

PRIMO PIATTI

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 & Bacon, Fresh tomato & mozzarella, 2 x Garlic Bread)</i>	
Bruschetta	\$9.90
<i>(A cooked spicy combination of tomato, onion, garlic, chilli & herbs)</i>	

PIZZA BREAD

Our own homemade dough with a rosemary olive oil base

- Garlic & cheese
- Rosemary, garlic, onion & cheese
- Chilli, garlic & cheese
- Fresh mixed herbs & cheese
- Mushrooms, garlic, onion, rosemary & cheese
- Feta, olives, garlic, oregano & cheese
- Bacon, garlic & cheese

Gluten Free only
Avail in Large Base
+\$4.00

Small	Large
\$9.60	\$15.50

BOWL OF CHIPS

Small	Large
\$7.50	\$12.50

ANTIPASTO PIATTO

A pre dinner assortment of Italian favourites

Served with Focaccia Medallions \$24.90 Serves 2

• Prosciutto • Marinated Mushrooms \$40.50 Serves 4

• Oven Dried Tomato • Black & Green Olives

• Grilled Eggplant • Anchovies • Salami

• Roasted Marinated Capsicum • Provolone Cheese

MEDLEY OF OLIVES

\$12.50

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

SOUP

Small	Large
\$11.90	\$17.90

PUMPKIN SOUP (VT)

Delicious soup from golden roasted pumpkin.

CHICKEN & MUSHROOM SOUP

Chicken breast pieces fried in garlic, roasted mushrooms, creamy sauce, topped with fresh chives.

CHILDREN'S MEAL

8yrs & under All \$11ea

- Spaghetti Meatballs • Spaghetti Bolognese
- Cheeky Cheese Pizza • Hawaiian Junior Pizza
- Kids Chicken & Chips

FRUTTI DI MARE

OYSTERS AL NATURAL

Served with Chef's seafood sauce & lemon

OYSTERS

Half Dozen \$28.90

Dozen \$54.90

KILPATRICK OYSTERS

Oysters grilled in their shell, with bacon & Chef's own Worcestershire sauce.

CAJUN CALAMARI

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

Small	Large
\$20.90	\$28.90

TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY

Tempura prawns & Cajun calamari on a bed of Italian salad with lemon wedge & a mild chilli mustard dressing

Main
\$36.90

PERNOD BUGS

Bugs cut into 4 halves, flambéed with Pernod & finished with oven roasted capsicum & cream sauce. Served with Fettuccine Pasta **OR** Rice & Vegetables (or Salad)

Main
\$40.90

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

FISH ROYALE

Fillet of fish, lightly seasoned, sealed & poached, encrusted with breadcrumb, herb & butter. Baked until golden & served with fresh dill, lemon & cream sauce. Served with Chef Salad or Vegetables

Main
\$35.90

Wine Suggestion:- Bt/Gl - Freycinet Sauv Blanc (TAS)

TEMPURA PRAWNS

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

Small	Large
\$21.50	\$31.90

CHILLI PRAWNS WITH RICE

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

Small	Large
\$20.90	\$31.90

GARLIC PRAWNS WITH RICE

Green prawns pan fried in garlic, with chives, cream & sherry. Served with herbed steamed rice.

Small	Large
\$20.90	\$33.90

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

SIGNATURE KING PRAWNS

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

Small	Large
\$21.90	\$42.90

SECONDO

Main Meals Are Served With Choice Of -
Vegetables OR Chef's Creamy Balsamic Salad (No Changes To Salad)

Seafood Misto

Served with rustic bread
Choice of - Vegetables or
Chef's Salad

SIGNATURE DISHES

Combination of sautéed bugs, king prawns,
scallops, mussels & calamari all tossed
with olive oil, garlic, chilli, dill, chives &
lemon juice.

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

\$53.90

Fettuccine Misto

BISTECCA_{250g}

STEAK PERNOD BUG & PRAWNS

\$49.90

Prime grass & grain fed rib fillet, char grilled, topped
with prawns & bug infused with pernod, oven
roasted capsicum & cream sauce.

