2 types of olives, balsamic vinegar & olive oil. Served with rustic Italian bread

OYSTERS

OYSTERS AL NATURAL	<u>1/2 Doz</u>	<u>Doz</u>
<i>Served with Chef's sauce & lemon.</i>	\$21.50	\$39.90

KILPATRICK OYSTERS	\$21.50	\$39.90
<i>Oysters grilled in their shell, with bacon & Chefs own sauce.</i>		

SEAFOOD

CHILLI PRAWNS	<u>Entrée</u>
<i>Green prawns sautéed with mild chilli, garlic & chives, finished with a rich napolli sauce.</i>	\$18.50

GARLIC PRAWNS	<u>Entrée</u>
<i>Green prawns pan fried in garlic, with chives, cream & sherry all blended for a favourite dish.</i>	\$18.50

SIGNATURE GAMBERI (PRAWNS)	<u>Entrée</u>	<u>Main</u>
<i>Extra large king prawns sautéed in olive oil, garlic, chilli, chives and a dash of lemon juice. Served with rustic bread.</i>	\$19.90	\$39.90
	3 Prawns	6 Prawns

TEMPURA PRAWNS	<u>Small</u>	<u>Large</u>
<i>Tempura battered green prawns, deep-fried and served on a bed of salad, lemon wedge & drizzled with mustard and mild chilli dressing.</i>	\$18.50	\$28.90

CAJUN CALAMARI	<u>Small</u>	<u>Large</u>
<i>Tender squid rings floured & deep fried, tossed with Cajun spice on a bed of Italian salad, with lemon wedge & drizzled with mustard and mild chilli dressing.</i>	\$17.50	\$25.90

TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY	\$28.90
<i>Tempura prawns & cajun calamari on a bed of salad with lemon wedge & mustard mild chilli dressing.</i>	

CHILDREN'S MEALS

8yrs & under All \$8.50ea

*SPAGHETTI MEATBALLS	*SPAGHETTI BOLOGNAISE
*CHEEKY CHEESE PIZZA	*HAWAIIAN JUNIOR PIZZA
* KIDS CHICKEN & CHIPS	

GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$3.00 extra

	<u>Small</u>	<u>Large</u>		<u>Small</u>	<u>Large</u>
PRAWN & AVOCADO PIZZA <i>Tomato base, onion, prawns, avocado, mozzarella & Cajun spice.</i>	\$18.90	\$23.90	GRILLED VEGETABLE PIZZA (V.T) <i>Tomato base, onion, mushrooms, mixed grilled vegetables, mixed herbs & mozzarella. (Vegan avail - ask NO Cheese)</i>	\$16.50	\$21.50
GARLIC PRAWN PIZZA <i>White cream sauce base, prawns, garlic, chives & mozzarella cheese.</i>	\$18.90	\$23.90	MARGHERITA PIZZA (V.T) <i>Tomato base, basil & mozzarella.</i>	\$14.90	\$19.90
SEAFOOD DELIGHT PIZZA <i>Tomato base, onion, prawns, scallops, calamari, Cajun spice & mozzarella.</i>	\$18.90	\$23.90	THE BIG CHEESEY (V.T) <i>Tomato base, parmesan, mozzarella, & feta cheese.</i>	\$14.90	\$19.90
MARINARA PIZZA <i>White cream sauce base, calamari, scallops, prawns, garlic, onion, Cajun spice & mozzarella.</i>	\$18.90	\$23.90	CHILLI PEPPERONI PIZZA <i>Tomato base, pepperoni, roasted capsicum, onion, chilli & mozzarella. (mild, medium or hot chilli)</i>	\$16.90	\$21.90
REAL MEAT LOVERS <i>Barbecue base, beef, spicy pork mince, salami, pepperoni, bacon & mozzarella.</i>	\$16.90	\$21.90	PEPPERONI CHEESE CLASSICO <i>Tomato base, mozzarella & pepperoni.</i>	\$16.50	\$21.50
SICILIAN MEAT PIZZA <i>Bolognese base, spicy pork mince, salami, pepperoni, onion, roasted capsicum, mushrooms, bacon & mozzarella.</i>	\$17.90	\$22.90	PEPPERONI FRESH LIME & CHILLI <i>Tomato base, mozzarella, onion, pepperoni, roasted capsicum & chilli, served with slices of fresh lime & drizzled with fresh lime juice.</i>	\$16.90	\$21.90
LAMB PIZZA <i>Tomato base, roasted lamb strips, onion, mushroom, fresh rosemary, cajun spice & mozzarella.</i>	\$16.90	\$21.90	CHICKEN & AVOCADO PIZZA <i>Creamy white sauce base, onion, avocado, chicken breast, garlic & mozzarella.</i>	\$17.90	\$22.90
SPICY ITALIAN PORK PIZZA <i>Tomato base, spicy pork mince, fresh rosemary, mixed grilled vegetables, mixed herbs & mozzarella.</i>	\$16.90	\$21.90	BBQ CHICKEN PIZZA <i>BBQ sauce, onion, chicken breast, mushrooms & mozzarella.</i>	\$16.90	\$21.90
SORBELLO'S SPECIAL PIZZA <i>Tomato base, roasted capsicum, salami, onion, fresh basil, olives, pepperoni, mozzarella & parmesan.</i>	\$16.90	\$21.90	CHICKEN PIZZA <i>Tomato base, chicken breast, bacon, tomato, onion, garlic, fresh basil, black pepper & mozzarella.</i>	\$16.90	\$21.90
GOURMET SUPREME PIZZA <i>Tomato base, <u>anchovies</u>, salami, bacon, olives, roasted capsicum, mushrooms, onion & mozzarella.</i>	\$16.90	\$21.90	CHICKEN CHILLI FRESH LIME PIZZA <i>White sauce base, onion, sweet chilli, chicken breast & mozzarella, served with slices of fresh lime & drizzled with fresh lime juice.</i>	\$17.90	\$22.90
HAWAIIAN PIZZA <i>Tomato base, ham, pineapple & mozzarella.</i>	\$16.50	\$21.50	SATAY CHICKEN PIZZA <i>Satay sauce, onion, chicken breast, mushrooms & mozzarella.</i>	\$16.90	\$21.90

