

COLD DRINKS

Cola / Gingerale / Lemonade	\$4.50
Lemon, Lime & Bitters	\$5.00
Soda, Lime & Bitters	\$5.00
Fresh Lime & Soda	\$5.50
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.	

COFFEES

Mugs + \$1.00	
Change to Zymill / Almond Milk \$1.00 ext	
ESPRESSO	\$5.00
LONG BLACK	\$5.00
FLAT WHITE	\$5.50
CAPPUCCINO	\$5.50
MOCHA	\$5.50
LATTE	\$5.50
HOT CHOCOLATE	\$5.50
SHORT MACCHIATO	\$5.50
LONG MACCHIATO	\$5.50
PICCOLO LATTE	\$5.50
ICED LONG BLACK "NEW"	\$5.50
ICED LATTE	\$5.90
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	\$5.90
Arkadia spiced chai with steamed frothy milk.	
VANILLA FUDGE LATTE	\$6.50
Monin Vanilla, Monin 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	\$6.90
Vanilla / Banana / Strawberry	
Make it a thickshake + \$3.50	

JUICES

Pineapple / Orange / Apple	<u>Glass</u> \$5.00
Cranberry, Fresh Lime + Mint	\$7.50
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

45ml		
	<u>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
90ml		
	<u>Glass</u>	<u>Bottle</u>
Served cold in a wine glass		\$12.00
Yalumba FSW Botryis Viognier (SA)		\$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>
TEA	\$4.90	\$5.90
GREEN TEA		
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	

PRIMO PIATTI

BREADS

Garlic Bread	\$9.50
Cheese & Bacon Bread	\$10.50
Mozzarella Garlic Bread	\$10.50
Rosemary Mozzarella Garlic Bread	\$10.50
Medley Mix	\$10.50
<i>(Cheese & Bacon, Fresh tomato & mozzarella, 2 x Garlic Bread)</i>	
Bruschetta	\$10.50
<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
+\$4.50
Small Large
\$9.90 \$15.90

BOWL OF CHIPS

Small Large
\$7.90 \$12.90

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(I) • Salami		
• Roasted Marinated Capsicum • Provolone Cheese		

MEDLEY OF OLIVES \$12.90

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

SOUP

Small Large
\$12.50 \$18.50

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

10yrs & under All \$12ea

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

FRUTTI DI MARE

OYSTERS AL NATURAL (I)

Served with Chef's seafood sauce & lime wedge

NEW ZEALAND OYSTERS

Half Dozen \$28.90
Dozen \$54.90

KILPATRICK OYSTERS (I)

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

CAJUN CALAMARI (I)

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(I)

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

Main
\$36.90

PERNOD BUGS (I)

Bugs cut into 4 halves, flambéed with Pernod & finished with oven roasted capsicum & cream sauce.

Choose: Fettuccine Pasta or Rice as well as:

Choose: Salad or Vegetables

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

FISH ROYALE (I)

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

Served with salad or vegetables.

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

Main
\$36.90

TEMPURA PRAWNS (I)

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

Small Large
\$21.90 \$32.50

CHILLI PRAWNS WITH RICE (I)

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

Large served with salad or vegetables.

Small Large
\$21.90 \$32.50

GARLIC PRAWNS WITH RICE (I)

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

Served with herbed steamed rice.

Large served with salad or vegetables.

Small Large
\$21.90 \$32.50

Wine Suggestion:- Bt/Gl - Jim Barry Watervale Riesling (SA)

SIGNATURE KING PRAWNS (A)

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

Large served with salad or vegetables.

