

# APPETISERS, ENTREES & SALADS

## PIZZA BREAD

Our own homemade dough with a delicious	Serves 2	Serves 4
rosemary olive oil base, topped with your choice of		
* Chilli, garlic & cheese	\$7.90	\$12.90
* Rosemary, garlic, onion & cheese	\$7.90	\$12.90
* Garlic & cheese	\$7.90	\$12.90
* Fresh mixed herbs & cheese	\$7.90	\$12.90
* Mushrooms, garlic, onion, rosemary & cheese	\$7.90	\$12.90
* Feta, olives, garlic, oregano & cheese	\$8.90	\$14.50
* Bacon, garlic & cheese	\$8.90	\$14.50

## BREADS

Garlic Bread	\$7.90
Cheese & Bacon Bread	\$8.90
Mozzarella Garlic Bread	\$8.90
Rosemary Mozzarella Garlic Bread	\$8.90
Medley Mix	\$8.90
<i>(Cheese &amp; Bacon, Fresh tomato &amp; mozz, 2 x Garlic Bread)</i>	
Bruschetta	\$8.90
<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>	\$10.90	\$16.90
<i>Delicious soup from golden roasted pumpkin.</i>		
<b>CHICKEN &amp; MUSHROOM</b>	\$10.90	\$16.90
<i>Chicken breast pieces fried in garlic, with roasted mushrooms, creamy sauce &amp; topped with "new" rosemary oil &amp; fresh chives.</i>		

## BOWL OF CHIPS

	<u>Small</u>	<u>Large</u>
	\$5.90	\$10.50

## SALAD SENSATIONS

	<u>Small</u>	<u>Large</u>
<b>ROAST PUMPKIN SALAD</b>	\$18.90	\$27.90
<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>	\$19.90	\$28.90
<i>Cos lettuce, prawns, sliced avocado, roasted capsicum, red onion, with creamy homemade greek dressing.</i>		
<b>GREEK INSALATA (V.T)</b>	\$16.50	\$24.50
<i>Cos lettuce, red onion, tomato, cucumber, olives, feta cheese &amp; creamy homemade greek dressing.</i>		
<b>ITALIAN INSALATA (V.T)</b>	\$15.50	\$23.50
<i>Cos lettuce, red onion, tomato, olives, cucumber &amp; red cabbage drizzled with homemade italian dressing.</i>		
<b>CAESAR INSALATA</b>	\$17.50	\$25.50
<i>Cos lettuce, <u>anchovies</u>, bacon, croutons, egg &amp; parmesan, tossed with creamy caesar dressing.</i>		
<b>CHICKEN CAESAR INSALATA</b>	\$18.90	\$27.90
<i>Ceasar Salad with <u>anchovies</u> &amp; chicken breast</i>		

## ANTIPASTO PIATTO

	\$15.90	serves 1
<i>A predinner assortment of Italian favourites</i>	\$24.90	serves 2
<i>Served with Focaccia Medallions</i>		
	\$40.50	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 &amp; olive oil. Served with rustic Italian bread</i>	

## OYSTERS

<b>OYSTERS AL NATURAL</b>	Sml x 6	\$26.00
<i>Served with Chef's sauce &amp; lemon.</i>		
	Lge x 9	\$37.00
<b>KILPATRICK OYSTERS</b>	Sml x 6	\$26.00
<i>Oysters grilled in their shell, with bacon &amp; Chefs own sauce.</i>		
	Lge x 9	\$37.00

## SEAFOOD

	<u>Entrée</u>	
<b>CHILLI PRAWNS</b>	\$19.50	
<i>Green prawns sautéed with mild chilli, garlic &amp; chives, finished with a rich napoli sauce.</i>		
<i>Served with herbed steamed rice.</i>		
	<u>Entrée</u>	
<b>GARLIC PRAWNS</b>	\$19.50	
<i>Green prawns pan fried in garlic, with chives, cream &amp; sherry all blended for a favourite dish.</i>		
<i>Served with herbed steamed rice.</i>		
	<u>Entrée</u>	<u>Main</u>
<b>SIGNATURE GAMBERI (PRAWNS)</b>	\$20.90	\$41.90
<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
	<u>Small</u>	<u>Large</u>
<b>TEMPURA PRAWNS</b>	\$19.50	\$29.90
<i>Tempura battered green prawns, deep-fried and served on a bed of salad, lemon wedge &amp; drizzled with mustard and mild chilli dressing.</i>		
	<u>Small</u>	<u>Large</u>
<b>CAJUN CALAMARI</b>	\$18.50	\$26.90
<i>Tender squid rings floured &amp; deep fried, tossed with Cajun spice on a bed of Italian salad, with lemon wedge &amp; drizzled with mustard and mild chilli dressing.</i>		
<b>TEMPURA PRAWNS &amp; CAJUN CALAMARI MEDLEY</b>		\$29.90
<i>Tempura prawns &amp; cajun calamari on a bed of salad with lemon wedge &amp; mustard mild chilli dressing.</i>		