ITALIAN PASTA

Available Gluten Free "Spiral" - (Spiral Shaped Pasta) - Small \$2 Large \$4 Extra				
PENNE SMOKED SALMON & ASPARAGUS	\$20.50	\$26.50	CANNELLONI SPINACH & RICOTTA (VT)	\$18.90 \$23.90
<i>Atlantic smoked salmon, asparagus, onion, garlic, basil, white wine, finished with a rich creamy sauce & topped with parmesan.</i>			<i>Spinach & ricotta encased in tender pasta tubes, topped with creamy napoli sauce, mozzarella & baked until golden.</i>	
FETTUCINE CALAMARI AL POMODORO	\$17.90	\$22.90	SPAGHETTI VEGANO (Vegan)	\$17.90 \$22.90
<i>Scored calamari sautéed with olive oil & garlic, finished with a creamy mild chilli & napoli sauce, topped with parmesan cheese.</i>			<i>Olive oil, onion, garlic, chives, mixed vegetables, grilled eggplant, roasted pumpkin & topped with toasted sesame seeds.</i>	
FETTUCINE CRAB	\$20.50	\$26.50	GNOCCHI FUNGHI e TARTUFO (VT)	\$20.50 \$26.50
<i>Sand Crab sautéed in olive oil with onion, garlic & mild chilli. Tossed with chives & lemon juice topped with parmesan.</i>			<i>A creamy sauce made with garlic, marinated mushrooms, fresh rosemary and a drizzle of truffle oil, with parmesan cheese.</i>	
SPAGHETTI CHILLI PRAWNS	\$20.50	\$26.50	RAVIOLI PUMPKIN & PINE NUTS (VT)	\$20.90 \$26.90
<i>Prawns sautéed with chilli & served in a fresh rich napoli sauce with chives topped with parmesan.</i>			<i>Pasta parcels filled with spinach & ricotta, tossed with a rich creamy pumpkin sauce, topped with toasted pine nuts & parmesan cheese.</i>	
FETTUCINE GARLIC PRAWNS	\$20.50	\$26.50	RAVIOLI NAPOLI (VT)	\$20.90 \$26.90
<i>Prawns pan fried in sherry, garlic with chives, finished in a cream sauce & topped with parmesan.</i>			<i>Pasta parcels filled with spinach & ricotta cheese, chives, topped with napoli sauce & finished with parmesan.</i>	
SPAGHETTI & GAMBERI PRAWNS	\$20.50	\$26.50	SPAGHETTI CHICKEN CARBONARA	\$19.50 \$24.50
<i>Prawns tossed in olive oil with onion, chives, garlic, mild chilli, lemon juice, finished with parmesan.</i>			<i>Chicken breast sliced, bacon, onion, mushrooms, garlic all blended in a rich creamy sauce, finished with parmesan.</i>	
SPAGHETTI MARINARA	\$20.50	\$26.50	FETTUCINE CARBONARA	\$17.90 \$22.90
<i>Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream, napoli sauce & parmesan.</i>			<i>Bacon, onion, mushrooms & garlic, blended in a rich creamy sauce, finished with parmesan.</i>	
GNOCCHI SEAFOOD	\$20.50	\$26.50	GNOCCHI CHICKEN PESTO	\$20.50 \$26.50
<i>Seafood sautéed with garlic, basil, sweet chilli & lemon in creamy sauce with fresh gnocchi & parmesan.</i>			<i>Chicken breast sliced & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper topped with parmesan.</i>	
