

# APPETISERS, ENTREES & SALADS

## PIZZA BREAD

Our own homemade dough with a rosemary

	Gluten Free only Avail in Large Base +\$4.00	
	Serves 2	Serves 4
olive oil base, topped with your choice of -		
* Chilli, garlic & cheese	\$8.90	\$14.50
* Rosemary, garlic, onion & cheese	\$8.90	\$14.50
* Garlic & cheese	\$8.90	\$14.50
* Fresh mixed herbs & cheese	\$8.90	\$14.50
* Mushrooms, garlic, onion, rosemary & cheese	\$8.90	\$14.50
* Feta, olives, garlic, oregano & cheese	\$9.90	\$16.50
* Bacon, garlic & cheese	\$9.90	\$16.50

## BREADS

Garlic Bread	\$8.90
Cheese & Bacon Bread	\$9.90
Mozzarella Garlic Bread	\$9.90
Rosemary Mozzarella Garlic Bread	\$9.90
Medley Mix	\$9.90
<i>(Cheese &amp; Bacon, Fresh tomato &amp; mozz, 2 x Garlic Bread)</i>	
Bruschetta	\$9.90
<i>(A cooked spicy combination of tomato, onion, garlic, chilli &amp; herbs)</i>	

## SOUP

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

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

## BOWL OF CHIPS

	Small	Large
	\$7.50	\$12.50

## SALAD SENSATIONS

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

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

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

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

<b>CHICKEN CAESAR INSALATA</b>	\$20.90	\$29.90
<i>Caesar Salad with <u>anchovies</u> &amp; chicken breast</i>		

## ANTIPASTO PIATTO

<i>A predinner assortment of Italian favourites</i>	\$24.90	erves 2
<i>Served with Focaccia Medallions</i>		
* Prosciutto	* Marinated mushrooms	\$40.50 serves 4
* 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

<b>OYSTERS AL NATURAL</b>	Sml x 6	\$28.90
<i>Served with Chef's sauce &amp; lemon.</i>		
	Lge x 9	\$40.90
<b>KILPATRICK OYSTERS</b>	Sml x 6	\$28.90
<i>Oysters grilled in their shell, with bacon &amp; Chefs own Worcestershire sauce.</i>		
	Lge x 9	\$40.90

## SEAFOOD

	Entrée
<b>CHILLI PRAWNS</b>	\$20.90
<i>Green prawns sautéed with mild chilli, garlic &amp; chives, finished with a rich napoli sauce.</i>	
<i>Served with herbed steamed rice.</i>	

	Entrée
<b>GARLIC PRAWNS</b>	\$20.90
<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>	

	Entrée	Main
<b>SIGNATURE GAMBERI (PRAWNS)</b>	\$21.90	\$42.90
<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

	Small	Large
<b>TEMPURA PRAWNS</b>	\$21.50	\$31.90
<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>		

	Small	Large
<b>CAJUN CALAMARI</b>	\$20.90	\$28.90
<i>Tender squid rings floured &amp; deep fried, tossed with Cajun spice served on a bed of salad, with lemon wedge &amp; drizzled with mustard and mild chilli dressing.</i>		

<b>TEMPURA PRAWNS &amp; CAJUN CALAMARI MEDLEY</b>	\$36.90
<i>Tempura prawns &amp; cajun calamari on a bed of salad with lemon wedge &amp; mustard mild chilli dressing.</i>	

