

# 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	\$8.50
<i>(Cheese &amp; Bacon, Fresh tomato &amp; mozz, 2 x Garlic Bread)</i>	
Bruschetta	\$8.50
<i>(A cooked spicy combination of tomato, onion, garlic, chilli &amp; herbs)</i>	

## SOUP

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

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

## BOWL OF CHIPS

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

## SALAD SENSATIONS

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

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

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

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

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

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

## ANTIPASTO PIATTO

\$15.90 serves 1

<b>A predinner assortment of Italian favourites</b>	\$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	* Salami
	* Cheese

## 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**

1/2 Doz   Doz

<i>Served with Chef's sauce &amp; lemon.</i>	\$21.50	\$39.90
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### **KILPATRICK OYSTERS**

\$21.50   \$39.90

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

## SEAFOOD

### **CHILLI PRAWNS**

Entrée

\$18.50

*Green prawns sautéed with mild chilli, garlic & chives, finished with a rich napoli sauce.*

*Served with herbed steamed rice.*

### **GARLIC PRAWNS**

Entrée

\$18.50

*Green prawns pan fried in garlic, with chives, cream & sherry all blended for a favourite dish.*

*Served with herbed steamed rice.*

### **SIGNATURE GAMBERI (PRAWNS)**

Entrée   Main

\$19.90   \$39.90

*Extra large king prawns sautéed in olive oil, garlic, chilli, chives and a dash of lemon juice. Served with rustic bread.*

3 Prawns   6 Prawns

### **TEMPURA PRAWNS**

Small   Large

\$18.50   \$28.90

*Tempura battered green prawns, deep-fried and served on a bed of salad, lemon wedge & drizzled with mustard and mild chilli dressing.*

### **CAJUN CALAMARI**

Small   Large

\$17.50   \$25.90

*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.*

### **TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY**

\$28.90

*Tempura prawns & cajun calamari on a bed of salad with lemon wedge & mustard mild chilli dressing.*

## 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

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

# ITALIAN PASTA

Available Gluten Free "Spiral" - (Spiral Shaped Pasta) - Small \$2 Large \$4 Extra

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

## RISOTTO

<b>RISOTTO BEETROOT &amp; FETA (V.T)</b>	\$17.90	\$22.90	<b>RISOTTO CHICKEN MARSALA</b>	\$19.50	\$24.50
<i>Arborio rice, creamy beetroot sauce, garlic, lemon juice, &amp; parmesan, topped with feta cheese &amp; roasted almonds.</i>			<i>Arborio rice, chicken breast sliced with garlic, mushroom, onion &amp; cream flambéed with Marsala &amp; topped with parmesan.</i>		
		"New"	<b>RISOTTO FUNGI CRAB</b>	\$20.50	\$26.50
<b>RISOTTO ALLA MARINARA</b>	\$20.50	\$26.50	<i>Arborio rice, Sand Crab, sautéed mushrooms, garlic &amp; 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 napolì 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)

## POLLO (CHICKEN)

**CHICKEN SALTIMBOCCA \$31.90**

Chicken breast, pan-fried prosciutto (pork), sage & pepper all drizzled with a white wine butter sauce.

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

**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 napolì sauce, fresh basil, oregano & mozzarella

"New"

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 \$28.90** Served with herbed rice.

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.

Served with rustic bread.

"House speciality"

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

## AGNELLO (LAMB)

**ROASTED AGNELLO "New" \$31.90**

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

Wine Sugg: Bt- Chiantari Nero D'Avola (Sicily)

**AGNELLO CON OSSO**

	One	Two
	\$28.90	\$38.90

Lamb shank braised in a rich napolì

& vegetable sauce until falling from the bone.

A hearty dish served with focaccia medallions.