## CHILDREN'S MEALS

<b>8yrs &amp; under All \$9 ea</b>	
*SPAGHETTI MEATBALLS	*SPAGHETTI BOLOGNAISE
*CHEEKY CHEESE PIZZA	*HAWAIIAN JUNIOR PIZZA
* KIDS CHICKEN & CHIPS	

# GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$3.50 extra

	<u>Small</u>	<u>Large</u>		<u>Small</u>	<u>Large</u>
<b>PRAWN &amp; AVOCADO PIZZA</b> <i>Tomato base, onion, prawns, avocado, mozzarella &amp; Cajun spice.</i>	<b>\$19.90</b>	<b>\$24.90</b>	<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>	<b>\$17.50</b>	<b>\$22.50</b>
<b>GARLIC PRAWN PIZZA</b> <i>White cream sauce base, prawns, garlic, chives &amp; mozzarella cheese.</i>	<b>\$19.90</b>	<b>\$24.90</b>	<b>MARGHERITA PIZZA (V.T)</b> <i>Tomato base, basil &amp; mozzarella.</i>	<b>\$15.90</b>	<b>\$20.90</b>
<b>SEAFOOD DELIGHT PIZZA</b> <i>Tomato base, onion, prawns, scallops, calamari, Cajun spice &amp; mozzarella.</i>	<b>\$19.90</b>	<b>\$24.90</b>	<b>THE BIG CHEESEY (V.T)</b> <i>Tomato base, parmesan, mozzarella, &amp; feta cheese.</i>	<b>\$15.90</b>	<b>\$20.90</b>
<b>MARINARA PIZZA</b> <i>White cream sauce base, calamari, scallops, prawns, garlic, onion, Cajun spice &amp; mozzarella.</i>	<b>\$19.90</b>	<b>\$24.90</b>	<b>CHILLI PEPPERONI PIZZA</b> <i>Tomato base, pepperoni, roasted capsicum, onion, chilli &amp; mozzarella. (mild, medium or hot chilli)</i>	<b>\$17.90</b>	<b>\$22.90</b>
<b>REAL MEAT LOVERS</b> <i>Barbecue base, beef, spicy pork mince, onion, salami, pepperoni, bacon &amp; mozzarella.</i>	<b>\$17.90</b>	<b>\$22.90</b>	<b>PEPPERONI CHEESE CLASSICO</b> <i>Tomato base, mozzarella &amp; pepperoni.</i>	<b>\$17.50</b>	<b>\$22.50</b>
<b>SICILIAN MEAT PIZZA</b> <i>Bolognese base, spicy pork mince, salami, pepperoni, onion, roasted capsicum, mushrooms, bacon &amp; mozzarella.</i>	<b>\$18.90</b>	<b>\$23.90</b>	<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>	<b>\$17.90</b>	<b>\$22.90</b>
<b>LAMB PIZZA</b> <i>Tomato base, roasted lamb strips, onion, mushroom, fresh rosemary, cajun spice &amp; mozzarella.</i>	<b>\$17.90</b>	<b>\$22.90</b>	<b>CHICKEN &amp; AVOCADO PIZZA</b> <i>Creamy white sauce base, onion, avocado, chicken breast, garlic &amp; mozzarella.</i>	<b>\$18.90</b>	<b>\$23.90</b>
<b>SPICY ITALIAN PORK PIZZA</b> <i>Tomato base, spicy pork mince, fresh rosemary, mixed grilled vegetables, mixed herbs &amp; mozzarella.</i>	<b>\$17.90</b>	<b>\$22.90</b>	<b>BBQ CHICKEN PIZZA</b> <i>BBQ sauce, onion, chicken breast, mushrooms &amp; mozzarella.</i>	<b>\$17.90</b>	<b>\$22.90</b>
<b>SORBELLO'S SPECIAL PIZZA</b> <i>Tomato base, roasted capsicum, salami, onion, fresh basil, olives, pepperoni, mozzarella &amp; parmesan.</i>	<b>\$17.90</b>	<b>\$22.90</b>	<b>CHICKEN PIZZA</b> <i>Tomato base, chicken breast, bacon, fresh tomato, onion, garlic, fresh basil, black pepper &amp; mozzarella.</i>	<b>\$17.90</b>	<b>\$22.90</b>
<b>GOURMET SUPREME PIZZA</b> <i>Tomato base, <u>anchovies</u>, salami, bacon, olives, roasted capsicum, mushrooms, onion &amp; mozzarella.</i>	<b>\$17.90</b>	<b>\$22.90</b>	<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>	<b>\$18.90</b>	<b>\$23.90</b>
<b>HAWAIIAN PIZZA</b> <i>Tomato base, ham, pineapple &amp; mozzarella.</i>	<b>\$17.50</b>	<b>\$22.50</b>	<b>SATAY CHICKEN PIZZA</b> <i>Satay sauce, onion, chicken breast, mushrooms &amp; mozzarella.</i>	<b>\$17.90</b>	<b>\$22.90</b>

