

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 <i>(Cheese & Bacon, Fresh tomato & mozz, 2 x Garlic Bread)</i>	\$8.50
Bruschetta <i>(A cooked spicy combination of tomato, onion, garlic, chilli & herbs)</i>	\$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
<i>A predinner assortment of Italian favourites</i>	\$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	* Salami
* Roasted Marinated Capsicum	* Cheese	

MEDLEY OF OLIVES

	\$11.90
<i>A medley of 2 types of olives, balsamic vinegar & olive oil. Served with rustic Italian bread</i>	

OYSTERS

OYSTERS AL NATURAL	Sml x 6	\$25.00
<i>Served with Chef's sauce & lemon.</i>		
	Lge x 9	\$36.00

KILPATRICK OYSTERS

<i>Oysters grilled in their shell, with bacon & Chefs own sauce.</i>	Sml x 6	\$25.00
	Lge x 9	\$36.00

SEAFOOD

	<u>Entrée</u>
CHILLI PRAWNS	\$18.50

Green prawns sautéed with mild chilli, garlic & chives, finished with a rich napoli sauce. Served with herbed steamed rice.

GARLIC PRAWNS

Green prawns pan fried in garlic, with chives, cream & sherry all blended for a favourite dish. Served with herbed steamed rice.

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

TEMPURA PRAWNS

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

CAJUN CALAMARI

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

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

	<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, onion, 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, fresh 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>	
FETTUCCINE 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>	
FETTUCCINE 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 (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 pepitas & parmesan cheese.</i>	
FETTUCCINE 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	FETTUCCINE 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>	
FETTUCCINE SEAFOOD MISTO		Lge ONLY \$49.90 "House speciality"	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:- Bt/Gl - Bowen Estate Shiraz (Coonawarra SA)

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 - John Duval "Entity" Shiraz (Barossa SA)

STEAK GARLIC PRAWNS \$38.90

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

Wine Suggest:- Bottle - Jim Barry The McRae Wood Shiraz (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 Suggest:- Bottle - Smith & Hooper Merlot (SA)

STEAK FUNGI \$38.90

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

Wine Suggest:- Bottle - Forest Hill Shiraz (Mount Barker WA)

POLLO (CHICKEN)

CHICKEN SALTIMBOCCA \$32.90

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

Wine Suggest:- Bottle - Kooyong Massale Pinot Noir (VIC)

POLLO ALLA ROMANA \$32.90

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

Wine Suggestion:- Bt/Gl - Nautilus Estate Pinot Gris (NZ)

POLLO PIZZAIOLA \$32.90

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

Wine Sugg:- Bt/Gl - Hay Shed Chardonnay (WA)

POLLO MARSALA \$32.90

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

Wine Suggest:- Bottle - Almos Malbec (Mendoza Argentina)

PESCE DI MARE (SEAFOOD)

GARLIC PRAWNS \$29.90 Served with herbed rice.
Green prawns pan fried in garlic, with shallots, cream & sherry.

Wine Suggestion:- Bt/Gl - Langmeil High Rd Chardonnay (SA)

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 Sugg:- Bt/Gl Wirra Wirra "Mrs Wigley" Grenache Rose (SA)

FISH ROYALE \$32.90

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 \$49.90

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 Sugg:- Bott- Ashton Hills Chard (Piccadilly Valley SA)

AGNELLO (LAMB)

ROASTED AGNELLO "New" \$32.90

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
	One	Two
	\$26.90	\$35.90

Lamb shank braised in a rich napoli

& vegetable sauce until falling from the bone.

A hearty dish served with focaccia medallions.

Wine Suggestion: Bottle - Raffia Basket Chianti (Italy)

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 - Kooyong Chardonnay (VIC)

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)

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

CELESTIAL CHOCOLATE CAKE **\$10.50**

Gluten Free . A moist chocolate cake with a layer of dark chocolate ganache.
HEAVENLY CHOCOLATE

CHEFS DESSERT OF THE WEEK **\$9.90**

Ask your wait staff about this week's sensation.
A SURPRISE, TO DELIGHT

LEMON CANNOLI **\$9.90**

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

BISCOTTI ALMOND BREAD **10 for \$3.50**
Sorbello's delicious homemade **Pack of 30 for \$9.90**

Italian Almond Bread Biscotti
"House speciality"

SAVOIARDI LIQUEUR SUNDAE **\$11.90**

2 scoops of gelato (your choice of flavours),
savoiardis sponge finger, drizzled with Frangelico liqueur, topped with roasted almonds & cream.
Non-Alcoholic option available "House speciality"

CHOCOLATE MOUSSE DELIGHT **\$7.50**

Delicious creamy chocolate mousse.
LIGHT & FLUFFY "House speciality"

PISTACHIO PERFECTION **\$11.90**

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 **\$9.90**

With custard **\$1.00 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 **\$9.90**

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

TOBLERONE CHEESECAKE **\$9.90**

A rich chocolate filling with hazelnuts,
chocolate pieces & hazelnut syrup folded through sweet cream cheese filling.
STRIKING CHOCOLATE CREATION!!