FETTUCINE SEAFOOD MISTO	Lge ONLY \$45.00		PENNE POLLO AVOCADO	\$19.50 \$24.50
<i>Combination of grilled bugs, king prawns, scallops, mussels & calamari all tossed with fettuccine, olive oil, garlic, chilli, dill, chive, lemon juice & white wine.</i>			<i>Chicken breast sliced, avocado, garlic, cream, topped with parmesan.</i>	
PENNE RAGU & MEATBALLS	\$17.90	\$22.90	PENNE BEEF & SENAPE	\$17.90 \$22.90
<i>A rich hearty meat sauce with peas, tossed with our gourmet meatballs & topped with parmesan.</i>			<i>Beef strips fried with garlic, basil, sweet chilli, onion, mustard, & creamy sauce all tossed & topped with parmesan.</i>	
PENNE CAPSICUM AGNELLO (Lamb)	\$17.90	\$23.50	SPAGHETTI DRAGONCELLO	\$17.90 \$22.90
<i>Roasted lamb strips in a rich creamy sauce with roasted capsicum, fresh rosemary topped with parmesan.</i>			<i>Spaghetti with napoli sauce, cream, fresh tarragon & meatballs topped with parmesan cheese.</i>	
SPAGHETTI BOLOGNESE	\$17.90	\$22.90	PENNE CON SICILIAN SPICY PORK & CREAM	\$17.90 \$22.90
BISTECCA LASAGNE (BEEF)	\$17.90	\$22.90	<i>Spiced pork mince, pan fried with onion, garlic, chilli & fresh rosemary. Finished with creamy sauce & topped with parmesan.</i>	

RISOTTO

RISOTTO BEETROOT & FETA (V.T)	\$17.90	\$22.90	RISOTTO CHICKEN MARSALA	\$19.50	\$24.50
<i>Arborio rice, creamy beetroot sauce, garlic, lemon juice, & parmesan, topped with feta cheese & roasted almonds.</i>			<i>Arborio rice, chicken breast sliced with garlic, mushroom, onion & cream flambéed with Marsala & topped with parmesan.</i>		
RISOTTO ALLA MARINARA	\$20.50	\$26.50	RISOTTO FUNGI CRAB	\$20.50	\$26.50
<i>Arborio rice, onion, calamari, mussels, scallops, prawns, chives, mild chilli in a rich napoli cream sauce, with parmesan.</i>			<i>Arborio rice, Sand Crab, sautéed mushrooms, garlic & onion in a cream sauce, topped with parmesan</i>		

SECONDI PIATTI (MAIN FARE)

Served with - Choice of **VEGETABLES** or
CHEF'S SPECIAL BALSAMIC SALAD (No changes to Salad)

BISTECCA (STEAK) 300g

STEAK PERNOD BUG & PRAWNS \$49.90

Prime grass & grain fed rib, char grilled, topped with prawns & bug infused with a pernod, oven roasted capsicum & cream sauce

Wine Suggestion:- Bottle- Collector Reserve Shiraz (NSW)

STEAK CHILLI PRAWNS \$38.90

Prime grass & grain fed rib, char grilled & topped with chilli prawns. in fresh rich homemade napoli sauce. (HOT AS YOU LIKE)

Wine Suggestion:- Bt/Gl - Vasse Felix 'Filius' Cab Sauv (WA)

STEAK GARLIC PRAWNS \$38.90

Grass & grain rib, char grilled & topped with creamy garlic prawns.