Wine Suggestion: Bottle - Raffia Basket Chianti (Italy)

One	Two
\$26.90	\$35.90

## 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)

### 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)

<b><u>Sorbello's Homemade Gelato Ice-cream</u></b>	
Single scoop	<b>\$3.50</b>
2 Scoops	<b>\$6.50</b>
Waffle cone - 1 Scoop	<b>\$4.50</b>
Waffle cone - 2 Scoop	<b>\$7.50</b>
<b><u>Cookies &amp; Cream Gelato</u></b> - creamy favourite	
<b><u>Nutella Gelato</u></b>	(Gluten Free)
Creamy chocolate gelato with nutella	
<b><u>Vanilla Gelato</u></b> - creamy vanilla bean	(Gluten Free)
<b><u>Mint Choc Chip Gelato</u></b>	(Gluten Free)
Creamy mint gelato with choc chips	
<b><u>Rum &amp; Raisin Gelato</u></b> - creamy delight	(Gluten Free)
<b><u>Honeycomb Gelato</u></b>	(Gluten Free)
Pieces of chocolate honeycomb with creamy gelato.	
<b><u>Chocolate Gelato</u></b> - creamy chocolate	(Gluten Free)
<b><u>Espresso Coffee Gelato</u></b> - creamy (Gluten Free)	
<b><u>Mango Sorbet</u></b>	(Dairy free & Gluten Free)
Tropical fresh mango ice based sorbet.	
<b><u>Lemon Sorbet</u></b>	(Dairy free & Gluten Free)
Refreshing lemon ice based sorbet.	
<b><u>Pistachio Nut Gelato</u></b>	<b>\$4.50 per scoop</b>
Delicious & creamy with pistachio nuts (Gluten Free)	

**SAVOIARDI LIQUEUR SUNDAE** **\$10.50**  
 2 scoops of gelato (your choice of flavours),  
 savoiardi sponge finger, drizzled with Frangelico  
 liqueur, topped with roasted almonds & cream.  
 Non-Alcoholic option available "House speciality"

**CHOCOLATE MOUSSE DELIGHT** **\$6.50**  
 Delicious creamy chocolate mousse.  
 LIGHT & FLUFFY "House speciality"

**PISTACHIO PERFECTION** **\$10.50**  
 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

**APPLE & CINNAMON PIE** **\$8.90**  
 With custard \$1.00 extra  
 Apples stewed until they are tender,  
 flavoured with cinnamon & a little sugar. "House speciality"  
 This timeless classic is served **hot or cold**.  
 CLASSIC & TIMELESS FAVOURITE

**STICKY DATE** **\$8.90**  
 The syrupy sweetness of dates gives this cake  
 a wonderful, moist texture & a divine flavour.  
 Served warm with custard & caramel butterscotch sauce.

**CELESTIAL CHOCOLATE CAKE** **\$9.50**  
**Gluten Free**. A moist chocolate cake with  
 a layer of dark chocolate ganache.  
 HEAVENLY CHOCOLATE

**CHEFS DESSERT OF THE WEEK** **\$8.90**  
 Ask your wait staff about this week's sensation.  
 A SURPRISE, TO DELIGHT

**LEMON CANNOLI** **\$8.90**  
 2 x Sweet Italian pastry tubes filled with  
 lemon pastry crema, dusted with icing "House speciality"  
 sugar & finished with roasted almonds.

LIGHT DELIGHT

**BISCOTTI ALMOND BREAD** **10 for \$3.50**  
 Sorbellos delicious homemade **Pack of 30 for \$9.90**  
 Italian Almond Bread Biscotti "House speciality"  
 - contains nuts.

**TOBLERONE CHEESECAKE** **\$8.90**  
 A rich chocolate filling with hazelnuts,  
 chocolate pieces & hazelnut syrup folded  
 through sweet cream cheese filling.  
 STRIKING CHOCOLATE CREATION!! "House speciality"

**TIRAMISU** **\$8.90**  
 Our homemade combination of coffee,  
 liqueurs, savoiardi biscuits & mascarpone  
 cheese. Topped with chocolate shavings. "House speciality"  
 AN EXQUISITE ITALIAN DREAM

**PECAN PIE & CREAM** **\$8.90**  
 Sweet pastry tart shell with a pecan &  
 butterscotch filling. Served warm with fresh cream. "House speciality"  
 CLASSIC & TRADITIONAL PIE

**CITRUS TART & CREAM** **\$8.90**  
 Sweet pastry shell filled with tangy lemon filling.

## 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.

<b>DALGONA COFFEE - Chilled</b> <i>"new"</i>	<b>\$8.50</b>
Espresso coffee, whipped with sugar served with ice cold milk	

<b>ICED CAFFÉ LATTE - Chilled</b>	<b>\$5.00</b>
Espresso coffee shot, poured over iced milk.	