Wine Suggestion:- Bt/Gl - Bowen Estate Shiraz (Coonawatta SA)

STEAK CHILLI PRAWNS

\$41.90

Prime grass & grain fed rib fillet, char grilled & topped
with chilli prawns, in a rich homemade napoli sauce.
(HOT AS YOU LIKE)

Wine Suggestion:- Bt/Gl - John Duval "Entity" Shiraz (Barossa SA)

STEAK GARLIC PRAWNS

\$41.90

Prime grass & grain rib fillet, char grilled & topped
with creamy garlic prawns.

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

STEAK ALLA ROMANA

\$41.90

Prime grass & grain fed rib fillet, char grilled & topped
with an avocado fan, prawns & honey dijon mustard
cream sauce.

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

STEAK FUNGI

\$41.90

Prime grass & grain fed rib fillet, char grilled &
topped with chef's mushroom sauce.

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

PORCO_{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)

POLLO

POLLO SALTIMBOCCA

\$35.90

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

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

POLLO ALLA ROMANA

\$35.90

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

Wine Suggestion:- Bt/Gl - Corte Giara Pinot Grigio (ITALY)

POLLO MARSALA

\$35.90

Chicken breast, pan-fried with garlic, mushrooms,
flambeed with sweet marsala wine & finished with
cream.

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

AGNELLO

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
\$31.90

TWO
\$41.90

Lamb shank braised in a rich napoli & vegetable sauce
until falling from the bone.

A hearty dish served with rustic bread.

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**

GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$4.00 extra

	<u>Small</u>	<u>Large</u>		<u>Small</u>	<u>Large</u>
GARLIC PRAWN	\$20.90	\$26.90	REAL MEAT LOVERS	\$19.90	\$25.90
White cream sauce base, prawns, garlic, chives & mozzarella.			Barbeque base, beef, sliced ham, onion, salami, pepperoni, bacon & mozzarella.		
SEAFOOD	\$20.90	\$26.90	SICILIAN MEAT	\$19.90	\$25.90
Prawns, scallops, calamari, onion, Cajun spice & mozzarella.			Bolognese base, sliced ham, salami, pepperoni, onion, roasted capsicum, mushrooms, bacon & mozzarella.		
Choice of tomato or creamy white sauce			SORBELLO'S SPECIAL	\$19.90	\$25.90
PEPPERONI CLASSIC	\$19.50	\$25.50	Tomato base, roasted capsicum, salami, onion, fresh basil, olives, pepperoni, mozzarella & parmesan.		
Tomato base, mozzarella & pepperoni.			GOURMET SUPREME	\$19.90	\$25.90
CHILLI PEPPERONI	\$19.90	\$25.90	Tomato base, <u>anchovies</u> , salami, bacon, olives, roasted capsicum, mushrooms, onion & mozzarella.		
Tomato base, pepperoni, roasted capsicum, onion, chilli & mozzarella.			LAMB	\$19.90	\$25.90
mild, medium or hot chilli)			Tomato base, roasted lamb strips, onion, mushrooms, fresh rosemary, Cajun spice & mozzarella.		
JALAPEÑO PEPPERONI	\$19.90	\$25.90	HAM CHEESE	\$18.50	\$24.50
Tomato base, pepperoni, onion, jalapeños & mozzarella.	<i>"NEW"</i>		Tomato base, ham & mozzarella.		
CHICKEN CHILLI FRESH LIME	\$19.90	\$25.90	HAWAIIAN	\$18.90	\$24.90
White sauce base, onion, sweet chilli, chicken breast & mozzarella, served with slices of fresh lime & drizzled with fresh lime juice.			Tomato base, ham, pineapple & mozzarella.		
CHICKEN & AVOCADO	\$20.90	\$26.90	GRILLED VEGETABLE (VT)	\$19.90	\$25.90
Creamy white sauce base, onion, avocado, chicken breast, garlic & mozzarella.			Tomato base, onion, mushrooms, mixed grilled vegetables, mixed herbs & mozzarella.		
BBQ CHICKEN	\$19.90	\$25.90	MARGHERITA (VT)	\$16.90	\$22.90
Barbeque base, onion, chicken breast, mushrooms & mozzarella.			Tomato base, basil & mozzarella.		
SATAY CHICKEN	\$19.90	\$25.90	THE BIG CHEESEY (VT)	\$16.90	\$22.90
Satay peanut sauce base, onion, chicken breast, mushrooms & mozzarella.			Tomato base, parmesan, mozzarella & feta cheese.		