## CHILDREN'S MEALS

**8yrs & under All \$11 ea**

*SPAGHETTI MEATBALLS	*SPAGHETTI BOLOGNAISE
*CHEEKY CHEESE PIZZA	*HAWAIIAN JUNIOR PIZZA
* KIDS CHICKEN & CHIPS	

# GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$4.00 extra

	<u>Small</u>	<u>Large</u>		<u>Small</u>	<u>Large</u>
<b>PRAWN &amp; AVOCADO PIZZA</b>	<b>\$20.90</b>	<b>\$26.90</b>	<b>GRILLED VEGETABLE PIZZA (V.T)</b>	<b>\$19.90</b>	<b>\$25.90</b>
<i>Tomato base, onion, prawns, avocado, mozzarella &amp; Cajun spice.</i>			<i>Tomato base, onion, mushrooms, mixed grilled vegetables, mixed herbs &amp; mozzarella.</i>		
			<i>(Vegan avail - ask NO Cheese)</i>		
<b>GARLIC PRAWN PIZZA</b>	<b>\$20.90</b>	<b>\$26.90</b>	<b>MARGHERITA PIZZA (V.T)</b>	<b>\$16.90</b>	<b>\$22.90</b>
<i>White cream sauce base, prawns, garlic, chives &amp; mozzarella cheese.</i>			<i>Tomato base, basil &amp; mozzarella.</i>		
<b>SEAFOOD DELIGHT PIZZA</b>	<b>\$20.90</b>	<b>\$26.90</b>	<b>THE BIG CHEESEY (V.T)</b>	<b>\$16.90</b>	<b>\$22.90</b>
<i>Tomato base, onion, prawns, scallops, calamari, Cajun spice &amp; mozzarella.</i>			<i>Tomato base, parmesan, mozzarella, &amp; feta cheese.</i>		
<b>MARINARA PIZZA</b>	<b>\$20.90</b>	<b>\$26.90</b>	<b>CHILLI PEPPERONI PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>
<i>White cream sauce base, calamari, scallops, prawns, garlic, onion, Cajun spice &amp; mozzarella.</i>			<i>Tomato base, pepperoni, roasted capsicum, onion, chilli &amp; mozzarella.</i>		
			<i>(mild, medium or hot chilli)</i>		
<b>REAL MEAT LOVERS</b>	<b>\$19.90</b>	<b>\$25.90</b>	<b>PEPPERONI CHEESE CLASSICO</b>	<b>\$19.50</b>	<b>\$25.50</b>
<i>Barbecue base, beef, sliced ham, onion, salami, pepperoni, bacon &amp; mozzarella.</i>		<i>"New recipe"</i>	<i>Tomato base, mozzarella &amp; pepperoni.</i>		
<b>SICILIAN MEAT PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>	<b>PEPPERONI FRESH LIME &amp; CHILLI</b>	<b>\$19.90</b>	<b>\$25.90</b>
<i>Bolognese base, sliced ham, salami, pepperoni, onion, roasted capsicum, mushrooms, bacon &amp; mozzarella.</i>		<i>"New recipe"</i>	<i>Tomato base, mozzarella, onion, pepperoni, roasted capsicum &amp; chilli, served with slices of fresh lime &amp; drizzled with fresh lime juice.</i>		
<b>LAMB PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>	<b>CHICKEN &amp; AVOCADO PIZZA</b>	<b>\$20.90</b>	<b>\$26.90</b>
<i>Tomato base, roasted lamb strips, onion, mushroom, fresh rosemary, cajun spice &amp; mozzarella.</i>			<i>Creamy white sauce base, onion, avocado, chicken breast, garlic &amp; mozzarella.</i>		
<b>SORBELLO'S SPECIAL PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>	<b>BBQ CHICKEN PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>
<i>Tomato base, roasted capsicum, salami, onion, fresh basil, olives, pepperoni, mozzarella &amp; parmesan.</i>			<i>BBQ sauce, onion, chicken breast, mushrooms &amp; mozzarella.</i>		
<b>GOURMET SUPREME PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>	<b>CHICKEN PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>
<i>Tomato base, <u>anchovies</u>, salami, bacon, olives, roasted capsicum, mushrooms, onion &amp; mozzarella.</i>			<i>Tomato base, chicken breast, bacon, fresh tomato, onion, garlic, fresh basil, black pepper &amp; mozzarella.</i>		
<b>HAM CHEESE PIZZA</b>	<b>\$18.50</b>	<b>\$24.50</b>	<b>CHICKEN CHILLI FRESH LIME PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>
<i>Tomato base, sliced ham, &amp; mozzarella.</i>			<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>HAWAIIAN PIZZA</b>	<b>\$18.90</b>	<b>\$24.90</b>	<b>SATAY CHICKEN PIZZA</b>	<b>\$19.90</b>	<b>\$25.90</b>
<i>Tomato base, ham, pineapple &amp; mozzarella.</i>			<i>Satay sauce, onion, chicken breast, mushrooms &amp; mozzarella.</i>		

# ITALIAN PASTA

Available Gluten Free "Spiral" - (Spiral Shaped Pasta) - Small \$3.00 Large \$4.50 Extra

