

TRAY OF SALAD



Serves 6-8 approx people

CAESAR INSALATA

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

\$39

GREEK INSALATA

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

\$39

CHICKEN CAESAR

Ceasar Salad with anchovies & chicken breast.

\$49

PRAWN & AVOCADO INSALATA

Cos lettuce, prawns, sliced avocado, capsicum & red onion, with creamy homemade Greek dressing.

\$49

ROAST PUMPKIN SALAD

Roasted pumpkin with feta cheese, cucumber, cucumber, tomato & lettuce tossed with balsamic vinegar & olive oil dressing, topped with roasted almonds.

\$49

ITALIAN INSALATA

Cos lettuce, red onion, tomato, red cabbage, olives & cucumber, drizzled with homemade Italian dressing.

\$35

DESSERTS

LEMON CANNOLI

10 for \$39.50

Sweet Italian pastry tube filled with our own lemon pastry crema, dusted with icing sugar & finished with roasted almonds.

Chef Made

BISCOTTI ALMOND BREAD

100 for \$35

Traditional biscotti light & crisp.

Chef Made

HOMEMADE APPLE PIE

\$65

UNCUT - approx 16 slices

Apples stewed until they are tender, flavoured with cinnamon & a little sugar, baked in a golden pastry.

Chef Made

CARAMEL BUTTERSCOTCH CHEESECAKE

UNCUT - approx 16 slices

\$60

A sweet sensation of salted caramel, chocolate bits & butterscotch syrup folded through sweetened cream cheese filling. Set on a chocolate biscuit base & decorated with pieces of chocolate.

Chef Made

CHOCOLATE MUDCAKE

\$65

PRECUT 16 slices

Rich chocolate mudcake covered with creamy chocolate ganache.

PECAN PIE - PRECUT 16 slices

\$65

Sweet pastry tart shell with a pecan & butterscotch filling.

TOBLERONE CHEESECAKE

\$60

UNCUT - approx 16 slices

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

Chef Made

GLUTEN FREE CHOCOLATE MUDCAKE

\$80

Gluten Free. - PRECUT 16 slices

A moist chocolate cake with a layer of dark chocolate ganache.

TIRAMISU - UNCUT - approx 16 slices

\$65

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

Chef Made



166 Victoria Street, Mackay QLD.

www.sorbello.com.au

Ph - 49578300

Menu Effective
12.08.2023



TAKEAWAY CATERING MENU

Suitable for All Parties / Functions

Select from our large list of products available to collect
from our store to make your function easy.

Just think.....

Best way to host a stress free easy function at an affordable price with great food.

NO Cooking or messy kitchen to clean. Able to be taken any where

All the food is fully prepared and ready to serve.

All of our products are packed in foil trays (suitable for keeping food hot)
Trays are 1/2 Bain-marie size 295mm x 235mm x 50mm & Boxed.

* V.T - Vegetarian * Allergies considered * Gluten Free Options * Request for Other Dietary

Please allow 12hrs Notice for Catering Orders

STARTERS / PLATTERS

PLATTER OF MIXED BREADS	\$60	CAJUN CALAMARI TRAY	\$60
<u>Serves Approx 16 - 20</u>		<u>Serves Approx 10</u>	
2 x Assorted Pizza Bread 2 x Garlic Bread		Served with mustard and mild chilli dressing.	
2 x Cheese & Bacon Bread 2 x Bruschetta			
SORBELLOS MEATBALL TRAY 40 Pieces	\$45	TEMPURA PRAWNS TRAY 30 prawns	\$70
Sorbellos own freshly cooked meatballs in creamy white wine & rich napoli sauce. (Meatballs contain gluten)		Tempura battered prawns served with mustard and mild chilli dressing.	
ANTIPASTO PLATTER	\$80	TRAY OF CHIPS	\$35
<u>Serves approx 10-12 ppl (One size only)</u>		Tray of chips served with choice of sauce served on the side.	
* Oven Dried Tomato * Prosciutto * Anchovies		Sweet Chilli Sauce / Tomato Sauce	
* Grilled Eggplant * Marinated Mushrooms		Barbeque Sauce / Gravy	
* Black & Green Olives * Salami * Cheese		Sorbellos Hot Red Pepper Sauce	
* Roasted Marinated Capsicum			

HOT SIDE DISHES

TRAY OF ROASTED PUMPKIN	\$30	TRAY OF ROASTED POTATOES	\$30
Fresh pumpkin roasted in olive oil.		Fresh potatoes roasted in olive oil, rosemary & garlic.	