Wine Suggestion:- Bt/Gl - Yalumba The Cigar Cab/Sauv (SA)

STEAK ALLA ROMANA \$38.90

Prime grass & grain fed rib, char grilled & topped with an avocado fan, prawns & a honey dijon mustard cream sauce.

Wine Suggestion:- Bt/Gl - Primo Estate Merlesco (Merlot) (SA)

STEAK FUNGI \$38.90

Grass & grain rib, char grilled topped with chef's mushroom sauce.

Wine Suggestion:- Bt/Gl - Langmeil Prime Cut Shiraz (SA)

PORCO (PORK) 300g

PORCO GALLIANO BANANA \$32.90

Tender lean pork cutlet, pan fried, topped with banana and delicious Galliano cream sauce.

Wine Suggestion:- Bt/Gl - Hill-Smith Estate Chardonnay (TAS)

POLLO (CHICKEN)

POLLO ALLA ROMANA \$31.90

Chicken breast, sliced & topped with fanned avocado & a honey dijon mustard cream sauce.

Wine Suggestion:- Bt/Gl - Jim Barry Watervale Riesling (SA)

POLLO PIZZAIOLA \$31.90

Chicken breast, panfried, topped with a fresh rich napoli sauce, fresh basil, oregano & mozzarella

Wine Sugg:- Bt/Gl - Forest Hill Highbury Fields Sav/Blanc (WA)

POLLO MARSALA \$31.90

Chicken breast pan fried with garlic, mushrooms, flambéed with sweet marsala & finished with cream.

Wine Suggestion:- Bt/Gl - Corte Giara Pinot Grigio (Veneto Italy)

PESCE DI MARE (SEAFOOD)

GARLIC PRAWNS Served with herbed rice. \$28.90

Green prawns pan fried in garlic, with shallots, cream & sherry.

Wine Suggestion:- Bt/Gl - Pitchfork Chardonnay (WA)

PERNOD BUGS \$39.90

Bugs cut into 4 halves, flambéed with Pernod & finished with oven roasted capsicum, cream sauce & served on a bed of fettuccini pasta OR rice.

Wine Suggestion:- Bottle - Vasse Felix Classic Dry White (WA)

FISH ROYALE \$31.90

Fillet of fish, lightly seasoned, sealed & poached, then encrusted with a breadcrumb, herb & butter coating.

Baked until golden & served with fresh dill, lemon & cream sauce.

Wine Suggestion:- Bt/Gl - Freycinet Sauv Blanc (TAS)

SEAFOOD MISTO \$45.00

Combination of sautéed bugs, king prawns, scallops, mussels & calamari all tossed with olive oil,

garlic, chilli, dill, chive, lemon juice & white wine. "House speciality"
Served with rustic bread.

Wine Suggest -Bt/Gl - Dalrymple 'The Cave Block' Chard (TAS)

AGNELLO (LAMB)

ROASTED AGNELLO \$31.90

Roasted tender lamb served with our special oven dried tomato, slivered almonds, mint, fresh rosemary & jus sauce.

Wine Sugg: Bt- Heathcote Slaughterhouse Paddock Shz (VIC)

AGNELLO CON OSSO

Lamb shank braised in a rich napoli

& vegetable sauce until falling from the bone.

One \$26.90 Two \$35.90

A hearty dish served with focaccia medallions.

Wine Suggestion: Bottle - Raffia Basket Chianti (Italy)

VITELLO (VEAL)

VEAL MARSALA Veal medallions pan fried with \$35.90

garlic, mushrooms, flambéed with sweet marsala & finished in cream.

Wine Suggestion:- Bt/Gl - Bowen Estate Shiraz (SA)

VEAL SALTIMBOCCA \$35.90

Veal medallions, pan-fried prosciutto (pork),

sage & pepper all drizzled with a white wine butter sauce.