# ITALIAN PASTA

Available Gluten Free "Spiral" - (Spiral Shaped Pasta) - Small \$2.50 Large \$4.50 Extra

<b>PENNE SMOKED SALMON &amp; ASPARAGUS</b>	\$21.90	\$27.90	<b>CANNELLONI SPINACH &amp; RICOTTA (V)</b>	\$19.90	\$25.90
<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>FETTUCINE CALAMARI AL POMODORO</b>	\$18.90	\$24.90	<b>SPAGHETTI VEGANO (Vegan)</b>	\$18.90	\$24.90
<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>		
<b>FETTUCINE CRAB</b>	\$21.90	\$27.90	<b>GNOCCHI FUNGHI e TARTUFO (VT)</b>	\$21.90	\$27.90
<i>Sand Crab sautéed in olive oil with onion, garlic &amp; mild chilli. Tossed with chives &amp; lemon juice topped with parmesan.</i>			<i>A creamy sauce made with garlic, marinated mushrooms, fresh rosemary and a drizzle of truffle oil, with parmesan cheese.</i>		
<b>SPAGHETTI CHILLI PRAWNS</b>	\$21.90	\$27.90	<b>RAVIOLI PUMPKIN (VT)</b>	\$21.90	\$27.90
<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, tossed with a rich creamy pumpkin sauce, topped with toasted pepitas &amp; parmesan cheese.</i>		
<b>FETTUCINE GARLIC PRAWNS</b>	\$21.90	\$27.90	<b>RAVIOLI NAPOLI (VT)</b>	\$21.90	\$27.90
<i>Prawns pan fried in sherry, garlic with chives, finished in a cream sauce &amp; topped with parmesan.</i>			<i>Pasta parcels filled with spinach &amp; ricotta cheese, chives, topped with napoli sauce &amp; finished with parmesan.</i>		
<b>SPAGHETTI &amp; GAMBERI PRAWNS</b>	\$21.90	\$27.90	<b>SPAGHETTI CHICKEN CARBONARA</b>	\$20.50	\$26.50
<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>		
<b>SPAGHETTI MARINARA</b>	\$21.90	\$27.90	<b>FETTUCINE CARBONARA</b>	\$18.90	\$24.90
<i>Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream, napoli sauce &amp; parmesan.</i>			<i>Bacon, onion, mushrooms &amp; garlic, blended in a rich creamy sauce, finished with parmesan.</i>		
<b>GNOCCHI SEAFOOD</b>	\$21.90	\$27.90	<b>GNOCCHI CHICKEN PESTO</b>	\$21.90	\$27.90
<i>Seafood sautéed with garlic, basil, sweet chilli &amp; lemon in creamy sauce with fresh gnocchi &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>FETTUCINE SEAFOOD MISTO</b>		Lge ONLY \$51.90 "House speciality"	<b>PENNE POLLO AVOCADO</b>	\$20.50	\$26.50
<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>Chicken breast sliced, avocado, garlic, cream, topped with parmesan.</i>		
<b>PENNE RAGU &amp; MEATBALLS</b>	\$18.90	\$24.90	<b>PENNE BEEF &amp; SENAPE</b>	\$18.90	\$24.90
<i>A rich hearty meat sauce with peas, tossed with our gourmet meatballs &amp; topped with parmesan.</i>			<i>Beef strips fried with garlic, basil, sweet chilli, onion, mustard, &amp; creamy sauce all tossed &amp; topped with parmesan.</i>		
<b>PENNE CAPSICUM AGNELLO (Lamb)</b>	\$18.90	\$24.90	<b>SPAGHETTI DRAGONCELLO</b>	\$18.90	\$24.90
<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 &amp; meatballs topped with parmesan cheese.</i>		
<b>SPAGHETTI BOLOGNESE</b>	\$18.90	\$24.90	<b>PENNE CON SICILIAN SPICY PORK &amp; CREAM</b>	\$18.90	\$24.90
<b>LASAGNE AL FORNO (BEEF)</b>	\$18.90	\$24.90	<i>Spiced pork mince, pan fried with onion, garlic, chilli &amp; fresh rosemary. Finished with creamy sauce &amp; topped with parmesan .</i>		