SORBELLO'S CHOCOLATE MUDCAKE **\$9.90**

Sorbello's own rich chocolate mudcake covered with creamy chocolate ganache.
Served slightly warmed.
CHOCOLATE BLISS!!
"House speciality"

TIRAMISU **\$9.90**

Our homemade combination of coffee, liqueurs, savoiardis biscuits & mascarpone cheese. Topped with chocolate shavings.
AN EXQUISITE ITALIAN DREAM
"House speciality"

PECAN PIE & CREAM **\$9.90**

Sweet pastry tart shell with a pecan & butterscotch filling. Served warm with fresh cream.
CLASSIC & TRADITIONAL PIE
"House speciality"

CITRUS TART & CREAM **\$9.90**

Sweet pastry shell filled with tangy lemon filling.

"new"
"House speciality"

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 ESPRESSO	\$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 - <i>Chilled</i>	\$5.00
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Espresso coffee shot , poured over iced milk.

CHAI TEA LATTE	\$5.00
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Monin Chai Tea flavour with steamed frothy milk.

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

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

AFFOGATO	\$8.50
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Delicious vanilla gelato & double shot of espresso

<u>LIQUEUR AFFOGATO</u>	POA
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Delicious vanilla gelato with a double shot of black coffee, and a shot of liqueur of your choice.

LIQUEUR COFFEES

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

ITALIAN 1	Sambuca	\$13.50
ITALIAN 2	Amoretto	\$13.50
IRISH	Tullamore Dew	\$13.50
BAILEYS	Baileys Irish Cream	\$13.50
ROMAN	Galliano	\$13.50
CANALE ITALY	Frangelico	\$13.50
MEXICAN	Kahlua	\$13.50
GERMAN	Butterscotch Schnapps	\$13.50
JAMAICAN	Tia Maria	\$13.50

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.	

SMOOTHIES

Blended with Milk.	\$8.00
Banana Peanutbutter / Dark Choc Peanutbutter	
Dark Choc Banana / Banana Strawberry / Mango Mint	

JUICES

	<u>Glass</u>
Pineapple / Orange / Apple ^{"new"}	\$4.50

SORBELLOS FRESH MADE JUICES

	<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
Sorteia - Fresh Lime Juice, sugar & Tea	n/a	\$12.00

PORTS

	<u>Glass</u>	<u>Bottle</u>
<i>Try a port to finish, with your coffee</i>	50ml	750ml
Brown Brothers Very Old Port	\$6.50	\$50.00
Galway Pipe Port	\$7.50	\$60.00
Grandfather's Port	\$12.50	\$125.00
McWilliams Hanwood Port 10y	\$6.50	\$50.00
Sorbello's Port Barrel	\$6.00	n/a

Yalumba Museum Antique Tawny (Barossa SA)

	\$7.50	\$40.00
	<u>Glass</u>	<u>Bottle</u>
	90ml	375ml

DESSERT WINE & OTHER

Yalumba FSW Botrytis Viognier (Wrattonbully SA)	\$12.00	\$40.00
Heggies Botrytis Reisling (Eden Valley SA)	\$12.00	\$40.00
Vasse Felix Cane Cut Semillon	\$12.00	\$40.00
Yalumba Museum Old Muscat (Rutherglen VIC)	\$12.00	\$40.00
Lemoncello (Italy)	\$9.50	n/a
Grappa Fantinel Lis Radris Bianca	\$12.50	n/a

Dessert Wine Special

	<u>Glass 90ml</u>
Any glass of Dessert Wine & your choice of a dessert	\$20.00

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

MIDSTRENGTH BEERS

Great Northern Super Crisp Lager 3.5%		\$7.00
Hahn 3.5% Super Dry	(NSW)	\$7.00
Peroni Leggera 3.5%	(Italy)	\$7.00
XXXX Gold 3.5%	(QLD)	\$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 Pale Ale	(S.A)	\$7.50
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
Belhven Scottish Ale	(Scotland)	\$9.50
Budweiser	(USA)	\$7.50
Corona	(Mexico)	\$7.50
Guinness Draught	(Ireland)	\$9.50
Heineken	(Holland)	\$7.50
Miller Chill	(USA)	\$7.50
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

