

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	\$8.50	\$13.50
* Rosemary, garlic, onion & cheese	\$8.50	\$13.50
* Garlic & cheese	\$8.50	\$13.50
* Fresh mixed herbs & cheese	\$8.50	\$13.50
* Mushrooms, garlic, onion, rosemary & cheese	\$8.50	\$13.50
* Feta, olives, garlic, oregano & cheese	\$9.50	\$15.50
* Bacon, garlic & cheese	\$9.50	\$15.50

BREADS

Garlic Bread	\$8.50
Cheese & Bacon Bread	\$9.50
Mozzarella Garlic Bread	\$9.50
Rosemary Mozzarella Garlic Bread	\$9.50
Medley Mix (Cheese & Bacon, Fresh tomato & mozz, 2 x Garlic Bread)	\$9.50
Bruschetta (A cooked spicy combination of tomato, onion, garlic, chilli & herbs)	\$9.50

SOUP

	<u>Small</u>	<u>Large</u>
PUMPKIN SOUP (VT)	\$11.90	\$17.90
<i>Delicious soup from golden roasted pumpkin.</i>		

CHICKEN & MUSHROOM	\$11.90	\$17.90
<i>Chicken breast pieces fried in garlic, with roasted mushrooms, creamy sauce & topped with rosemary oil & fresh chives.</i>		
	"new"	

BOWL OF CHIPS

	<u>Small</u>	<u>Large</u>
	\$6.90	\$11.50

SALAD SENSATIONS

	<u>Small</u>	<u>Large</u>
ROAST PUMPKIN SALAD	\$19.90	\$28.90
<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	\$20.90	\$29.90
<i>Cos lettuce, prawns, sliced avocado, roasted capsicum, red onion, with creamy homemade greek dressing.</i>		

GREEK INSALATA (V.T)	\$17.50	\$25.50
<i>Cos lettuce, red onion, tomato, cucumber, olives, feta cheese & creamy homemade greek dressing.</i>		

ITALIAN INSALATA (V.T)	\$16.50	\$24.50
<i>Cos lettuce, red onion, tomato, olives, cucumber & red cabbage drizzled with homemade italian dressing.</i>		

CAESAR INSALATA	\$17.90	\$26.90
<i>Cos lettuce, <u>anchovies</u>, bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.</i>		

CHICKEN CAESAR INSALATA	\$20.90	\$29.90
<i>Cesar Salad with <u>anchovies</u> & chicken breast</i>		

ANTIPASTO PIATTO

A predinner assortment of Italian favourites	\$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 \$12.50

A medley of 2 types of olives, balsamic vinegar & olive oil. Served with rustic Italian bread

OYSTERS

OYSTERS AL NATURAL	Sml x 6	\$27.90
<i>Served with Chef's sauce & lemon.</i>	Lge x 9	\$39.90

KILPATRICK OYSTERS	Sml x 6	\$27.90
<i>Oysters grilled in their shell, with bacon & Chefs own Worcestershire sauce.</i>	Lge x 9	\$39.90

SEAFOOD

CHILLI PRAWNS	<u>Entrée</u>	\$19.90
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Green prawns sautéed with mild chilli, garlic & chives, finished with a rich napoli sauce. Served with herbed steamed rice.

GARLIC PRAWNS	<u>Entrée</u>	\$19.90
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Green prawns pan fried in garlic, with chives, cream & sherry all blended for a favourite dish. Served with herbed steamed rice.

SIGNATURE GAMBERI (PRAWNS)	<u>Entrée</u>	<u>Main</u>
	\$20.90	\$41.90

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

TEMPURA PRAWNS	<u>Small</u>	<u>Large</u>
	\$20.50	\$30.90

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

CAJUN CALAMARI	<u>Small</u>	<u>Large</u>
	\$19.50	\$27.90

Tender squid rings floured & deep fried, tossed with Cajun spice served on a bed of salad, with lemon wedge & drizzled with mustard and mild chilli dressing.

TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY	\$35.00
<i>Tempura prawns & cajun calamari on a bed of salad with lemon wedge & mustard mild chilli dressing.</i>	

CHILDREN'S MEALS

8yrs & under All \$10 ea

- *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>
PRAWN & AVOCADO PIZZA <i>Tomato base, onion, prawns, avocado, mozzarella & Cajun spice.</i>	\$20.90	\$25.90	GRILLED VEGETABLE PIZZA (V.T) <i>Tomato base, onion, mushrooms, mixed grilled vegetables, mixed herbs & mozzarella. (Vegan avail - ask NO Cheese)</i>	\$18.50	\$23.50
GARLIC PRAWN PIZZA <i>White cream sauce base, prawns, garlic, chives & mozzarella cheese.</i>	\$20.90	\$25.90	MARGHERITA PIZZA (V.T) <i>Tomato base, basil & mozzarella.</i>	\$16.90	\$21.90
SEAFOOD DELIGHT PIZZA <i>Tomato base, onion, prawns, scallops, calamari, Cajun spice & mozzarella.</i>	\$20.90	\$25.90	THE BIG CHEESEY (V.T) <i>Tomato base, parmesan, mozzarella, & feta cheese.</i>	\$16.90	\$21.90
MARINARA PIZZA <i>White cream sauce base, calamari, scallops, prawns, garlic, onion, Cajun spice & mozzarella.</i>	\$20.90	\$25.90	CHILLI PEPPERONI PIZZA <i>Tomato base, pepperoni, roasted capsicum, onion, chilli & mozzarella. (mild, medium or hot chilli)</i>	\$18.90	\$23.90
REAL MEAT LOVERS <i>Barbecue base, beef, sliced ham, onion, salami, pepperoni, bacon & mozzarella.</i>	\$18.90	\$23.90 "New recipe"	PEPPERONI CHEESE CLASSICO <i>Tomato base, mozzarella & pepperoni.</i>	\$18.50	\$23.50
SICILIAN MEAT PIZZA <i>Bolognese base, sliced ham, salami, pepperoni, onion, roasted capsicum, mushrooms, bacon & mozzarella.</i>	\$19.90	\$24.90 "New recipe"	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>	\$18.90	\$23.90
LAMB PIZZA <i>Tomato base, roasted lamb strips, onion, mushroom, fresh rosemary, cajun spice & mozzarella.</i>	\$18.90	\$23.90	CHICKEN & AVOCADO PIZZA <i>Creamy white sauce base, onion, avocado, chicken breast, garlic & mozzarella.</i>	\$19.90	\$24.90
SORBELLO'S SPECIAL PIZZA <i>Tomato base, roasted capsicum, salami, onion, fresh basil, olives, pepperoni, mozzarella & parmesan.</i>	\$18.90	\$23.90	BBQ CHICKEN PIZZA <i>BBQ sauce, onion, chicken breast, mushrooms & mozzarella.</i>	\$18.90	\$23.90
GOURMET SUPREME PIZZA <i>Tomato base, <u>anchovies</u>, salami, bacon, olives, roasted capsicum, mushrooms, onion & mozzarella.</i>	\$18.90	\$23.90	CHICKEN PIZZA <i>Tomato base, chicken breast, bacon, fresh tomato, onion, garlic, fresh basil, black pepper & mozzarella.</i>	\$18.90	\$23.90
HAM CHEESE PIZZA <i>Tomato base, sliced ham, & mozzarella.</i>	\$18.50	\$23.50	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>	\$19.90	\$24.90
HAWAIIAN PIZZA <i>Tomato base, ham, pineapple & mozzarella.</i>	\$18.50	\$23.50	SATAY CHICKEN PIZZA <i>Satay sauce, onion, chicken breast, mushrooms & mozzarella.</i>	\$18.90	\$23.90