<b>CHAI TEA LATTE</b>	<b>\$5.00</b>
Monin Chai Tea flavour with steamed frothy milk.	

<b>VIENNA COFFEE</b>	<b>\$5.00</b>
Half black coffee adding whipped cream with a sprinkle of chocolate in a glass mug.	

<b>AFFOGATO</b>	<b>\$7.50</b>
Delicious vanilla gelato & double shot of espresso	

<b>LIQUEUR AFFOGATO</b>	<b>POA</b>
Affogato + Shot of liqueur of your choice.	

<b>VANILLA FUDGE LATTE</b>	<b>\$5.00</b>
Monin Vanilla, Monin Swiss Choc, Monin hazelnut, espresso coffee & steamed frothy milk.	

<b>BANANA CARAMEL LATTE</b>	<b>\$5.00</b>
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

### Can/Bottle

Can of Coke / Can Coke Zero	\$4.50
Bottle of Tonic Water	\$4.50
Bottle of San Pellegrino Chinotto	\$5.00
Bottle of San Pellegrino Aranciata (Orange)	\$5.00
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

Caramel / Coffee / Chocolate,	\$5.50
Vanilla / Banana / Strawberry.	\$5.50

## SMOOTHIES

Blended with Milk.

Banana Peanutbutter / Dark Choc Peanutbutter	\$8.00
Dark Choc Banana / Banana Strawberry / Mango Mint	

## JUICES

	<u>Glass</u>	<u>1 Ltr Bott serves 4</u>
Pineapple / Orange / Apple	\$4.50	

### SORBELLOS FRESH MADE JUICES *"new"*

	<u>Glass</u>	<u>1 Ltr Bott 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	\$12.50
ITALIAN 2 Amoretto	\$12.50
IRISH Tullamore Dew	\$12.50
BAILEYS Baileys Irish Cream	\$12.50
ROMAN Galliano	\$12.50
CANALE ITALY Frangelico	\$12.50
MEXICAN Kahlua	\$12.50
GERMAN Butterscotch Schnapps	\$12.50
JAMAICAN Tia Maria	\$12.50

### 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	\$6.00	FSW Botryis Dessert Wine	\$8.00
McWilliams Hanwood Port 10YR	\$6.50	Tasmania Botryis Reising Dessert Wine	\$8.00
Brown Brothers Very Old Port	\$6.50	Yalumba Museum Antique Tawny	\$7.50
Galway Pipe Port	\$7.50	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)	\$6.50
Hahn Prem Lite 2.7%	(NSW)	\$6.50
James Boag Lite 2.9%	(TAS)	\$7.00

## MIDSTRENGTH BEERS

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

## PREMIUM BEERS Australian

Atomic Pale Ale	(WA)	\$8.00
Boags Premium	(TAS)	\$7.50
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

## BEERS International

Asahi Super Dry	(Japan)	\$7.50
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)	\$9.50
Peroni Leggera 3.5%	(Italy)	\$7.00
Peroni Red	(Italy)	\$8.00
Stella Artois	(Belgium)	\$7.50

## CIDERS

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

## GIN

Bombay Sapphire Gin		
Haymans Dry Gin		
Hendricks Gin		
Mare Gin		
No3 London Dry Gin		
Roku Japanese Gin	"new"	
Sipsmith		
Tiger Gin		