<b>PENNE SMOKED SALMON &amp; ASPARAGUS</b>	<b>\$23.90</b>	<b>\$29.90</b>	<b>CANNELLONI SPINACH &amp; RICOTTA (VT)</b>	<b>\$21.90</b>	<b>\$27.90</b>
<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 CRAB</b>	<b>\$23.90</b>	<b>\$29.90</b>	<b>SPAGHETTI VEGANO</b>	<b>(Vegan)</b>	<b>\$20.90</b> <b>\$26.90</b>
<i>Sand Crab sautéed in olive oil with onion, garlic &amp; mild chilli. Tossed with chives &amp; lemon juice topped with parmesan.</i>			<i>Olive oil, onion, garlic, chives, mixed vegetables, grilled eggplant, roasted pumpkin &amp; topped with toasted sesame seeds.</i>		
<b>SPAGHETTI CHILLI PRAWNS</b>	<b>\$23.90</b>	<b>\$29.90</b>	<b>GNOCCHI FUNGHI e TARTUFO (VT)</b>	<b>\$23.90</b>	<b>\$29.90</b>
<i>Prawns sautéed with chilli &amp; 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>		
<b>FETTUCCINE GARLIC PRAWNS</b>	<b>\$23.90</b>	<b>\$29.90</b>	<b>RAVIOLI PUMPKIN (VT)</b>	<b>\$23.90</b>	<b>\$29.90</b>
<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, tossed with a rich creamy pumpkin sauce, topped with toasted pepitas &amp; parmesan cheese.</i>		
<b>SPAGHETTI &amp; GAMBERI PRAWNS</b>	<b>\$23.90</b>	<b>\$29.90</b>	<b>RAVIOLI NAPOLI (VT)</b>	<b>\$23.90</b>	<b>\$29.90</b>
<i>Prawns tossed in olive oil with onion, chives, garlic, mild chilli, lemon juice, finished with parmesan.</i>			<i>Pasta parcels filled with spinach &amp; ricotta cheese, chives, topped with napoli sauce &amp; finished with parmesan.</i>		
<b>SPAGHETTI MARINARA</b>	<b>\$23.90</b>	<b>\$29.90</b>	<b>FETTUCCINE CARBONARA</b>	<b>\$20.90</b>	<b>\$26.90</b>
<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>	<b>\$23.90</b>	<b>\$29.90</b>	<b>Add Chicken Breast - Small +\$3 - Large +\$4</b>		
<i>Seafood sautéed with garlic, basil, sweet chilli &amp; lemon in creamy sauce with fresh gnocchi &amp; parmesan.</i>			<b>GNOCCHI CHICKEN PESTO</b>	<b>\$23.90</b>	<b>\$29.90</b>
<b>FETTUCCINE SEAFOOD MISTO</b>		<b>Lge ONLY</b>	<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>		
<i>Combination of grilled bugs, king prawns, scallops, mussels &amp; calamari all tossed with fettuccine, olive oil, garlic, chilli, dill, chive &amp; lemon juice.</i>			<b>"House speciality"</b>		
<b>SPAGHETTI DRAGONCELLO</b>	<b>\$20.90</b>	<b>\$26.90</b>	<b>PENNE POLLO AVOCADO</b>	<b>\$22.50</b>	<b>\$28.50</b>
<i>Spaghetti with napoli sauce, cream, fresh tarragon &amp; meatballs topped with parmesan cheese.</i>			<i>Chicken breast sliced, avocado, garlic, cream, topped with parmesan.</i>		
<b>PENNE RAGU &amp; MEATBALLS</b>	<b>\$20.90</b>	<b>\$26.90</b>	<b>PENNE BEEF &amp; SENAPE</b>	<b>\$20.90</b>	<b>\$26.90</b>
<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</b>	<b>(Lamb)</b>	<b>\$20.90</b>	<b>SPAGHETTI BOLOGNESE</b>	<b>\$20.90</b>	<b>\$26.90</b>
<i>Roasted lamb strips in a rich creamy sauce with roasted capsicum, fresh rosemary topped with parmesan.</i>			<i>Traditional meat sauce finished with parmesan</i>		
			<b>LASAGNE AL FORNO (BEEF)</b>	<b>\$20.90</b>	<b>\$26.90</b>
			<i>Made with traditional Italian bolognese sauce &amp; layers of pasta sheets, topped with cheese &amp; baked until golden.</i>		