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_(M)

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 - Heggies Vineyard Cloudline (SA)

\$54.90

Fettuccine

Misto_(M)

BISTECCA_{300g}

STEAK PERNOD BUG & PRAWNS (I)

\$57.90

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

Wine Suggestion:- Bt only - Jim Barry Single Vineyard Eastern Ranges (SA)

STEAK CHILLI PRAWNS (I)

\$47.90

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 (I)

\$47.90

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

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

STEAK ALLA ROMANA (I)

\$47.90

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

Wine Suggestion:- Bt/Gl - Ringbolt Cabernet Sauvignon (WA)

STEAK FUNGI

\$46.90

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

Wine Suggestion:- Bt/Gl - O'Leary Walker Clare Valley Shiraz (SA)

SIDES & EXTRAS

Bowl of Chips	Small \$7.90
	Large \$12.90
Side Vegetables	\$6.90
Side Salad	\$6.90
Avocado	\$2.50
Prawns (I)	Ea \$2.00
XL King Prawn (A)	Ea \$5.00
Bugs (I)	Ea \$6.50

POLLO

POLLO ALLA ROMANA

\$36.90

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

Wine Suggestion:- Bt/Gl - Langmeil Three Gardens (Barossa SA)

POLLO MARSALA

\$36.90

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

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

POLLO SALTIMBOCCA

\$36.90

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)

AGNELLO

AGNELLO CON OSSO(Shanks)

ONE
\$31.90

TWO
\$43.90

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

A hearty dish served with rustic bread.

Wine Suggestion:- Bt only - Sidewood Estate Mappinga Shiraz (SA)

PORCO_{300g}

PORCO GALLIANO BANANA

\$36.90

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

Wine Suggestion:- Bt/Gl - Pewsey Vale Vineyard Riesling (Eden Valley SA)

GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$4.50 extra

	<u>Small</u>	<u>Large</u>		<u>Small</u>	<u>Large</u>
GARLIC PRAWN (I)	\$21.50	\$27.50	REAL MEAT LOVERS	\$20.50	\$26.50
White cream sauce base, prawns, garlic, chives & mozzarella.			Barbeque base, beef, sliced ham, onion, salami, pepperoni, bacon & mozzarella.		
SEAFOOD (I)	\$21.50	\$27.50	SICILIAN MEAT	\$20.50	\$26.50
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	\$20.50	\$26.50
PEPPERONI CLASSIC	\$19.90	\$25.90	Tomato base, roasted capsicum, salami, onion, fresh basil, olives, pepperoni, mozzarella & parmesan.		
Tomato base, mozzarella & pepperoni.			GOURMET SUPREME (I)	\$20.50	\$26.50
CHILLI PEPPERONI	\$20.50	\$26.50	Tomato base, <u>anchovies</u> , salami, bacon, olives, roasted capsicum, mushrooms, onion & mozzarella.		
Tomato base, pepperoni, roasted capsicum, onion, chilli & mozzarella.			LAMB	\$20.50	\$26.50
mild, medium or hot chilli)			Tomato base, roasted lamb strips, onion, mushrooms, fresh rosemary, Cajun spice & mozzarella.		
JALAPEÑO PEPPERONI	\$20.50	\$26.50	HAM CHEESE	\$18.90	\$24.90
Tomato base, pepperoni, onion, jalapeños & mozzarella.			Tomato base, ham & mozzarella.		
CHICKEN CHILLI FRESH LIME	\$20.50	\$26.50	HAWAIIAN	\$19.50	\$25.50
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	\$21.50	\$27.50	GRILLED VEGETABLE (VT)	\$20.50	\$26.50
Creamy white sauce base, onion, avocado, chicken breast, garlic & mozzarella.			Tomato base, onion, mushrooms, mixed grilled vegetables, mixed herbs & mozzarella.		
BBQ CHICKEN	\$20.50	\$26.50	MARGHERITA (VT)	\$17.50	\$23.50
Barbeque base, onion, chicken breast, mushrooms & mozzarella.			Tomato base, basil & mozzarella.		
SATAY CHICKEN	\$20.50	\$26.50	THE BIG CHEESEY (VT)	\$17.50	\$23.50
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 (A)	\$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)	\$6.90	
CAESAR SALAD (I)	\$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 (I) \$24.50 \$31.50

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

FETTUCCINE GARLIC PRAWNS (I) \$24.50 \$31.50

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

SPAGHETTI & GAMBERI PRAWNS (I) \$24.50 \$31.50

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

SPAGHETTI MARINARA (I) \$24.50 \$31.50

Sautéed garlic, prawns, scallops, calamari and mussels, flambéed with white wine.
Finished with cream, napoli sauce & parmesan.