Wine Suggestion:- Bt - Dalrymple Est Pinot Noir (TAS)

EXTRAS

Side Vegetables	\$5.00	Avocado	\$2.00	Prawn ea	\$1.00
Bowl of Chips Sm	\$5.50	Bugs ea	\$6.00	XL King Prawn ea	\$4.00
	Lge \$9.90				

DOLCI (DESSERTS)

Sorbello's Homemade Gelato Ice-cream

Single scoop	\$3.20
2 Scoops	\$5.70
Waffle cone - 1 Scoop	\$4.20
Waffle cone - 2 Scoop	\$6.70

Mint Choc Chip Gelato (Gluten Free)
Creamy mint gelato with choc chips

Cookies & Cream Gelato - creamy favourite

Vanilla Gelato - creamy vanilla bean (Gluten Free)

Nutella Gelato - creamy chocolate gelato with nutella.

Rum & Raisin Gelato - creamy delight (Gluten Free)

Honeycomb Gelato (Gluten Free)
Pieces of chocolate honeycomb with creamy gelato.

Chocolate Gelato - creamy chocolate (Gluten Free)

Mango Sorbet (Dairy free & Gluten Free)
Tropical fresh mango ice based sorbet.

Lemon Sorbet (Dairy free & Gluten Free)
Refreshing lemon ice based sorbet.

Pistachio Nut Gelato \$4.50 per scoop
Delicious & creamy with pistachio nuts (Gluten Free)

CELESTIAL CHOCOLATE CAKE \$8.50
Gluten Free. A moist chocolate cake with

a layer of dark chocolate ganache.

HEAVENLY CHOCOLATE

CHEFS DESSERT OF THE WEEK \$7.90
Ask your wait staff about this week's sensation.
A SURPRISE, TO DELIGHT

LEMON CANNOLI \$7.90

2 x Sweet Italian pastry tubes filled with
lemon pastry crema, dusted with icing sugar &
finished with roasted almonds. "House speciality"

LIGHT DELIGHT

CITRUS TART & CREAM \$7.90

Sweet pastry shell filled with tangy lemon filling.

BISCOTTI ALMOND BREAD 10 for \$3.20
"House speciality" Pack of 30 for \$9.50

SAVOIARDI LIQUEUR SUNDAE \$9.50

2 scoops of gelato (your choice of flavours),

savoardi sponge finger, drizzled with Frangelico
liqueur, topped with roasted almonds & cream.

Non-Alcoholic option available

"House speciality"

CHOCOLATE MOUSSE DELIGHT \$5.90

Delicious creamy chocolate mousse.

LIGHT & FLUFFY

"House speciality"

PISTACHIO PERFECTION \$9.50

2 scoops pistachio nut gelato, sponge fingers
drizzled with coffee & Irish cream.

Served with a crispy traditional Italian
sweet puffed pastry sfoglia biscotti.

"House speciality"

ITALIAN INDULGENCE

PECAN PIE & CREAM \$7.90

Sweet pastry tart shell with a pecan &
butterscotch filling. Served warm with fresh cream.

CLASSIC & TRADITIONAL PIE

APPLE & CINNAMON PIE \$7.90

With custard \$1.00 extra With Gelato \$3.20 extra

Apples stewed until they are tender,
flavoured with cinnamon & a little sugar.

This timeless classic is served **hot or cold**.

CLASSIC & TIMELESS FAVOURITE

"House speciality"

STICKY DATE \$7.90

The syrupy sweetness of dates gives this cake

a wonderful, moist texture & a divine flavour. "House speciality"
Served warm with custard & caramel butterscotch sauce.

DOUBLE CHOC CHEESECAKE "new" \$7.90
"House speciality"

A chocolate lovers dream. A creamy
chocolate cheesecake with white & milk chocolate
bits through sweetened cream cheese filling, on a
chocolate biscuit base & decorated with chocolate.

TOBLERONE CHEESECAKE \$7.90

A rich chocolate filling with hazelnuts,

chocolate pieces & hazelnut syrup folded
through sweet cream cheese filling. "House speciality"

STRIKING CHOCOLATE CREATION!!