ITALIAN PASTA

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

PENNE SMOKED SALMON & ASPARAGUS	\$22.90	\$28.90	CANNELLONI SPINACH & RICOTTA (VT)	\$20.90	\$26.90
<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 CRAB	\$22.90	\$28.90	SPAGHETTI VEGANO (Vegan)	\$19.90	\$25.90
<i>Sand Crab sautéed in olive oil with onion, garlic & mild chilli. Tossed with chives & lemon juice topped with parmesan.</i>			<i>Olive oil, onion, garlic, chives, mixed vegetables, grilled eggplant, roasted pumpkin & topped with toasted sesame seeds.</i>		
SPAGHETTI CHILLI PRAWNS	\$22.90	\$28.90	GNOCCHI FUNGHI e TARTUFO (VT)	\$22.90	\$28.90
<i>Prawns sautéed with chilli & served in a fresh rich napoli sauce with chives 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>		
FETTUCCINE GARLIC PRAWNS	\$22.90	\$28.90	RAVIOLI PUMPKIN (VT)	\$22.90	\$28.90
<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, tossed with a rich creamy pumpkin sauce, topped with toasted pepitas & parmesan cheese.</i>		
SPAGHETTI & GAMBERI PRAWNS	\$22.90	\$28.90	RAVIOLI NAPOLI (VT)	\$22.90	\$28.90
<i>Prawns tossed in olive oil with onion, chives, garlic, mild chilli, lemon juice, finished with parmesan.</i>			<i>Pasta parcels filled with spinach & ricotta cheese, chives, topped with napoli sauce & finished with parmesan.</i>		
SPAGHETTI MARINARA	\$22.90	\$28.90	FETTUCCINE CARBONARA	\$19.90	\$25.90
<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	\$22.90	\$28.90	Add Chicken Breast - Small +\$2 - Large +\$3		
<i>Seafood sautéed with garlic, basil, sweet chilli & lemon in creamy sauce with fresh gnocchi & parmesan.</i>			GNOCCHI CHICKEN PESTO	\$22.90	\$28.90
FETTUCCINE SEAFOOD MISTO		Lge ONLY \$52.90	<i>"House speciality" Chicken breast sliced & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper topped with parmesan.</i>		
<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>			PENNE POLLO AVOCADO	\$21.50	\$27.50
SPAGHETTI DRAGONCELLO	\$19.90	\$25.90	<i>Chicken breast sliced, avocado, garlic, cream, topped with parmesan.</i>		
<i>Spaghetti with napoli sauce, cream, fresh tarragon & meatballs topped with parmesan cheese.</i>			PENNE BEEF & SENAPE	\$19.90	\$25.90
PENNE RAGU & MEATBALLS	\$19.90	\$25.90	<i>Beef strips fried with garlic, basil, sweet chilli, onion, mustard, & creamy sauce all tossed & topped with parmesan.</i>		
<i>A rich hearty meat sauce with peas, tossed with our gourmet meatballs & topped with parmesan.</i>			SPAGHETTI BOLOGNESE	\$19.90	\$25.90
PENNE CAPSICUM AGNELLO (Lamb)	\$19.90	\$25.90	<i>Traditional meat sauce finished with parmesan</i>		
<i>Roasted lamb strips in a rich creamy sauce with roasted capsicum, fresh rosemary topped with parmesan.</i>			LASAGNE AL FORNO (BEEF)	\$19.90	\$25.90
			<i>Made with traditional Italian bolognese sauce & layers of pasta sheets, topped with cheese & baked until golden.</i>		

RISOTTO

RISOTTO BEETROOT & FETA (V.T)	\$19.90	\$25.90	RISOTTO CHICKEN MARSALA	\$21.50	\$27.50
<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	\$22.90	\$28.90	RISOTTO FUNGI CRAB	\$22.90	\$28.90
<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 & 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 \$40.90

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 \$40.90

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

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

STEAK ALLA ROMANA \$40.90

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 \$40.90

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

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

POLLO (CHICKEN)

CHICKEN SALTIMBOCCA \$34.90

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 \$34.90

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

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

POLLO PIZZAIOLA \$34.90

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

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

POLLO MARSALA \$34.90

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 Served with herbed rice. \$32.90

Green prawns pan fried in garlic, with shallots, cream & sherry.

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

PERNOD BUGS \$40.90

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 \$34.90

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 \$52.90

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 \$34.90

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 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 \$34.90

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)

Sorbello's Homemade Gelato Ice-cream

Single scoop	\$3.90
2 Scoops	\$6.90
Waffle cone - 1 Scoop	\$4.90
Waffle cone - 2 Scoop	\$7.90

Cookies & Cream Gelato - creamy favourite

Nutella Gelato (Gluten Free)
Creamy chocolate gelato with nutella

Vanilla Gelato - creamy vanilla bean (Gluten Free)

Mint Choc Chip Gelato (Gluten Free)
Creamy mint gelato with choc chips

Rum & Raisin Gelato - creamy delight (Gluten Free)

Honeycomb Gelato (Gluten Free)
Pieces of chocolate honeycomb with creamy gelato.