INSALATE

	<u>Small</u>	<u>Large</u>		<u>Small</u>	<u>Large</u>
ITALIAN SALAD (VT)	\$16.50	\$24.50	PRAWN & AVOCADO SALAD	\$20.90	\$29.90
Cos lettuce, red onion, tomato, olives, cucumber & red cabbage drizzled with homemade Italian dressing.			Cos lettuce, prawns, sliced avocado, roasted capsicum, red onion, with creamy homemade greek dressing.		
GREEK SALAD (VT)	\$17.50	\$25.50	ROAST PUMPKIN SALAD (VT)	\$19.90	\$28.90
Cos lettuce, red onion, tomato, cucumber, olives, feta cheese & creamy homemade greek dressing.			Roasted pumpkin with feta cheese, cucumber, red onion, tomato & lettuce tossed with balsamic vinegar & olive oil dressing, topped with roasted almonds.		
<i>Add Chicken +\$3.50</i>			SIDE SALAD (VT)	\$6.50	
CAESAR SALAD	\$17.90	\$26.90	Cos lettuce, red onion, tomato, olives, cucumber & red cabbage, with creamy balsamic & olive oil dressing.		
Cos lettuce, <u>anchovies</u> , bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.					
<i>Add Chicken +\$3.50</i>					

PASTA

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

SPAGHETTI CHILLI PRAWNS \$23.90 \$29.90

Prawns sautéed with chilli, served in a rich napoli sauce with chives & topped with parmesan.

FETTUCCINE GARLIC PRAWNS \$23.90 \$29.90

Prawns pan fried in sherry, garlic with chives, finished in a cream sauce & topped with parmesan.

SPAGHETTI & GAMBERI PRAWNS \$23.90 \$29.90

Prawns tossed in olive oil with onion, chives, garlic, mild chilli, lemon juice & topped with parmesan.

SPAGHETTI MARINARA \$23.90 \$29.90

Sautéed garlic, prawns, scallops, calamari and mussels, flambéed with white wine.

Finished with cream, napoli sauce & parmesan.

GNOCCHI SEAFOOD \$23.90 \$29.90

Seafood sautéed with garlic, basil, sweet chilli & lemon in a creamy sauce with fresh gnocchi & topped with parmesan.

PENNE CAPSICUM AGNELLO(Lamb) \$20.90 \$26.90

Roasted lamb strips in a rich creamy sauce with roasted capsicum, fresh rosemary & topped with parmesan.

PENNE SICILIAN SAUSAGE & CREAM \$20.90 \$26.90

Sicilian sausage with a creamy garlic sauce, onion, mild chilli & rosemary, topped with parmesan. *"NEW"*

SPAGHETTI BOLOGNESE \$20.90 \$26.90

Traditional meat sauce, topped with parmesan.

LASAGNE AL FORNO(Beef) \$20.90 \$26.90

Made with traditional Italian bolognese sauce & layers of pasta sheets, topped with cheese & baked until golden.

RAVIOLI PUMPKIN (VT) \$23.90 \$29.90

Pasta parcels filled with spinach & ricotta, tossed with a rich creamy pumpkin sauce, topped with toasted pepitas & parmesan.

RAVIOLI NAPOLI (VT) \$23.90 \$29.90

Pasta parcels filled with spinach & ricotta cheese, chives, topped with napoli sauce, topped with parmesan.

FETTUCCINE CARBONARA \$20.90 \$26.90

Bacon, onion, mushrooms & garlic, blended in a rich creamy sauce, topped with parmesan.

Add Chicken - Small +\$3 - Large +\$4

GNOCCHI CHICKEN PESTO \$23.90 \$29.90

Sliced chicken breast & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper, topped with parmesan.

PENNE POLLO AVOCADO \$22.50 \$28.50

Sliced chicken breast, avocado, garlic, cream, topped with parmesan.

PENNE BEEF & SENAPE \$20.90 \$26.90

Beef strips fried with garlic, basil, sweet chilli, onion, mustard & creamy sauce, all tossed & topped with parmesan.

PENNE RAGU & MEATBALLS \$20.90 \$26.90

A rich hearty meat sauce with peas, tossed with our gourmet meatballs & topped with parmesan.