## RISOTTO

<b>RISOTTO BEETROOT &amp; FETA (V.T)</b>	\$18.90	\$24.90	<b>RISOTTO CHICKEN MARSALA</b>	\$20.50	\$26.50
<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>		
<b>RISOTTO ALLA MARINARA</b>	\$21.90	\$27.90	<b>RISOTTO FUNGI CRAB</b>	\$21.90	\$27.90
<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 &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:- Bt/Gl - Bowen Estate Shiraz (Coonawarra SA)

**STEAK CHILLI PRAWNS \$39.90**

*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 -John Duval "Entity" Shiraz (Barossa SA)

**STEAK GARLIC PRAWNS \$39.90**

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

Wine Suggest:- Bottle - Jim Barry The McRae Wood Shiraz (SA)

**STEAK ALLA ROMANA \$39.90**

*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 \$39.90**

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

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

## POLLO (CHICKEN)

**CHICKEN SALTIMBOCCA \$33.90**

*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 \$33.90**

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

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

**POLLO PIZZAIOLA \$33.90**

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

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

**POLLO MARSALA \$33.90**

*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 \$31.90** *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 \$33.90**

*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 \$51.90**

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

## AGNELLO (LAMB)

**ROASTED AGNELLO \$33.90**

*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 \$28.90 Two \$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)

## PORCO (PORK) 300g

**PORCO GALLIANO BANANA \$33.90**

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

Wine Suggestion:- Bt/Gl - Kooyong Chardonnay (VIC)

### EXTRAS

Side Vegetables	\$5.50	Avocado	\$2.50	Prawn ea	\$2.00
Bowl of Chips Sm	\$5.90	Bugs ea	\$6.50	XL King Prawn ea	\$5.00
	Lge \$10.50				

# DOLCI (DESSERTS)

<u>Sorbello's Homemade Gelato Ice-cream</u>	
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>
<u>Cookies &amp; 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 &amp; 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>	<b>\$4.50 per scoop</b>
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 \$3.90**

Sorbello's delicious homemade

Italian Almond Bread Biscotti "House speciality"

## SAVOIARDI LIQUEUR SUNDAE **\$11.90**

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 **\$7.50**

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

## 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. "House speciality"  
This timeless classic is served **hot or cold**.  
CLASSIC & TIMELESS FAVOURITE

## 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. "House speciality"  
Served slightly warmed.  
CHOCOLATE BLISS!!

## TIRAMISU **\$9.90**

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

## PECAN PIE & CREAM **\$9.90**

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

## CITRUS TART & CREAM **\$9.90**

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.

*"new"*

ICED CAFFÉ LATTE - *Chilled* \$5.00

Espresso coffee shot, poured over iced milk.

CHAI TEA LATTE \$5.00

Monin Chai Tea flavour with steamed frothy milk.

VIENNA COFFEE \$5.00

Half black coffee adding whipped cream with a sprinkle of chocolate in a glass mug.

AFFOGATO \$7.50

Delicious vanilla gelato & double shot of espresso

LIQUEUR AFFOGATO POA

Affogato + Shot of liqueur of your choice.

VANILLA FUDGE LATTE \$5.00

Monin Vanilla, Monin Swiss Choc, Monin hazelnut, espresso coffee & steamed frothy milk.