## RISOTTO

<b>RISOTTO BEETROOT &amp; FETA (V.T)</b>	<b>\$20.90</b>	<b>\$26.90</b>	<b>RISOTTO CHICKEN MARSALA</b>	<b>\$22.50</b>	<b>\$28.50</b>
<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>	<b>\$23.90</b>	<b>\$29.90</b>	<b>RISOTTO FUNGI CRAB</b>	<b>\$23.90</b>	<b>\$29.90</b>
<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)

Main Meals are Served with Choice of -

Vegetables **OR** Garden Salad with Chefs Balsalmic dressing (No Changes to Salad)

## BISTECCA (STEAK) 250g

**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 \$41.90**  
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 \$41.90**  
Grass & grain rib, char grilled & topped with creamy garlic prawns.

Wine Suggest:- Bt/Gl - Heathcote Cravens Place Shiraz (SA)

**STEAK ALLA ROMANA \$41.90**  
Prime grass & grain fed rib, char grilled & topped with an avocado fan, prawns & a honey dijon mustard cream sauce.

Wine Suggest:- Bt/Gl - Primo Estate Merlesco Merlot (SA)

**STEAK FUNGI \$41.90**  
Grass & grain rib, char grilled topped with chef's mushroom sauce.

Wine Suggest:- Bt/Gl - Pitchfork Shiraz (Margaret River WA)

## POLLO (CHICKEN)

**CHICKEN SALTIMBOCCA \$35.90**  
Chicken breast, pan-fried prosciutto (pork), sage & pepper all drizzled with a white wine butter sauce.

Wine Suggest:- Bt/Gl - Brokenwood Pinot Noir (Beechworth VIC)

**POLLO ALLA ROMANA \$35.90**  
Chicken breast, sliced & topped with fanned avocado & a honey dijon mustard cream sauce.

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

**POLLO MARSALA \$35.90**  
Chicken breast pan fried with garlic, mushrooms, flambéed with sweet marsala wine & finished with cream.

Wine Suggest:- Bt/Gl - Redbank Pinot Noir (King Valley VIC)

## PORCO (PORK) 300g

**PORCO GALLIANO BANANA \$35.90**  
Tender lean pork cutlet, pan fried, topped with banana and delicious Galliano cream sauce.

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

## PESCE DI MARE (SEAFOOD)

**GARLIC PRAWNS \$33.90** Served with herbed rice.  
Green prawns pan fried in garlic, with cream & sherry.

Wine Suggestion:- Bt/Gl - Vasse Felix Classic Dry White (WA)

**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 \$35.90**  
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 \$53.90**  
Combination of sautéed bugs, king prawns, scallops, mussels & calamari all tossed with olive oil, garlic, chilli, dill, chive & lemon juice. *"House speciality"*

Served with rustic bread.

Wine Sugg:- Bt/Gl - Bleasdale Adelaide Hills Chardonnay (SA)

## AGNELLO (LAMB)

**ROASTED AGNELLO \$35.90**  
Roasted tender lamb served with our special oven dried tomato, slivered almonds, mint, fresh rosemary & rich gravy.

Wine Sugg: Bt/Gl-Hay Shed Hill Vineyard Series Cab/Merlot (WA)

**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: Bt/Gl - Yalumba "The Cigar" Cab/Sav (SA)

### SIDES & EXTRAS

Bowl of Chips	Small	\$7.50
	Large	\$12.50
Side Vegetables		\$6.00
Avocado		\$2.50
Prawns	Ea	\$2.00
XL King Prawn	Ea	\$5.00
Bugs	Ea	\$6.50

# DOLCI (DESSERTS)

## Sorbello's Homemade Gelato Ice-cream

Single scoop	<b>\$3.90</b>
2 Scoops	<b>\$6.90</b>
Waffle cone - 1 Scoop	<b>\$5.50</b>
Waffle cone - 2 Scoop	<b>\$8.50</b>

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)

Gelato of the Week - Please ask our friendly staff

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 **\$12.90**

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

PECAN PIE & CREAM **\$10.90**

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

LEMON CANNOLI **\$10.90**

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 \$3.90**

Sorbello's delicious homemade "House speciality"  
Italian Almond Bread Biscotti

SAVOIARDI LIQUEUR SUNDAE **\$12.90**

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 **\$8.90**

Delicious creamy chocolate mousse. "House speciality"  
LIGHT & FLUFFY **Gluten Free.**

PISTACHIO PERFECTION **\$12.90**

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 **\$10.90**

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 **\$10.90**

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

TOBLERONE CHEESECAKE **\$10.90**

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

STRIKING CHOCOLATE CREATION!!

