

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

## BOWL OF CHIPS

Gluten Free only  
Avail in Large Base  
+\$4.00  
Small Large  
\$9.60 \$15.50

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  
\$40.90

## 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)

*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

*Wine Suggestion:- Bt/Gl - Opawa Sauvignon Blanc (Malborough NZ)*

Main  
\$35.90

## 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 - Jim Barry Watervale Riesling (SA)*

## 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 - Langmeil Spring Fever Chardonnay (WA)*

**\$53.90**

## Fettuccine Misto

## BISTECCA<sub>250g</sub>

### **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 - Brokenwood Pinot Noir (Beechworth VIC)*

### **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 - Heirloom Vineyards Barossa 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 - Bleasdale Mulberry Tree Cab/Sauv (SA)*

### **STEAK FUNGI** **\$41.90**

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

*Wine Suggestion:- Bt/Gl - Jim Barry Lodge Hill Shiraz (Clare Valley SA)*

## PORCO<sub>300g</sub>

### **PORCO GALLIANO BANANA** **\$35.90**

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

*Wine Suggestion:- Bt/Gl - West Cape Howe Old School Chardonnay (WA)*

## POLLO

### **POLLO SALTIMBOCCA** **\$35.90**

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

*Wine Suggestion:- Bt/Gl - Pasqua Pinot Grigio delle Venezie (ITALY)*

### **POLLO ALLA ROMANA** **\$35.90**

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

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

### **POLLO MARSALA** **\$35.90**

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

*Wine Suggestion:- Bt/Gl - Redbank King Valley Pinot Gris (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 - Yalumba The Cigar Cab/Sauv (Coonawarra SA)*

### **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 - O'Leary Walker Clare Valley Shiraz (SA)*

## SIDES & EXTRAS

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

# GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$4.00 extra

	<u>Small</u>	<u>Large</u>		<u>Small</u>	<u>Large</u>
<b>GARLIC PRAWN</b>	\$20.90	\$26.90	<b>REAL MEAT LOVERS</b>	\$19.90	\$25.90
White cream sauce base, prawns, garlic, chives & mozzarella.			Barbeque base, beef, sliced ham, onion, salami, pepperoni, bacon & mozzarella.		
<b>SEAFOOD</b>	\$20.90	\$26.90	<b>SICILIAN MEAT</b>	\$19.90	\$25.90
Prawns, scallops, calamari, onion, Cajun spice & mozzarella.			Bolognese base, sliced ham, salami, pepperoni, onion, roasted capsicum, mushrooms, bacon & mozzarella.		
<b>Choice of tomato or creamy white sauce</b>			<b>SORBELLO'S SPECIAL</b>	\$19.90	\$25.90
<b>PEPPERONI CLASSIC</b>	\$19.50	\$25.50	Tomato base, roasted capsicum, salami, onion, fresh basil, olives, pepperoni, mozzarella & parmesan.		
Tomato base, mozzarella & pepperoni.			<b>GOURMET SUPREME</b>	\$19.90	\$25.90
<b>CHILLI PEPPERONI</b>	\$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.			<b>LAMB</b>	\$19.90	\$25.90
mild, medium or hot chilli)			Tomato base, roasted lamb strips, onion, mushrooms, fresh rosemary, Cajun spice & mozzarella.		
<b>JALAPEÑO PEPPERONI</b>	\$19.90	\$25.90	<b>HAM CHEESE</b>	\$18.50	\$24.50
Tomato base, pepperoni, onion, jalapeños & mozzarella.	"NEW"		Tomato base, ham & mozzarella.		
<b>CHICKEN CHILLI FRESH LIME</b>	\$19.90	\$25.90	<b>HAWAIIAN</b>	\$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.		
<b>CHICKEN &amp; AVOCADO</b>	\$20.90	\$26.90	<b>GRILLED VEGETABLE (VT)</b>	\$19.90	\$25.90
Creamy white sauce base, onion, avocado, chicken breast, garlic & mozzarella.			Tomato base, onion, mushrooms, mixed grilled vegetables, mixed herbs & mozzarella.		
<b>BBQ CHICKEN</b>	\$19.90	\$25.90	<b>MARGHERITA (VT)</b>	\$16.90	\$22.90
Barbeque base, onion, chicken breast, mushrooms & mozzarella.			Tomato base, basil & mozzarella.		
<b>SATAY CHICKEN</b>	\$19.90	\$25.90	<b>THE BIG CHEESEY (VT)</b>	\$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>
<b>ITALIAN SALAD (VT)</b>	\$16.50	\$24.50	<b>PRAWN &amp; AVOCADO SALAD</b>	\$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.		
<b>GREEK SALAD (VT)</b>	\$17.50	\$25.50	<b>ROAST PUMPKIN SALAD (VT)</b>	\$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>			<b>SIDE SALAD (VT)</b>	\$6.50	
<b>CAESAR SALAD</b>	\$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

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

**PISTACHIO PERFECTION** **\$14.90**  
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** **\$11.90**  
With custard **\$1.00 extra** *"House speciality"*  
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. *"House speciality"*  
Served warm with custard & caramel butterscotch sauce.