SPAGHETTI DRAGONCELLO \$20.90 \$26.90

Spaghetti with napoli sauce, cream, fresh tarragon & meatballs, topped with parmesan cheese.

RISOTTO

RISOTTO ALLA MARINARA \$23.90 \$29.90

Arborio rice, onion, calamari, mussels, scallops, prawns, chives & mild chilli in a rich napoli cream sauce, topped with parmesan.

RISOTTO VEGETARIAN (VT) \$20.90 \$26.90

Arborio rice, mixed vegetables, fresh tomato, eggplant, pumpkin, mushrooms, zucchini with garlic & onion, topped with parmesan. (Vegan option - no cheese) *"NEW"*

RISOTTO CHICKEN MARSALA \$22.50 \$28.50

Arborio rice, sliced chicken breast with garlic, mushrooms, onion & cream flambéed with sweet Marsala wine, topped with parmesan.

DOLCI (DESSERTS)

Sorbello's Homemade Gelato Ice-cream

Single scoop	\$3.90
2 Scoops	\$6.90
Waffle cone - 1 Scoop	\$5.50
Waffle cone - 2 Scoop	\$8.50

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 \$11.90

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

CLASSIC & TRADITIONAL PIE

LEMON CANNOLI \$11.90
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

SAVOIARDI LIQUEUR SUNDAE \$14.90

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

CHOCOLATE MOUSSE \$9.90

Delicious creamy chocolate mousse.

LIGHT & FLUFFY **Gluten Free.** "House speciality"

PISTACHIO PERFECTION \$14.90

2scoops 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 \$11.90

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

STICKY DATE \$11.90

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 \$11.90

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

STRIKING CHOCOLATE CREATION!!

CARAMEL BUTTERSCOTCH CHEESECAKE \$11.90

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

"DELICIOSO!!" "House speciality"

CHEFS DESSERT OF THE WEEK POA

Ask your wait staff about this week's sensation.

TIRAMISU \$11.90

Our homemade tiramisu is a combination of liqueur & coffee soaked savoiardi biscuits & mascarpone cheese. Topped with chocolate. "House speciality"

AN EXQUISITE ITALIAN DREAM

CHOCOLATE MUDCAKE \$11.90

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 Sarsaparilla	\$5.50
Bottle of Bundaberg Gingerbeer	\$5.50

SPARKLING MINERAL WATER

500ml Bottle

San Pellegrino Sparkling Water (Italy) \$6.00

Collected from the Italian Bergamo Alps Foothills since 1899

1 Litre Bottle

Antipodes Sparkling Water (N.Z) \$12.00

Collected from the New Zealand Aoteaora Aquifa, untouched & pure, naturally filtered through dense ignimbrite rock.

HOT TEAS

TEA	Cup	Pot
	\$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

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 / Cof fee / 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

	50ml Glass	750ml Bottle
Brown Brothers Very Old Tawny	\$6.00	\$45.00
Di Bortoli 8Y	\$6.00	\$50.00
Galway Pipe Port	\$8.00	\$70.00
Grahames Tawny (Portugal)	\$12.50	\$110.00
Grant Burge 10Y Tawny	\$7.50	\$75.00
McWilliams Hanwood Port 10y	\$7.00	\$50.00
Penfolds Father 10Y Tawny Port	\$9.00	\$75.00
Saltram Mr Pickwicks 20Y	\$14.00	\$125.00
Sorbello's Port Barrel	\$6.00	\$35.00
	50ml	375ml
Yalumba Museum Antique Tawny (Barossa SA)	\$8.00	\$45.00

DESSERT WINE & OTHER

	Glass	375ml Bottle
Yalumba FSW Botryis 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
Limoncello (Italy)	\$10.50	n/a
Grappa Fantinel Lis Radris Bianca	\$12.50	n/a

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 BAILEYS	Tullamore Dew	\$14.50
ROMAN	Baileys Irish Cream	\$14.50
MEXICAN	Galliano Yellow	\$14.50
	Kahlua	\$14.50