CARAMEL BUTTERSCOTCH CHEESECAKE **\$10.90**

Chocolate base with sweet caramel, butterscotch  
& cream cheese filling, with chocolate pieces.  
"DELICIOSO!!"

CHEFS DESSERT OF THE WEEK **POA**

Ask your wait staff about this week's sensation. "House speciality"

TIRAMISU **\$10.90**

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

CHOCOLATE MUDCAKE **\$10.90**

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

## 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

<b>San Pellegrino Sparkling Water (Italy)</b>	500ml Bottle \$6.00
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*Collected from the Italian Bergamo Alps Foothills since 1899*

<b>Antipodes Sparkling Water (N.Z)</b>	1Litre Bottle \$12.00
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*Collected from the New Zealand Aoteaora Aquifa, untouched & pure, naturally filtered through dense ignimbrite rock.*

## 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 - <i>Chilled</i>	\$5.50
Espresso coffee shot, poured over ice & cold milk.	
CHAI TEA LATTE	\$5.50
Monin Chai Tea flavour with steamed frothy milk.	
VANILLA FUDGE LATTE	\$5.90
Monin Vanilla, Monin Swiss Choc, Monin hazelnut, espresso coffee & steamed frothy milk.	
AFFOGATO	\$8.90
Delicious vanilla gelato & double shot of espresso	

## MILKSHAKES

Caramel / Coffee / Chocolate,	\$6.50
Vanilla / Banana / Strawberry.	

## SMOOTHIES Blended with Milk.

Dark Chocolate & Banana	\$9.00
Banana & Strawberry	\$9.00

## JUICES

	Glass	1 Litre Bottle
Pineapple / Orange / Apple	\$5.00	-
Sorbellos Fresh Cranberry Juice	\$5.50	-
Sorcran Mint Cranberry & Lime Juice +Mint	\$5.50	-
Sorcran - Fresh Cranberry & Lime Juice	\$5.50	\$12.00
Sorlime - Fresh Lime Juice, sugar & Soda	\$5.50	\$12.00
Sortea - Fresh Lime Juice, sugar & Tea	-	\$12.00

## PORT, MUSCAT & TAWNY

Brown Brothers Very Old Tawny
Di Bortoli 8Y
Galway Pipe Port
Grahames Tawny (Portugal)
Grant Burge 10Y Tawny
McWilliams Hanwood Port 10y
Penfolds Father 10Y Tawny Port
Saltram Mr Pickwicks 20Y
Sorbello's Port Barrel

Yalumba Museum Antique Tawny (Barossa SA)

## DESSERT WINE & OTHER

Yalumba FSW Botryis Viognier (Wrattenbully SA)
Heggies Botrytis Reisling (Eden Valley SA)
Vasse Felix Cane Cut Semillon
Yalumba Museum Old Muscat (Rutherglen VIC)
Limoncello (Italy)
Grappa Fantinel Lis Radris Bianca

## LIQUEUR COFFEES

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

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

## LIQUEUR AFFOGATO

POA

Delicious vanilla gelato with a double shot of black coffee, and a liqueur shot of your choice.

### LITE BEERS Australian

Schlusgold 500ml .05%	(Austria)
Coopers Birell Ultra Lite .5%	(SA)
Great Northern Lager 0%	(QLD)

### MIDSTRENGTH BEERS

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

### PREMIUM BEERS Australian

Boags Premium	(TAS)
Byron Bay Premium Lager	(NSW)
Carlton Draught	(VIC)
Coopers Mild Ale	(SA)
Coopers Pale Ale	(SA)
Crown Lager	(VIC)
Fat Yak Pale Ale	(VIC)
Great Northern	(QLD)
Hahn Premium Super Dry	(NSW)
James Squire One Fifty Lashes Pale Ale	
Little Creatures Pale Ale	(WA)
Little Creatures Rogers Ale	(WA)
Pure Blonde	(VIC)
Stone & Wood Pacific Ale	(VIC)
Tooheys New	(NSW)
Tooheys Old	(NSW)
Victoria Bitter	(VIC)