TIRAMISU \$7.90

Our homemade combination of coffee,

liqueurs, savoiardi biscuits & mascarpone
cheese. Topped with chocolate shavings.

"House speciality"

AN EXQUISITE ITALIAN DREAM

HOT TEAS

	<u>Cup</u>	<u>Pot</u>
TEA	\$3.50	\$4.50
GREEN TEA		
ENGLISH BREAKFAST		
PEPPERMINT Herbal infusion (caffeine free)		

COFFEES

Mugs \$1.00 extra Zymill / Almond Milk \$1.00 ext

SHORT BLACK	\$4.00
LONG BLACK	\$4.00
FLAT WHITE	\$4.00
CAPPUCCINO	\$4.00
MOCHA	\$4.00
HOT CHOCOLATE	\$4.50
SHORT MACCHIATO	\$4.00
LONG MACCHIATO	\$4.00
PICCOLO LATTE	\$4.00
CAFFÉ LATTE	\$4.50
Espresso coffee & hot frothy milk served in a glass mug.	

ICED CAFFÉ LATTE	\$4.50
Espresso coffee shot , poured over iced milk.	

CHAI TEA LATTE	\$4.90
Monin Chai Tea flavour with steamed frothy milk.	

VIENNA COFFEE	\$4.50
Half black coffee adding whipped cream with a sprinkle of chocolate in a glass mug.	

CAFE' FERRERO ROCHER	\$5.50
Espresso coffee, chocolate mixed with rich hazelnut syrup, frothed milk & whipped cream.	

AFFOGATO	\$6.00
Delicious vanilla gelato & double shot of espresso	

LIQUEUR AFFOGATO	POA
Affogato + Shot of liqueur of your choice.	

VANILLA FUDGE LATTE	\$4.90
Monin Vanilla, Monin Swiss Choc, Monin hazelnut, espresso coffee & steamed frothy milk.	

BANANA CARAMEL LATTE	\$4.90
Monin Yellow Banana, Monin Caramel, espresso shot with steamed frothy milk.	

COLD DRINKS

	<u>Glass</u>
Cola / Cola Zero Sugar / Gingerale	\$4.00
Lemonade / Raspberry / Lemon Squash	\$4.00
Soda, Lime & Bitters	\$4.00
Lemon Lime Bitters / Soda with Fresh Lime Cubes	\$4.50

	<u>Can/Bottle</u>
Can of Coke / Can Coke Zero	\$4.50
Bottle of Tonic Water	\$4.50
Bottle of San Pellegrino Chinotto	\$4.50
Bottle of San Pellegrino Aranciata (Orange)	\$4.50
Bottle of Bundaberg Sarsparilla	\$5.00
Bottle of Bundaberg Gingerbeer	\$5.00
Bottle San Pellegrino Sparkling Water 500ml	\$5.50
Bottle Antipodes Sparkling Water 1Litre (N.Z)	\$11.00

MILKSHAKES / SMOOTHIE

Caramel / Coffee / Chocolate,	\$4.90
Vanilla / Banana / Strawberry.	\$4.90
Mango Smoothie - Fresh Mango blended with cream	
*Dairy Free Option Available	\$8.00

JUICES

	<u>Glass</u>
Pineapple Juice	\$4.50
Apple Juice	\$4.50
Orange Juice	\$4.50

SORBELLOS FRESH MADE JUICES

	<u>Glass</u>	<u>1 Ltr Bott</u> <u>serves 4</u>
Sorbellos Fresh Cranberry Juice	\$5.00	n/a
Sorcran Mint - Cranberry & Lime Juice + Mint	\$5.00	n/a
Sorcran - Fresh Cranberry & Lime Juice	\$5.00	\$12.00
Sorlime - Fresh Lime Juice, sugar & Soda	\$5.00	\$12.00
Sortea - Fresh Lime Juice, sugar & Tea	n/a	\$12.00

LIQUEUR COFFEE

A long black with your favourite liqueur - with or without cream.

