

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

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_{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 - 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_{300g}

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

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.	"NEW"		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

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
San Pellegrino Sparkling Water (Italy)	\$6.00
<i>Collected from the Italian Bergamo Alps Foothills since 1899</i>	
	1 Litre 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>	

COFFEES

Mugs + \$1.00	
Change to Zymill / Almond Milk \$1.00 ext	
ESPRESSO	\$4.80
LONG BLACK	\$4.80
FLAT WHITE	\$5.00
CAPPUCCINO	\$5.00
MOCHA	\$5.00
LATTE	\$5.00
HOT CHOCOLATE	\$5.00
SHORT MACCHIATO	\$5.00
LONG MACCHIATO	\$5.00
PICCOLO LATTE	\$5.00
ICED LONG BLACK "NEW"	\$5.00
ICED LATTE	\$5.50
Espresso coffee shot, poured over ice & cold milk.	
FOX COFFEE "NEW"	\$5.50
Espresso coffee shot, topped with whipped cream & dusted with chocolate powder.	
CHAI LATTE	\$5.50
Arkadia spiced chai 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 with a double shot of espresso
 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		

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

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 Birell Ultra Lite .5% (S.A)
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

Byron Bay Premium Lager (NSW)
Balter XPA Pale Ale (QLD)
Carlton Draught (VIC)
Coopers Mild Ale (S.A)
Coopers Pale Ale (S.A)
Crown Lager (VIC)
Great Northern Lager (QLD)
Hahn Premium Super Dry La (NSW)
James Squire 150 Lashes Pale (NSW)
James Boags Premium Lager (TAS)
Little Creatures Pale Ale (WA)
Little Creatures Rogers Ale (WA)
Matso's Ginger Beer (WA)
Pure Blonde Lager (VIC)
Stone & Wood Pacific Ale (VIC)
Tooheys Old Dark Ale (NSW)
Victoria Bitter Lager (VIC)

BEERS International

Asahi 500ml Can (Japan)
Asahi Super Dry Lager (Japan)
Corona Pilsner (Mexico)
Guinness Draught (Ireland)
Heineken Pilsner (Holland)
Miller Chill Lager (USA)
Birra Moretti Lager (Italy)
Peroni Red Lager (Italy)
Singha Lager (Thailand)
Stella Artois Pilsner (Belgium)
Tiger Lager (Singapore)

CIDERS

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

LIQUEURS

Amaretto Disaronno | Amaro Siciliano
Aperol | Baileys Irish Cream
Butterscotch Schnapps | Campari
Chambord Liqueur | Chartreuse *Green / Yellow*
Cinzanno Bianco / Rosso | Extra Dry Vermouth
Cointreau | Continental Pear Liqueur
Dom Benedictine | Drambuie
Frangelico | Galliano *White / Yellow*
Grand Marnier | Grappa Fantinel Lis Radris
Jagermeister | Kahlua
Licor 43 | Limoncello
Malibu | Midori Melon Liqueur
Molinari Black Sambucca | Ouzo
Pernod | Pimms
Piza (*Alm/Pist/Hazel*) | Lychee Liqueur
Southern Comfort | Strega Liqueur

SCOTCH

Johnnie Walker *Platinum / Gold*
Black / Blue / Red / Green
Ardbeg 10Y Single Malt
Aberlour 12y
Baillie Nicol Jarvie Scotch (Blend)
Balveenie 14Y Caribbean cask single malt
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 & Bowmore 10Y Iridium FNQ Rum Co 5yrs
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
Lagavolin 16y Single Malt
Laphroaig 15y
Macallan 12Y
Mortlach 12Y
Nikka Whisky (Japan)
Oban 14Y
Redbreast Irish Whisky 12Y **"new"**
Shinobu Shogun (Japan) **"new"**
Talisker Storm (Japan)
Tenjaku Whisky (Japan)
The Yamazaki 12Y Single Malt (Japanese)
Tullamore Dew

BOURBON

Jack Daniels
Gentleman Jack / Single Barrel
Jim Beam *Jim Beam Distillers Series 1*
Bonded / Choice
Wild Turkey *Honey Liqueur / Rare Breed*
Angels Envoy "new"
Basil Haydens
Elijah Craig
Four Roses Bourbon
Makers Mark Bourbon
Masters Keep Voyage "new"
Old Virginia 12yrs "new"
Woodford Reserve

VODKA

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

RUM

Bacardi
151 / Black*
Bundaberg Rum
Red/Port Barrel
VAT206
Bundaberg Royal Liqueur
Angostura Caribbean 7y
Appleton 12Y Jamaica Rum
Beenleigh White
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**
Kraken Spiced Rum
Matusalem Rum **15Y**
Miraciolo Spiced Rum
Mount Gay 1703 Black Barrel
Mount Gay XO
Negrita Golden Spiced
Old J Spices Rum
Plantation Original Dark Double Aged
Ratu Spiced Rum 8Y (Fiji)
Ron Botran Dark Rum 18yrs
Ron Zacapa Rum XO Reserva
Sailor Jerry Caribbean Spiced Rum
Santiago di Cuba (Cuba)
Tanduary (Philippines)

GIN

Blind Tiger Gin (Organic)
Bombay Sapphire Gin
Four Pillars Shiraz Gin
Haymans Dry Gin
Hendricks Gin
London Sipsmith Dry Gin
Malfy Con Arancia Orange (Sicily)
Malfy Con Limone Lemon (Sicily)
Mare Gin
No3 London Dry Gin
Pink French La Plancheliere
Prairie (Organic)
Roku Japanese Gin

BRANDY/COGNAC

Cognac Hennessy VSOP
Cognac Janneau Armagnac
Cognac Remy Martin VSOP
St Agnes Brandy
Slijivovica Old Plum Brandy

TEQUILA

Tequila 1800 Anejo
Tequila 1800 Coconut
Tequila 1800 Blanco
Tequila Avion
Tequila Don Julio
Tequila Don Ramon
Tequila Ei Jimador Reposado
Tequila Jose Cuervo Reposado
Tequila Jose Cuervo Silver
Tequila San Jose 700
Tequila Sierra



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.