LIQUEUR AFFOGATO

POA

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

LITE BEERS Australian			
Schlossgold 500ml.05%		(Austria)	
Coopers BirellUltraLite .5%		(S.A)	
Great Northern Lager 0%		(QLD)	
MIDSTRENGTH BEERS			
Asahi3.5%		(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 Byron		(TAS)	
Bay Premium Lager		(NSW)	
Carlton Draught		(VIC)	
Coopers Mild Ale		(S.A)	
Coopers Pale Ale		(S.A)	
Crown Lager		(VIC)	
Fat Yak Pale Ale		(VIC)	
Great Northern		(QLD)	
Hahn Premium Super Dry		(NSW)	
James Squire OneFiftyLashes 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 SuperDry		(Japan)	
Budweiser		(USA)	
Corona		(Mexico)	
Guinness Draught		(Ireland)	
Heineken		(Holland)	
KilkennyDraught Can		(Ireland)	
Menabrea		(Italy)	
Miller Chill		(USA)	
PeroniCapri	"new "	(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	"new"		
Pink French La Plancheliere			
Prairie (Organic)			
Roku Japanese Gin			
The London No1			
updated 18.03.2025			

SCOTCH	
Johnnie Walker Platinum / Gold	
Black / Blue / Red / Green	
Ardbeg 10Y Single Malt	
Aberlour 12y	
Balveenie 14Y Caribbean cask single malt	
Bailie Nicol Jarvie Scotch (Blend)	
Black Douglas	
Bladnock 10y	
Canadian Club Classic Blend 8y / 12y	
Canadian Club Classic Blend 20y	
Caol Ila 12Y	
Chivas Regal 12y /18y / 25y	
Crown Royal Reserve (Canadian)	
Dalmore 12y Single Malt	
Dalwhinnie 15y Single Malt	
Dimple 12y	
Double Barrel Highland Park&Bowmore10YInner Circle Premium Rum	
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	
Glengoyne 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	
Gentleman Jack / Single Barrel	
Jim Beam Jim Beam Distillers Series 1	
Bonded / Choice / Small Batch	
Wild Turkey Honey Liqueur / Rare Breed	
WildTurkeyMasters Keep 17y	
Baker Bourbon	
Basil Haydens	
Elijah Craig	
Old Viriginia 12yrs	"new"
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	
151*/Black / Oakenheart	
Bundaberg Rum	
Red / PortBarrel	
Reserve / VAT206 "new"	
Bundaberg Royal Liqueur	
Angostura Caribbean 7y	
Appleton Reserve Jamaica Rum	
Beenleigh White "new"	
Cachaca 51 Brazil	
Captain Morgan Black Spiced / Gold	
Compamero Ron Elixir Orange 700	
Diplomatico Reserva Exclusiva	
El Dorado Special Reserve 15yrs	
Goodwill (Mauritius)	
Havana Club 3y / 7y / Especial	
Double Barrel Highland Park&Bowmore10YInner Circle Premium Rum	
Iridium FNQ Rum Co 5yrs 700 "new"	
Kraken Spiced Rum	
Matusalem Rum 15y / 23y	
Mount Gay 1703 Black Barrel	
Mount Gay XO	
Old J Spices Rum	
Ratu Spiced Rum 5Y (Fiji)	"new "
Ron Botran Dark Rum 18yrs	"new "
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	
White / Yellow	
Grand Marnier	
Grappa Fantinel Lis Radris Bianca	
Jagermeister	
Kahlua	
Licor 43	
Limoncello	
Malibu	
Midori Melon Liqueur	
Molinari Black Sambucca	
Ouzo	
Pernod	
Pimms	
Piza (Almond/Pistachio/Hazelnut)	
Lychee Liqueur	
Southern Comfort	
Strega Liqueur	
Tequila Anejo	
Tequila Avion	
Tequila Jose Cuervo Reposado	
Tequila Sierra	
Tia Maria	



SORBELLOS

Birthday / Celebration

Whole Cakes

Serves 16-20 slices approx

Starting From \$60 EACH

PLEASE PRE-ORDER 24hrs notice on most cakes.

TOBLERONE CHEESECAKE \$69

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 \$69

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

CHOCOLATE MUDCAKE \$69

PRECUT into 16 slices
Rich chocolate mudcake covered with creamy chocolate ganache.

CARAMEL BUTTERSCOTCH

CHEESECAKE \$69

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 \$69

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

PECAN PIE \$69

PRECUT into 16 slices
Sweet pastry tart shell with a pecan & butterscotch filling.