**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. *"House speciality"*  
"DELICIOSO!!"

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

# COFFEES

Mugs + \$1.00	
Change to Zymill / Almond Milk \$1.00 ext	
<b>ESPRESSO</b>	<b>\$4.80</b>
<b>LONG BLACK</b>	<b>\$4.80</b>
<b>FLAT WHITE</b>	<b>\$5.00</b>
<b>CAPPUCCINO</b>	<b>\$5.00</b>
<b>MOCHA</b>	<b>\$5.00</b>
<b>LATTE</b>	<b>\$5.00</b>
<b>HOT CHOCOLATE</b>	<b>\$5.00</b>
<b>SHORT MACCHIATO</b>	<b>\$5.00</b>
<b>LONG MACCHIATO</b>	<b>\$5.00</b>
<b>PICCOLO LATTE</b>	<b>\$5.00</b>
<b>ICED LONG BLACK "NEW"</b>	<b>\$5.00</b>
<b>ICED LATTE</b>	<b>\$5.50</b>
Espresso coffee shot, poured over ice & cold milk.	
<b>FOX COFFEE "NEW"</b>	<b>\$5.50</b>
Espresso coffee shot, topped with whipped cream & dusted with chocolate powder.	
<b>CHAI LATTE</b>	<b>\$5.50</b>
Arkadia spiced chai with steamed frothy milk.	
<b>VANILLA FUDGE LATTE</b>	<b>\$5.90</b>
Monin Vanilla, Monin Swiss Choc, Monin hazelnut, espresso coffee & steamed frothy milk.	

**AFFOGATO \$8.90**  
Delicious vanilla gelato with a double shot of espresso  
**Option to add liqueur**

**VIENNA LONG BLACK \$5.50**  
**Long black** in a glass, topped with cream & dusted with chocolate powder  
**Option to add liqueur**

# MILKSHAKES

Caramel / Coffee / Chocolate	\$6.50
Vanilla / Banana / Strawberry	
<i>Make it a thickshake + \$3.50</i>	

# JUICES

	<u>Glass</u>	
Pineapple / Orange / Apple	\$5.00	
Cranberry, Fresh Lime + Mint	\$6.00	
Fresh Homemade Lime Juice 500ml		\$7.50
Fresh Homemade Lime Iced Tea 500ml		\$7.50
Fresh Homemade Tumeric & Lemon 500ml		\$7.50

# APÉRITIFS AND DIGESTIFS

	<u>45ml Glass</u>	<u>Bottle</u>
Brown Brothers Australian 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	\$45.00
Yalumba Antique Tawny	\$8.00	\$45.00
	<u>90ml Glass</u>	<u>Bottle</u>
<i>Served cold in a wine glass</i>		
Yalumba FSW Botryis Viognier (SA)	\$12.00	\$40.00
Heggies Botrytis Reisling (Eden Valley SA)		
Vasse Felix Cane Cut Semillon		
Yalumba Antique Muscat (Rutherglen VIC)		

# OTHERS

	<u>Glass</u>
Campari	\$9.00
Limoncello (Italy)	\$12.50
Amaro Siciliano	\$9.50
Aperol	\$8.50
Hennessey Cognac	\$15.00
Grappa Fantinel Lis Radris Bianca	\$12.50

# HOT TEAS

	<u>Cup</u>	<u>Pot</u>
GREEN TEA	\$4.90	\$5.90
PEPPERMINT		
ENGLISH BREAKFAST		

## CHOICE OF LIQUEUR

Amoretto \$9.50	Kahlua \$8.50
Frangelico \$9.50	Baileys Irish Cream \$8.50
Tullamore Dew \$10.00	Galliano Yellow \$10.50
Butterscotch Schnapps \$8.50	

### 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 Wild Turkey Masters 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.

#### HOMEMADEAPPLEPIE \$69

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

#### CHOCOLATEMUDCAKE \$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.

#### PECANPIE \$69

**PRECUT** into 16 slices

Sweet pastry tart shell with a pecan & butterscotch filling.