ITALIAN 1	Sambuca	\$10.50
ITALIAN 2	Amoretto	\$10.50
IRISH	Tullamore Dew	\$10.50
BAILEYS	Baileys Irish Cream	\$10.50
ROMAN	Galliano	\$10.50
CANALE ITALY	Frangelico	\$10.50
MEXICAN	Kahlua	\$10.50
GERMAN	Butterscotch Schnapps	\$10.50
JAMAICAN	Tia Maria	\$10.50

LIQUEUR AFFOGATO

POA
Delicious vanilla gelato with a double shot of black coffee, and a shot of liqueur of your choice.

PORT/MUSCAT/TAWNY/DESSERT WINE Available by Glass or Bottle

	<u>Glass 50ml</u>		<u>Glass 50ml</u>
Sorbello's Port	\$4.00	F-SW Botryis Dessert Wine	\$8.00
McWilliams Hanwood Port 10YR	\$5.00	Tasmania Botryis Reising Dessert Wine	\$8.00
Brown Brothers Very Old Port	\$5.00	Yalumba Museum Antique Tawny	\$7.50
Galway Pipe Port	\$6.00	Yalumba Museum Old Muscat	\$7.00
Grandfather's Port	\$12.50	Lemoncello (Italy)	\$8.00

BEERS, CIDERS, LIQUEURS & SPIRITS

LITE BEERS Australian

Cascade Lite 2.9%	(TAS)	\$6.50
Coopers Birell Ultra Lite .5% "new"	(S.A)	\$6.00
Hahn Prem Lite 2.7%	(NSW)	\$6.50
James Boag Lite 2.9%	(TAS)	\$7.00

MIDSTRENGTH BEERS

Carlton Midstrength 3.5%	(VIC)	\$6.50
Great Northern Super Crisp Lager 3.5%		\$6.50
Hahn 3.5% Super Dry	(NSW)	\$6.50
XXXX Gold 3.5%	(QLD)	\$6.50
Peroni Leggera 3.5%	(Italy)	\$7.00

PREMIUM BEERS Australian

Atomic Pale Ale	(WA)	\$8.00
Boags Premium	(TAS)	\$7.50
Burleigh Brew 28 Pale Ale	(QLD)	\$9.50
Carlton Draught	(VIC)	\$7.50
Coopers Dark Ale	(S.A)	\$7.50
Coopers Lager	(S.A)	\$7.50
Coopers Pale Ale	(S.A)	\$7.50
Coopers Sparkling Ale	(S.A)	\$8.00
Crown Lager	(VIC)	\$7.50
Fat Yak Pale Ale	(VIC)	\$7.50
Furphy Ale	(VIC)	\$7.50
Great Northern	(QLD)	\$7.00
Hahn Premium Super Dry	(NSW)	\$7.00
James Squire One Fifty Lashes Pale Ale		\$7.50
Little Creatures Pale Ale	(WA)	\$8.50
Pure Blonde	(VIC)	\$7.00
Tooheys Old	(NSW)	\$8.00
Victoria Bitter	(VIC)	\$7.50
XXXX Dry	(QLD)	\$7.50

BEERS International

Asahi Super Dry	(Japan)	\$7.50
Belhven Scottish Ale	(Scotland)	\$8.50
Budweiser	(USA)	\$7.50
Corona	(Mexico)	\$7.50
Guinness Draught	(Ireland)	\$9.50
Heineken	(Holland)	\$7.50
Miller Chill	(USA)	\$7.50
Moretti	(Italy)	\$8.50
Mythos	(Greece)	\$8.50
Old Speckled Hen Ale	(UK)	\$9.00
Peroni Leggera 3.5%	(Italy)	\$7.00
Peroni Red	(Italy)	\$8.00
Stella Artois	(Belgium)	\$7.50

CIDERS

Kopparberg Apple		\$9.50
Kopparberg Pear		\$9.50
Kopparberg Strawberry & Lime		\$9.50
Strongbow - Sweet		\$8.00
Strongbow - Dry		\$8.00
Strongbow - Original		\$8.00
Tooheys Seeds Apple Cider		\$8.00

