



Sorbello's Italian Restaurant

166 Victoria Street, Mackay. pH/ fax (07) 4957 8300

A Minimum of 20 People. 1 Menu Choice (Deal) per booking.

NUMBERS FOR SET MENU BOOKINGS MUST BE CONFIRMED 24 HRS PRIOR.

Menu Choice No. 1

2 Course \$26.00 Per/Head OR 3 Course \$32.00 Per/Head

ENTREES - SHARE A SELECTION OF

MIXED ASSORTMENT OF PIZZA BREAD

TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY

Combination of tempura prawns & Cajun calamari served on a bed of salad with mustard and mild chilli dressing with fresh lemon juice.

MAINS - SHARE A SELECTION OF

CAESAR INSALATA

Cos lettuce, bacon, croutons, egg & parmesan, tossed with creamy Caesar dressing.

GREEK INSALATA

Cos lettuce, red onion, tomato, cucumber, olives, fetta cheese & creamy homemade Greek dressing.

REAL MEAT LOVERS

Barbecue base, beef, onion, sicilian sausage, salami, pepperoni, bacon & mozzarella.

PEPPERONI FRESH LIME & CHILLI PIZZA

Tomato base, mozzarella, onion, pepperoni, roased capsicum & chilli, served with slices of fresh lime & drizzled with fresh lime juice.

SORBELLO'S SPECIAL PIZZA

Tomato base, capsicum, salami, onion, olives, peperoni, mozzarella & parmesan.

PENNE MATRICIANNA

Bacon, onion, herbs, garlic, fresh rich napoli sauce, mild chilli & topped with parmesan.

FETTUCCINE GARLIC PRAWNS

Green prawns pan-fried in sherry, garlic with shallots, finished in a cream sauce & topped with parmesan.

SPAGHETTI EGGPLANT RAGU

Pan-fried eggplant tossed with a hearty meat sauce topped with parmesan cheese.

FETTUCCINE CARBONARA

Bacon, onion, mushrooms & garlic, blended in a rich creamy sauce, finished with parmesan.

RAVIOLI PUMPKIN & PINE NUTS (VT)

Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, toasted pine nuts & finished with parmesan.

SPAGHETTI BOLOGNESE

Traditional tomato & meat sauce, topped with parmesan.

DESSERT - TEA & COFFEE INCLUDED - Each customer can select own (1) choice of:-

TIRAMISU

Our homemade combination of coffee, liqueurs, savoiardi biscuits & mascarpone cheese. Topped with chocolate shavings.

CHOCOLATE MOUSSE DELIGHT

Light & fluffy chocolate mousse.

CITRUS TART

Sweet pastry shell filled with tangy lemon filling.



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NUMBERS FOR SET MENU BOOKINGS MUST BE CONFIRMED 24 HRS PRIOR.

Menu Choice No. 2

2 Course \$46.00 Per/Head OR 3 Course \$52.00 Per/Head

ENTRÉE - SHARE A SELECTION OF

**MIXED ASSORTMENT OF PIZZA BREAD
TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY**

Combination of tempura prawns & Cajun calamari served on a bed of salad with mustard and mild chilli dressing with fresh lemon juice.

MAINS MENU

Each customer can select own (1) choice of:-

STEAK GARLIC PRAWNS (Cooked Medium)

*Prime rib char grilled & topped with garlic prawns served in a creamy sauce
Served with Vegetables of Chefs Salad.*

FISH ROYALE

*Fillet of fish of the day, lightly seasoned, sealed then poached. Encrusted with breadcrumbs, herbs & butter. Served with fresh dill, lemon & cream sauce.
Served with Vegetables of Chefs Salad*

STEAK MUSHROOM (Cooked Medium)

*Prime rib char grilled & topped with chef's mushroom sauce.
Served with Vegetables of Chefs Salad.*

SPAGHETTI MARINARA

Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream, napoli sauce & parmesan

POLLO MARSALA

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

DESSERT - TEA & COFFEE INCLUDED -Each customer can select own (1) choice of:-

TIRAMISU

*Our homemade combination of coffee, liqueurs, savoiardi biscuits & mascarpone cheese.
Topped with chocolate shavings.*

CHOCOLATE MOUSSE DELIGHT

Light & fluffy chocolate mousse.

CITRUS TART

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Menu Choice No. 3

2 Course \$56.00 Per/Head OR 3 Course \$62.00 Per/Head

ENTRÉE MENU Each customer can select own (1) choice of:-

1/2 Doz NATURAL OYSTERS

Served with Chef's sauce & lemon.

1/2 Doz KILPATRICU COTTO

Oysters grilled in their shell, with bacon & Chefs own sauce.

PUMPKIN SOUP

Delicious soup from golden roasted pumpkin.

GREEK INSALATA (V.T)

Cos lettuce, red onion, tomato, cucumber, olives, feta cheese & creamy homemade greek dressing.

TEMPURA PRAWNS

Tempura battered king prawns, deep-fried, served on a bed of salad, with mustard and mild chilli dressing.

GARLIC PRAWNS

Green prawns pan fried in garlic, with shallots, cream & sherry. Served with herbed steamed rice.

CAJUN CALAMARI

Tender squid rings floured & deep fried, nestled on a bed of Italian salad, drizzled with mustard and mild chilli dressing.

MAINS MENU SERVED WITH CHOICE OF VEGETABLES OR CHEF'S SALAD

Each customer can select own (1) choice of:-

STEAK GARLIC PRAWNS (Cooked Medium)

Prime rib char grilled & topped with garlic prawns served in a creamy sauce.

STEAK MUSHROOM (Cooked Medium)

Prime rib topped with chefs Mushroom Sauce.

POLLO MARSALA

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

FISH ROYALE

Fillet of barramundi, lightly seasoned, sealed then poached. Encrusted with breadcrumbs, herbs & butter. Served with fresh dill, lemon & cream sa

FETTUCCINE GARLIC PRAWNS

Green prawns pan-fried in sherry, garlic with shallot finished in a cream sauce & topped with parmesan. Served with fettuccinie pasta.

DESSERT - TEA & COFFEE INCLUDED -Each customer can select own (1) choice of:-

TIRAMISU

Our homemade combination of coffee, liqueurs, savoiardi biscuits & mascarpone cheese. Topped with chocolate shavings.

CHOCOLATE MOUSSE DELIGHT

Light & fluffy chocolate mousse.

CITRUS TART

Sweet pastry shell filled with tangy lemon filling.