### BEERS International

Asahi 500ml Can	(Japan)
Asahi Super Dry	(Japan)
Budweiser	(USA)
Corona	(Mexico)
Guinness Draught	(Ireland)
Heineken	(Holland)
Kilkenny Draught Can	(Ireland)
Menabrea	(Italy)
Miller Chill	(USA)
Peroni Capri <b>"new"</b>	(Italy)
Peroni Leggera 3.5%	(Italy)
Peroni Red	(Italy)
Singha Lager	(Thailand)
Stella Artois	(Belgium)
Tiger Lager	(Singapore)

### CIDERS

Kopparberg Apple / Pear / Strawberry & Lime
Strongbow Sweet / Dry / Original
Somersby Pear

### GIN

Bombay Sapphire Gin
Gin Malfy Con Blood Orange /Lemon
Haymans Dry Gin
Hendricks Gin
London Sipsmith Dry Gin
Mare Gin
No3 London Dry Gin <b>"new"</b>
Pink French La Plancheliere
Prairie (Organic)
Roku Japanese Gin
The London No1

updated 18.03.2025

### SCOTCH

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

### BOURBON

Jack Daniels <i>Gentlem an Jack / Single Barrel</i>
Jim Beam <i>Jim Beam Distillers Series 1</i> <i>Bonded / Choice / Small Batch</i>
Wild Turkey <i>Honey Liqueur / Rare Breed</i> <i>Wild Turkey Masters Keep 17y</i>
Baker Bourbon
Basil Haydens
Elijah Craig
Old Virginia 12yrs <b>"new"</b>
Makers Mark Bourbon
Woodford Reserve

### VODKA

Vodka Absolut
Vodka Grey Goose
Vodka Level
Vodka Luksusowa
Vodka Skyy
Vodka Smirnoff Red
Vodka Stolichnaya

### BRANDY/COGNAC

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

### RUM

Bacardi <i>151* / Black / Oakenheart</i>
Bundaberg Rum <i>Black / Red / Port Barrel</i> <i>Reserve / VAT 206 "new"</i>
Bundaberg Royal Liqueur
Angostura Caribbean 7y
Appleton Reserve Jamaica Rum
Beenleigh White <b>"new"</b>
Cachaca 51 Brazil
Captain Morgan <b>Black Spiced / Gold</b>
Compamero Ron Elixir Orange 700
Diplomatico Reserva Exclusiva
El Dorado Special Reserve 15yrs
Goodwill (Mauritius)
Havana Club <b>3y / 7y / Especial</b>
Inner Circle Premium Rum
Iridium FNQ Rum Co 5yrs 700 <b>"new"</b>
Kraken Spiced Rum
Musalem Rum <b>15y / 23y</b>
Mount Gay 1703 Black Barrel
Mount Gay XO
Old J Spices Rum
Ratu Spiced Rum 5Y ( Fiji ) <b>"new"</b>
Ron Botran Dark Rum 18yrs <b>"new"</b>
Ron Zacapa Rum Reserve
Santiago di Cuba (Cuba)
Tanduary (Philippines)

### LIQUEURS

Amaretto Disaronno
Amaro Siciliano
Aperol
Baileys Irish Cream
Butterscotch Schnapps
Campari
Chambord Liqueur
Chartreuse Green / Yellow
Cinzanno Bianco / Rosso
Cinzanno Extra Dry Vermouth
Cointreau
Continental Pear Liqueur
Dom Benedictine
Drambuie
Frangelico
Galliano <i>White / Yellow</i>
Grand Marnier
Grappa Fantinel Lis Radris Bianca
Jagermeister
Kahlua
Licor 43
Limoncello
Malibu
Midori Melon Liqueur
Molinari Black Sambucca
Ouzo
Pernod
Pimms
Piza ( <i>Almond/Pistachio/Hazelnut</i> )
Lychee Liqueur
Southern Comfort
Strega Liqueur
Tequila Anejo
Tequila Avion
Tequila Jose Cuervo Reposado
Tequila Sierra
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.***

### **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.

### **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.



Celebrate