SCOTCH / WHISKEY

Johnnie Walker
Black / Blue / Red / Green
Platinum / Gold

Baillie Nicol Jarvie Scotch (Blend)
Canadian Club Classic 12y(Blend)
Canadian Club Classic 20y(Blend)
Chivas Regal (Blend)
Chivas Regal 18y
Chivas Regal 25y
Crown Royal Reserve
Dalmore 12y Single Malt
Dalwhinnie 15y Single Malt
Dimple 12y
Double Barrel Single Malt
Fuji Sanroko Signature Blend
Glen Moray 12y Single Malt
Glenfarclas 175y Anniversary
Glenfiddich Pure Malt
Glenmorangie (Malt)
Glenrothes Select Res Speyside Single Malt
Glenwood (Malt)
Hart Brothers 18y Single Malt
Jameson 1780 12y Irish Whisky
Lagavolin 16y Single Malt
Laphroaig 15y
Nikka Whisky (Japan)
Tullamore Dew

BOURBON

Jack Daniels
Gentleman Jack / Single Barrel
Jim Beam
Black / Rye / Bonded / Choice / Small Batch
Jim Beam Distillers Series 1

Wild Turkey
Honey Liqueur / Rare Breed

Baker Bourbon
Basil Haydens
Booker's
Makers Mark Bourbon
Knob Creek Small Batch
Wild Turkey Masters Keep 17y
Woodford Reserve

VODKA

Vodka 42 Below
Vodka Absolut
Vodka Grey Goose
Vodka Imperia
Vodka Level
Vodka Luksusowa
Vodka Sky
Vodka Smirnoff Black
Vodka Stolichnaya

BRANDY/COGNAC

Janneau Armagnac Cognac
St Agnes Brandy
Siji 2000 Year Res Brandy

RUM

Bacardi

151 / Black / Gold / Oakenheart*

Bundaberg Rum

Black / Red / Port Barrel

Bundaberg Royal Liqueur
Angostura Caribbean 5y
Appleton Reserve Jamaica Rum
Beenleigh Rum 5y Old
Cachaca 51 Brazil
Captain Morgan
Captain Morgan Gold
Havana Club 7y
Inner Circle Premium Rum
Matusalem Rum
Mount Gay XO Reserve
Old J Spices Rum
Ron Zacapa Rum Reserve
Tanduary Rhum Dark Rum

GIN

Bombay Sapphire Gin
Sipsmith
Haymans Dry Gin
Hendricks Gin
Mare Gin
No3 London Dry Gin
Tiger Gin

LIQUEURS

Amaretto Disaronno
Baileys Irish Cream
Butterscotch Schnapps
Campari
Chartreuse Green / Yellow
Cinzanno Bianco / Rosso
Cinzanno Extra Dry Vermouth
Cointreau
Continental Pear Liqueur
Dom Benedictine
Drambuie
Frangelico
Galliano *Black / White / Yellow*
Grand Marnier
Grappa Nardini Riserva
Kahlua
Limoncello
Licor 43
Malibu
Midori Melon Liqueur
Ouzo
Pernod
Pimms
Piza (*Almond/Pistachio/Hazelnut*)
Soho Lychee Liqueur
Southern Comfort
Strega Liqueur
Tequila Jose
Tequila Avion
Tequila Sierra
Tia Maria
Yeni Rakl Turkish Aniseed



SORBELLOS

Birthday / Celebration Cheesecakes

"new"

PLEASE PRE-ORDER 24hrs notice on most cakes.

Serves 16-20 slices approx

\$45 EACH

PLEASE PRE-ORDER 24hrs notice on most cakes.

\$45 EACH

Serves 16-20 slices approx

DOUBLE CHOC CHEESECAKE

A chocolate lovers dream. A creamy chocolate cheesecake with white & milk chocolate bits through sweetened cream cheese filling, on a chocolate biscuit base & decorated with chocolate.

TOBLERONE CHEESECAKE

A rich chocolate filling with cream, shaved chocolate, honey & hazelnut syrup folded through a sweet fluffy cream cheese filling. Set on a chocolate biscuit base & decorated with chocolate shavings.

HONEYCOMB CHEESECAKE

Honey sweetened cream cheese filling, cream, vanilla & shards of chocolate coated honeycomb folded through.

Set on a traditional biscuit base &

Decorated with crushed chocolate honeycomb.

CARAMEL BUTTERSCOTCH CHEESECAKE

A sweet sensation of salted caramel, chocolate bits & butterscotch syrup folded through fluffy cream cheese filling.

Set on a chocolate biscuit base &

decorated with pieces of Salted Caramel Dark Chocolate.