RISOTTO ALLA MARINARA (I) \$24.50 \$31.50

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

PENNE CAPSICUM AGNELLO(Lamb) \$21.50 \$28.50

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

PENNE SICILIAN SAUSAGE & CREAM \$21.50 \$28.50

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

SPAGHETTI BOLOGNESE \$21.50 \$28.50

Traditional meat sauce, topped with parmesan.

LASAGNE AL FORNO(Beef) \$21.50 \$28.50

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

RAVIOLI PUMPKIN (VT) \$23.90 \$30.90

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

RAVIOLI NAPOLI (VT) \$23.90 \$30.90

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

RISOTTO VEGETARIAN (VT) \$21.50 \$28.50

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

RISOTTO CHICKEN MARSALA \$22.90 \$29.90

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

FETTUCCINE CARBONARA \$21.50 \$28.50

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

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

PENNE POLLO AVOCADO \$22.90 \$29.90

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

PENNE BEEF & SENAPE \$21.50 \$28.50

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

PENNE RAGU & MEATBALLS \$21.50 \$28.50

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

Not available gluten free

SPAGHETTI DRAGONCELLO \$21.50 \$28.50

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

Not available gluten free

HOUSEMADE GNOCCHI

GNOCCHI SEAFOOD (I) \$24.50 \$31.50

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

GNOCCHI CHICKEN PESTO \$24.50 \$31.50

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

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)

SAVOIARDI LIQUEUR SUNDAE

2 scoops of gelato (your choice of flavours),
savoardi sponge finger, drizzled with Frangelico
liqueur, topped with roasted almonds & cream.

Non-Alcoholic option available

\$15.50

*"House
speciality"*

CHOCOLATE MOUSSE

Delicious creamy chocolate mousse.

LIGHT & FLUFFY Gluten Free .

\$10.50

*"House
speciality"*

PISTACHIO PERFECTION

2 scoops pistachio nut gelato, sponge fingers
drizzled with coffee & Irish cream. Served with
a crispy traditional Italian sweet puffed pastry
sfoglia biscotti.

ITALIAN INDULGENCE

\$15.50

*"House
speciality"*

APPLE & CINNAMON PIE

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

\$12.50

*"House
speciality"*

STICKY DATE

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

\$12.50

*"House
speciality"*

TOBLERONE CHEESECAKE

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

STRIKING CHOCOLATE CREATION!!

\$12.50

*"House
speciality"*

CARAMEL BUTTERSCOTCH CHEESECAKE \$12.50

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

"DELICIOSO!!

*"House
speciality"*

CHEFS DESSERT OF THE WEEK

Ask your wait staff about this week's sensation.

POA

TIRAMISU

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

\$12.50

*"House
speciality"*

CHOCOLATE MUDCAKE

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

\$12.50

CELESTIAL CHOCOLATE CAKE

\$13.50

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

HEAVENLY CHOCOLATE

PECAN PIE & CREAM

\$12.50

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

CLASSIC & TRADITIONAL PIE

LEMON CANNOLI

\$12.50

2 x Sweet Italian pastry tubes filled with
lemon pastry crema, dusted with icing sugar
& finished with roasted almonds.

*"House
speciality"*

LIGHT DELIGHT

BISCOTTI ALMOND BREAD

10 for \$4.20

Sorbellos delicious homemade
Italian Almond Bread Biscotti



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 MUD CAKE \$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.

PECAN PIE \$69

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

WHOLE TIRAMISU \$69

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



Celebrate