BANANA CARAMEL LATTE \$5.00

Monin Yellow Banana, Monin Caramel, espresso shot with steamed frothy milk.

## COLD DRINKS

	<u>Glass</u>	<u>Can/Bottle</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 of Coke / Can Coke Zero	\$4.50	
Bottle of Tonic Water	\$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

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

Pineapple / Orange / Apple	<u>Glass</u>	\$4.50
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## 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
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	FSW Botryis <i>Dessert Wine</i>
McWilliams Hanwood Port 10YR	Tasmania Botryis Reising <i>Dessert Wine</i>
Brown Brothers Very Old Port	Yalumba Museum Antique Tawny
Galway Pipe Port	Yalumba Museum Old Muscat
Grandfather's Port	Lemoncello (Italy)

# BEERS, CIDERS, LIQUEURS & SPIRITS

## LITE BEERS Australian

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

## MIDSTRENGTH BEERS

Great Northern Super Crisp Lager 3.5%	
Hahn 3.5% Super Dry	(NSW)
XXXX Gold 3.5%	(QLD)
Peroni Leggera 3.5%	(Italy)

## PREMIUM BEERS Australian

Atomic Pale Ale	(WA)
Boags Premium	(TAS)
Carlton Draught	(VIC)
Coopers Dark Ale	(S.A)
Coopers Pale Ale	(S.A)
Coopers Sparkling Ale	(S.A)
Crown Lager	(VIC)
Fat Yak Pale Ale	(VIC)
Furphy Ale	(VIC)
Great Northern	(QLD)
Hahn Premium Super Dry	(NSW)
James Squire One Fifty Lashes Pale Ale	
Little Creatures Pale Ale	(WA)
Pure Blonde	(VIC)
Stone&Wood Pacific Ale	(NSW)
Tooheys Old	(NSW)
Victoria Bitter	(VIC)

## BEERS International

Asahi Super Dry	(Japan)
Budweiser	(USA)
Corona	(Mexico)
Guinness Draught	(Ireland)
Heineken	(Holland)
Miller Chill	(USA)
Mythos	(Greece)
Old Speckled Hen Ale	(UK)
Peroni Leggera 3.5%	(Italy)
Peroni Red	(Italy)
Stella Artois	(Belgium)

## CIDERS

<b>Kopparberg</b> Apple
<b>Kopparberg</b> Pear
<b>Kopparberg</b> Strawberry & Lime
<b>Strongbow</b> - Sweet
<b>Strongbow</b> - Dry
<b>Strongbow</b> - Original

## 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	
Glenfiddich Pure Malt 21y	"new"
Glengoyne 15y Single Malt	"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	
Lark (Tasmania)	"new"
Nikka Whisky (Japan)	
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	"new"
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 Peposado	"new"
Tia Maria	
Yeni Rakl Turkish Aniseed	



# SORBELLOS

## Birthday / Celebration

## Whole Cakes

**PLEASE PRE-ORDER min 24hrs notice on most cakes.**

**Serves 16-20 slices approx**

**Starting From \$55 EACH**

**PLEASE PRE-ORDER 24hrs notice on most cakes.**

**Dine-in "Cakeage" is free on whole cakes purchased from Sorbellos.**

**Cakeage will apply to any cakes/desserts etc brought in. \$1 per person.**

### **TOBLERONE CHEESECAKE \$55**

WHOLE UNCUT - approx 16 slices

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.

### **HOMEMADE APPLE PIE \$60**

WHOLE UNCUT - approx 16 slices  
Apples stewed until they are tender, flavoured with cinnamon & a little sugar, baked in a golden pastry.

### **CHOCOLATE MUDCAKE \$60**

WHOLE UNCUT - approx 16 slices

Rich chocolate mudcake covered with creamy chocolate ganache.

### **GLUTEN FREE \$65 CELESTIAL CHOCOLATE CAKE**

**PRECUT into 16 slices**

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

### **CARAMEL BUTTERSCOTCH**

#### **CHEESECAKE \$55**

WHOLE UNCUT - approx 16 slices  
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.

#### **WHOLE TIRAMISU \$60**

WHOLE UNCUT - approx 16 slices  
Our homemade combination of coffee, liqueur, savoiardi biscuits & mascarpone cheese. Topped with chocolate shavings.

#### **PECAN PIE \$60**

**PRECUT into 16 slices**

Sweet pastry tart shell with a pecan & butterscotch filling.