Chocolate Gelato - creamy chocolate (Gluten Free)

Espresso Coffee Gelato - creamy (Gluten Free)

Mango Sorbet (Dairy free & Gluten Free)
Tropical fresh mango ice based sorbet.

Lemon Sorbet (Dairy free & Gluten Free)
Refreshing lemon ice based sorbet.

Pistachio Nut Gelato **\$4.70 per scoop**
Delicious & creamy with pistachio nuts (Gluten Free)

CELESTIAL CHOCOLATE CAKE **\$10.90**

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

PECAN PIE & CREAM **\$10.50**

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

LEMON CANNOLI **\$10.50**

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 **\$12.50**

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

CHOCOLATE MOUSSE DELIGHT **\$7.90**

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

PISTACHIO PERFECTION **\$12.50**

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 **\$10.50**

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 **\$10.50**

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

TOBLERONE CHEESECAKE **\$10.50**

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

STRIKING CHOCOLATE CREATION!!

CHEFS DESSERT OF THE WEEK **\$10.50**

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

TIRAMISU **\$10.50**

Our homemade tiramisu is a combination of liqueur & coffee soaked savoirdi biscuits & mascarpone cheese. Topped with chocolate.
"House speciality"
AN EXQUISITE ITALIAN DREAM

CHOCOLATE MUDCAKE **\$10.50**

Rich chocolate mudcake covered with creamy chocolate ganache. Served slightly warmed.
CHOCOLATE BLISS!!

CITRUS TART & CREAM **\$10.50**

Sweet pastry shell filled with tangy lemon filling. Served warm with fresh cream.

COLD DRINKS

Cola / Gingerale / Lemonade	\$4.50
Soda, Lime & Bitters	\$5.00
Lemon Lime Bitters	\$5.00
Soda & Fresh Lime	\$5.00
Raspberry Lemonade	\$5.00
Pink Grapefruit & Lemonade	\$5.00
Can of Coke / Can Coke No Sugar	\$5.00
Can Solo / Can Gingerale	\$5.00
Can Pasito / Can Sunkist	\$5.00
Bottle of Tonic Water	\$5.00
Bottle of Bundaberg Sarsparilla	\$5.50
Bottle of Bundaberg Gingerbeer	\$5.50

SPARKLING MINERAL WATER

	500ml Bottle
San Pellegrino Sparkling Water (Italy)	\$6.00
<i>Collected from the Italian Bergamo Alps Foothills since 1899</i>	
	1Litre Bottle
Antipodes Sparkling Water (N.Z)	\$12.00
<i>Collected from the New Zealand Aoteaora Aquifa, untouched & pure, naturally filtered through dense ignimbrite rock.</i>	

HOT TEAS

	Cup	Pot
TEA	\$4.90	\$5.90
GREEN TEA		
ENGLISH BREAKFAST		
PEPPERMINT Herbal infusion (caffeine free)		
EARL GREY		

COFFEES

	Mugs \$1.00 extra	Zymill / Almond Milk \$1.00 ext
SHORT BLACK ESPRESSO	\$4.80	
LONG BLACK	\$4.80	
FLAT WHITE	\$5.00	
CAPPUCCINO	\$5.00	
MOCHA	\$5.00	
HOT CHOCOLATE	\$5.00	
SHORT MACCHIATO	\$5.00	
LONG MACCHIATO	\$5.00	
PICCOLO LATTE	\$5.00	
CAFFÉ LATTE	\$5.00	
ICED CAFFÉ LATTE - Chilled	\$5.50	
<i>Espresso coffee shot, poured over ice & cold milk.</i>		
CHAI TEA LATTE	\$5.50	
<i>Monin Chai Tea flavour with steamed frothy milk.</i>		
VANILLA FUDGE LATTE	\$5.90	
<i>Monin Vanilla, Monin Swiss Choc, Monin hazelnut, espresso coffee & steamed frothy milk.</i>		
AFFOGATO	\$8.90	
<i>Delicious vanilla gelato & double shot of espresso</i>		

MILKSHAKES

Caramel / Coffee / Chocolate,	\$6.00
Vanilla / Banana / Strawberry.	