Kopparberg Apple		\$9.50
Kopparberg Pear		\$9.50
Kopparberg Strawberry & Lime		\$9.50
Somersby Pear		\$9.50

Strongbow - Sweet		\$8.00
Strongbow - Dry		\$8.00
Strongbow - Original		\$8.00
Tooheys Seeds Apple Cider		\$8.00

BOURBON

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

SCOTCH

Johnnie Walker		
<i>Black / Blue / Red / Green</i>		
<i>Platinum / Gold</i>		
Ardbeg 10Y Single Malt		
Aberlour 12y	"new"	
Balvenie 14Y Caribbean cask single malt		
Bailie Nicol Jarvie Scotch (Blend)	"new"	
Black Douglas		
Bladnock 10y		
Canadian Club Classic Blend 8y / 12y		
Canadian Club Classic Blend 20y		
Caol Ila 12Y	"new"	
Chivas Regal 12y / 18y / 25y		
Crown Royal Reserve (Canadian)		
Dalmore 12y Single Malt		
Dalwhinnie 15y Single Malt		
Dimple 12y		
Double Barrel Highland Park&Bowmore10\		
Fuji Sanroko Signature Blend		
Glen Moray 12y Single Malt	"new"	
Glenburgie 15y Single Malt		
Glenfarclas 175y Anniversary		
Glenfiddich Experiment 02 Project xx	"new"	
Glenfiddich Pure 12y	"new"	
Glenfiddich Single Malt 21y		
Glengoyne 15y Highland Single Malt		
Glenmorangie (Malt)		
Glenrothes Select Res Speyside Single Malt		
Glenwood (Malt)	"new"	
Hart Brothers 18y Single Malt		
Iwal (Japan) Blended Whisky		
Jameson 1780 12y Irish Whisky	"new"	
King Whisky		
Lagavolin 16y Single Malt		
Laphroaig 15y	"new"	
Lark (Tasmania)	"new"	
Macallan 12Y		
Mortlach 12Y		
Nikka Whisky (Japan)		
Oban 14Y		
Robert The Bruce		
Talisker Storm (Japan)		
Tenjaku Whisky (Japan)		
Tullamore Dew		

GIN

Billy Goats		
Bombay Sapphire Gin		
Haymans Dry Gin		
Hendricks Gin		
London Sipsmith Dry Gin	"new"	
Mare Gin	"new"	
No3 London Dry Gin		
Pink French La Plancheliere		
Prairie (Organic)		
Roku Japanese Gin		
The London No1		

VODKA

Vodka 42 Below		
Greater Whitsunday - Locally made		
Vodka Absolut		
Vodka Grey Goose		
Vodka Level		
Vodka Luksusowa		
Vodka Skyy		
Vodka Smirnoff Black		
Vodka Stolichnaya		

RUM

Bacardi		
<i>151* / Black / Gold / Oakenheart</i>		
Bundaberg Rum		
<i>Black / Red / Port Barrel</i>		
Bundaberg Royal Liqueur		
Angostura Caribbean 5y		
Appleton Reserve Jamaica Rum		
Cachaca 51 Brazil		
Captain Morgan Black Spiced		
Captain Morgan Gold	"new"	
Diplomatico Reserva Exclusiva		
Goodwill (Mauritius)	"new"	
Havana Club 3y Havana Club 7y		
Inner Circle Premium Rum	"new"	
Kraken Spiced Rum		
Matusalem Rum	"new"	
Mount Gay 1703 Black Barrel		
Mount Gay XO Reserve		
Old J Spices Rum		
Old Monk Supreme xxx rum (India)		
Ron Zacapa Rum Reserve		

BRANDY/COGNAC

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

LIQUEURS

Amaretto Disaronno	"new"	
Amaro Siciliano		
Aperol		
Baileys Irish Cream		
Butterscotch Schnapps	"new"	
Campari		
Chambord Liqueur		
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 Fantinel Lis Radris Bianca		
Jagermeister		
Kahlua		
Licor 43		
Limoncello		
Malibu		
Midori Melon Liqueur		
Ouzo		
Pernod		
Pimms		
Piza (<i>Almond/Pistachio/Hazelnut</i>)		
Soho Lychee Liqueur	"new"	
Southern Comfort		
Strega Liqueur		
Tequila Anejo		
Tequila Avion	"new"	
Tequila Jose Cuervo Reposado		
Tequila Sierra		
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.

CeleBRate