PIZZAS

FOR PIZZA SELECTIONS REFER TO OUR TAKE- AWAY MENU - online

Pizzas are priced by which pizzas you select from the takeaway menu.

Gluten Free Base \$3.50 each extra

TRAY OF RISOTTO

Serves 6-8 approx people

All served with 1 container of Mozzarella or Parmesan

RISOTTO BEETROOT & FETA (V.T)	\$65	RISOTTO CHICKEN MARSALA	\$75
Arborio rice, creamy beetroot sauce, garlic, lemon juice & parmesan, topped with feta cheese & roasted almonds. (Vegan Avail)		Arborio rice, sliced chicken breast, garlic, mushroom, cream & basil flambéed with Marsala.	



TRAY OF PASTA

Serves 6-8 approx people

GLUTEN FREE SPIRAL PASTA \$15 extra per tray



All served with 1 container of Mozzarella or Parmesan Cheese

VEGETARIAN / VEGAN		CHICKEN	
BAKED TRAY OF CANNELLONI 12 Tubes	\$70	GNOCCHI CHICKEN PESTO	\$90
Spinach & ricotta encased in tender pasta tubes, topped with a creamy napoli sauce, mozzarella & baked until golden.		Chicken breast sliced & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper. <i>Swap to Penne Pasta \$75</i>	
RAVIOLI PUMPKIN (Veget)	\$85	PENNE POLLO AVOCADO	\$75
Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, topped with toasted pepita seeds.		Sliced chicken breast meat, avocado, garlic & creamy sauce.	
RAVIOLI NAPOLI (Veget)	\$85	BEEF / BACON	
Pasta parcels filled with spinach & ricotta cheese, chives, topped with napoli sauce.		FETTUCCINE CARBONARA	\$65
SPAGHETTI VEGANO (Vegan)	\$65	Bacon, onion, mushrooms & garlic blended in a rich creamy sauce. <i>Add Chicken Breast +\$12 extra</i>	
Olive oil, onion, garlic, chives, mixed veg, grilled eggplant, roasted pumpkin & topped toasted sesame seeds.		SPAGHETTI BOLOGNEISE	\$65
SEAFOOD		Traditional meat sauce with spaghetti.	
PENNE SMOKED SALMON & ASPARAGUS	\$80	PENNE BEEF & SENAPE	\$65
Atlantic smoked salmon, asparagus, onion, garlic, basil, white wine, with a rich creamy sauce.		Beef strips fried with garlic, basil, sweet chilli, onion, mustard, & creamy sauce.	
SPAGHETTI MARINARA	\$80	SPAGHETTI DRAGONCELLO	\$70
Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream & napoli sauce.		Spaghetti with napoli sauce, cream, fresh tarragon & meatballs. (Meatballs contain gluten)	
FETTUCCINE GARLIC PRAWNS	\$80	BAKED TRAY PENNE RAGU & MEATBALLS	
Prawns pan fried in sherry, garlic with chives, finished in a cream sauce.		Homemade gourmet meatballs in a hearty meat sauce, tossed & topped with mozzarella & baked until golden. (Meatballs contain gluten)	\$70
GARLIC PRAWNS & RICE (40 prawns)	\$80	BAKED TRAY BEEF LASAGNE	\$70
Prawns pan fried in garlic, with chives, cream & sherry all blended for a favourite dish.		Traditional beef lasagne topped with mozzarella cheese & baked until golden.	
CHILLI PRAWNS & RICE (40 prawns)	\$80		
Prawns pan fried with chilli, garlic, basil & chives, finished with a rich napoli sauce.			