## SCOTCH

<b>Johnnie Walker</b>		
<i>Black / Blue / Red / Green</i>		
<i>Platinum / Gold</i>		
Ardbeg	"new"	
Baillie Nicol Jarvie Scotch (Blend)		
Black Douglas	"new"	
Bladnock 10y		
Canadian Club Classic Blend <b>8y / 12y</b>		
Canadian Club Classic Blend <b>20y</b>		
Chivas Regal <b>12y / 18y</b>		
Chivas Regal <b>25y</b>	"new"	
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		
Glenburgie 15y Single Malt	"new"	
Glenfarclas 175y Anniversary		
Glenfiddich Pure Malt 12y	"new"	
Glenfiddich Pure Malt 21y	"new"	
Glenfiddich Pure Malt 21y	"new"	
Glenmorangie (Malt)		
Glenrothes Select Res Speyside Single Malt		
Glenwood (Malt)		
Hart Brothers 18y Single Malt		
Iwal (Japan) Blended Whisky	"new"	
Jameson 1780 12y Irish Whisky		
Lagavolin 16y Single Malt		
Laphroaig 15y	"new"	
Lark (Tasmania)	"new"	
Nikka Whisky (Japan)	"new"	
Talisker Storm (Japan)	"new"	
Tenjaku Whisky (Japan)	"new"	
Tullamore Dew		

## BOURBON

<b>Jack Daniels</b>		
<i>Gentleman Jack / Single Barrel</i>		
<b>Jim Beam</b>		
<i>Black / Rye / Bonded / Choice / Small Batch</i>		
<i>Jim Beam Distillers Series 1</i>		
<b>Wild Turkey</b>		
<i>Honey Liqueur / Rare Breed</i>		
Baker Bourbon		
Basil Haydens		
Booker's	"new"	
Elijah Craig		
Knob Creek Small Batch	"new"	
Makers Mark Bourbon		
Wild Turkey Masters Keep 17y		
Woodford Reserve		

## VODKA

Vodka 42 Below		
Vodka Absolut		
Vodka Grey Goose		
Vodka Level		
Vodka Luksusowa		
Vodka Skyy		
Vodka Smirnoff Black		
Vodka Stolichnaya		

## RUM

<b>Bacardi</b>		
<i>151* / Black / Gold / Oakenheart</i>		
<b>Bundaberg Rum</b>		
<i>Black / Red / Port Barrel</i>		
Bundaberg Royal Liqueur		
Angostura Caribbean 5y		
Appleton Reserve Jamaica Rum		
Cachaca 51 Brazil		
Captain Morgan Black Spiced	"new"	
Captain Morgan Gold		
Diplomatico Reserva Exclusiva	"new"	
Havana Club 3y		
Havana Club 7y		
Kraken Spiced Rum	"new"	
Matusalem Rum		
Mount Gay 1703 Black Barrel	"new"	
Mount Gay XO Reserve		
Old J Spices Rum		
Ron Zacapa Rum Reserve		

## BRANDY/COGNAC

Janneau Armagnac Cognac		
St Agnes Brandy		
Sijivica Old Plum Brandy		
Hennessy VSOP	"new"	

## LIQUEURS

Amaretto Disaronno		
Amaro Siciliano	"new"	
Aperol	"new"	
Baileys Irish Cream		
Butterscotch Schnapps		
Campari		
Chambord Liqueur	"new"	
Chartreuse Green / Yellow		
Cinzanno Bianco / Rosso		
Cinzanno Extra Dry Vermouth		
Cointreau		
Continental Pear Liqueur		
Dom Benedictine		
Drambuie		
Frangelico		
Galliano <i>Black / White / Yellow</i>		
Grand Marnier		
Grappa		
Kahlua		
Licor 43		
Limoncello		
Malibu		
Midori Melon Liqueur		
Ouzo		
Pernod		
Pimms		
Piza ( <i>Almond/Pistachio/Hazelnut</i> )		
Soho Lychee Liqueur		
Southern Comfort		
Strega Liqueur		
Tequila Anejo	"new"	
Tequila Avion		
Tequila Jose Cuervo Reposado		
Tequila Sierra		
Tequila Ei Jimador Peposedo	"new"	
Tia Maria		
Yeni Rakl Turkish Aniseed		



# SORBELLOS

## Birthday / Celebration Cheesecakes

***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***

### 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.