SMOOTHIES

Blended with Milk.	\$8.00
Dark Chocolate & Banana	
Dark Chocolate, Banana & Peanutbutter	
Banana & Peanutbutter	
Banana & Strawberry	
Mango Mint	

JUICES

Pineapple / Orange / Apple	Glass	\$5.00
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SORBELLOS FRESH MADE JUICES

	Glass	
Sorbellos Fresh Cranberry Juice	\$5.50	
Sorcran Mint Cranberry & Lime Juice +Mint	\$5.50	
Sorcran - Fresh Cranberry & Lime Juice	\$5.50	
Sorlime - Fresh Lime Juice, sugar & Soda	\$5.50	

SORBELLOS CRAFT DRINKS

	Serves 4	Bottle
Sorcran - Fresh Cranberry & Lime Juice	1 Litre	\$12.00
Sorlime - Fresh Lime Juice, sugar & Soda	1 Litre	\$12.00
Sortea - Fresh Lime Juice, sugar & Tea	1 Litre	\$12.00

DESSERT WINE & OTHER

	Glass	Bottle
		375ml
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	\$12.00	\$40.00
Lemoncello (Italy)	\$10.50	n/a
Grappa Fantinel Lis Radris Bianca	\$12.50	n/a
	Glass	Bottle

PORTS

	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
Sorbello's Port Barrel	\$6.00	\$40.00
		375ml
Yalumba Museum Antique Tawny (Barossa SA)	\$7.50	\$40.00

LIQUEUR AFFOGATO

	POA
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 2	Amoretto	\$14.50
CANALE ITALY	Frangelico	\$14.50
GERMAN	Butterscotch Schnapps	\$14.50
IRISH	Tullamore Dew	\$14.50
BAILEYS	Baileys Irish Cream	\$14.50
ROMAN	Galliano Yellow	\$14.50
MEXICAN	Kahlua	\$14.50

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

Kopparberg Apple
Kopparberg Pear
Kopparberg Strawberry & Lime
Strongbow - Sweet
Strongbow - Dry
Strongbow - Original

GIN

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

SCOTCH

Johnnie Walker	
<i>Black / Blue / Red / Green</i>	
<i>Platinum / Gold</i>	
Ardbeg	"new"
Bailie Nicol Jarvie Scotch (Blend)	
Black Douglas	"new"
Bladnock 10y	
Canadian Club Classic Blend 8y / 12y	
Canadian Club Classic Blend 20y	
Chivas Regal 12y / 18y	
Chivas Regal 25y	"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"
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

Jack Daniels	
<i>Gentleman Jack / Single Barrel</i>	
Jim Beam	
<i>Black / Rye / Bonded / Choice / Small Batch</i>	
<i>Jim Beam Distillers Series 1</i>	
Wild Turkey	
<i>Honey Liqueur / Rare Breed</i>	
Baker Bourbon	
Basil Haydens	
Booker's	
Elijah Craig	"new"
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	

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	"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"
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	"new"
Southern Comfort	"new"
Strega Liqueur	
Tequila Anejo	
Tequila Avion	
Tequila Jose Cuervo Reposado	
Tequila Sierra	"new"
Tequila Ei Jimador Pepsado	
Tia Maria	



SORBELLOS

Birthday / Celebration Whole Cakes

PLEASE PRE-ORDER min 12hrs notice on most cakes.

Serves 16-20 slices approx

Starting From \$60 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 \$60

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 \$65

WHOLE UNCUT - approx 16 slices

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

CHOCOLATE MUDCAKE \$65

PRECUT into 16 slices

Rich chocolate mudcake covered with creamy chocolate ganache.

"new" GLUTEN FREE \$80

CELESTIAL CHOCOLATE CAKE

PRECUT into 16 slices

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

CARAMEL BUTTERSCOTCH

CHEESECAKE \$60

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 \$65

WHOLE UNCUT - approx 16 slices

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

PECAN PIE \$65

PRECUT into 16 slices

Sweet pastry tart shell with a pecan & butterscotch filling.

