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.

MILKSHAKES

Caramel / Coffee / Chocolate **$6.90**

Vanilla / Banana / Strawberry

Make it a thickshake + $3.50

JUICES

	Glass	
Pineapple / Orange / Apple	$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 Glass	Bottle
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

Served cold in a wine glass	*90ml* Glass	Bottle
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

	Glass
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

	Cup	Pot
TEA	$4.90	$5.90
GREEN TEA		
PEPPERMINT		
ENGLISH BREAKFAST		

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

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

(Cheese & Bacon, Fresh tomato & mozzarella, 2 x Garlic Bread)

Bruschetta **$10.50**

(A cooked spicy combination of tomato, onion, garlic, chilli & herbs)

PIZZA BREAD

Gluten Free only Avail in Large Base +$4.50

Our own homemade dough with a rosemary olive oil base

Small $9.90 Large $15.90

- 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

Small $7.90 Large $12.90

ANTIPASTO PIATTO

A pre dinner assortment of Italian favourites Served with Focaccia Medallions **$24.90 Serves 2 $40.50 Serves 4**

- Prosciutto • Marinated Mushrooms
- 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 $12.50 Large $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) **Small $20.90 Large $28.90**

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.

TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY(I) **Main $36.90**

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

PERNOD BUGS (I) **Main $41.90**

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) **Main $36.90**

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)

TEMPURA PRAWNS (I) **Small $21.90 Large $32.50**

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

CHILLI PRAWNS WITH RICE (I) **Small $21.90 Large $32.50**

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.

GARLIC PRAWNS WITH RICE (I) **Small $21.90 Large $32.50**

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

Large served with salad or vegetables.

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

SIGNATURE KING PRAWNS (A) **Small $21.90 Large $42.90**

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.

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)

BISTECCA300g

STEAK PERNOD BUG & PRAWNS (I) **$59.90**
Prime grass & grain fed rib fillet 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) **$49.90**
Prime grass & grain fed rib fillet 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) **$49.90**
Prime grass & grain rib fillet grilled & topped with creamy garlic prawns.
Wine Suggestion:- Bt/Gl - Bowen Estate Shiraz (Coonawarra SA)

STEAK ALLA ROMANA (I) **$49.90**
Prime grass & grain fed rib fillet, grilled & topped with an avocado fan, prawns & honey dijon mustard cream sauce.
Wine Suggestion:- Bt/Gl - Ringbolt Cabernet Sauvignon (WA)

STEAK FUNGI **$48.90**
Prime grass & grain fed rib fillet 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)

PORCO300g

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

GARLIC PRAWN (I) — Small $21.50 Large $27.50
White cream sauce base, prawns, garlic, chives & mozzarella.

SEAFOOD (I) — Small $21.50 Large $27.50
Prawns, scallops, calamari, onion, Cajun spice & mozzarella.
Choice of tomato or creamy white sauce

PEPPERONI CLASSIC — Small $19.90 Large $25.90
Tomato base, mozzarella & pepperoni.

CHILLI PEPPERONI — Small $20.50 Large $26.50
Tomato base, pepperoni, roasted capsicum, onion, chilli & mozzarella.
mild, medium or hot chilli)

JALAPEÑO PEPPERONI — Small $20.50 Large $26.50
Tomato base, pepperoni, onion, jalapeños & mozzarella.

CHICKEN CHILLI FRESH LIME — Small $20.50 Large $26.50
White sauce base, onion, sweet chilli, chicken breast & mozzarella, served with slices of fresh lime & drizzled with fresh lime juice.

CHICKEN & AVOCADO — Small $21.50 Large $27.50
Creamy white sauce base, onion, avocado, chicken breast, garlic & mozzarella.

BBQ CHICKEN — Small $20.50 Large $26.50
Barbeque base, onion, chicken breast, mushrooms & mozzarella.

SATAY CHICKEN — Small $20.50 Large $26.50
Satay peanut sauce base, onion, chicken breast, mushrooms & mozzarella.

REAL MEAT LOVERS — Small $20.50 Large $26.50
Barbeque base, beef, sliced ham, onion, salami, pepperoni, bacon & mozzarella.

SICILIAN MEAT — Small $20.50 Large $26.50
Bolognese base, sliced ham, salami, pepperoni, onion, roasted capsicum, mushrooms, bacon & mozzarella.

SORBELLO'S SPECIAL — Small $20.50 Large $26.50
Tomato base, roasted capsicum, salami, onion, fresh basil, olives, pepperoni, mozzarella & parmesan.

GOURMET SUPREME (I) — Small $20.50 Large $26.50
Tomato base, **anchovies**, salami, bacon, olives, roasted capsicum, mushrooms, onion & mozzarella.

LAMB — Small $20.50 Large $26.50
Tomato base, roasted lamb strips, onion, mushrooms, fresh rosemary, Cajun spice & mozzarella.

HAM CHEESE — Small $18.90 Large $24.90
Tomato base, ham & mozzarella.

HAWAIIAN — Small $19.50 Large $25.50
Tomato base, ham, pineapple & mozzarella.

GRILLED VEGETABLE (VT) — Small $20.50 Large $26.50
Tomato base, onion, mushrooms, mixed grilled vegetables, mixed herbs & mozzarella.

MARGHERITA (VT) — Small $17.50 Large $23.50
Tomato base, basil & mozzarella.

THE BIG CHEESEY (VT) — Small $17.50 Large $23.50
Tomato base, parmesan, mozzarella & feta cheese.

INSALATE

ITALIAN SALAD (VT) — Small $16.50 Large $24.50
Cos lettuce, red onion, tomato, olives, cucumber & red cabbage drizzled with homemade Italian dressing.

GREEK SALAD (VT) — Small $17.50 Large $25.50
Cos lettuce, red onion, tomato, cucumber, olives, feta cheese & creamy homemade greek dressing.
Add Chicken +$3.50

CAESAR SALAD (I) — Small $17.90 Large $26.90
Cos lettuce, **anchovies**, bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.
Add Chicken +$3.50

PRAWN & AVOCADO SALAD (A) — Small $20.90 Large $29.90
Cos lettuce, prawns, sliced avocado, roasted capsicum, red onion, with creamy homemade greek dressing.

ROAST PUMPKIN SALAD (VT) — Small $19.90 Large $28.90
Roasted pumpkin with feta cheese, cucumber, red onion, tomato & lettuce tossed with balsamic vinegar & olive oil dressing, topped with roasted almonds.

SIDE SALAD (VT) — $6.90
Cos lettuce, red onion, tomato, olives, cucumber & red cabbage, with creamy balsamic & olive oil dressing.

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)***

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 *"House speciality"*
2 x Sweet Italian pastry tubes filled with lemon pastry crema, dusted with icing sugar & finished with roasted almonds.
LIGHT DELIGHT

BISCOTTI ALMOND BREAD — 10 for $4.20
Sorbellos delicious homemade Italian Almond Bread Biscotti

SAVOIARDI LIQUEUR SUNDAE — $15.50 *"House speciality"*
2 scoops of gelato (your choice of flavours), savoiardi sponge finger, drizzled with Frangelico liqueur, topped with roasted almonds & cream.
Non-Alcoholic option available

CHOCOLATE MOUSSE — $10.50 *"House speciality"*
Delicious creamy chocolate mousse.
LIGHT & FLUFFY **Gluten Free .**

PISTACHIO PERFECTION — $15.50 *"House speciality"*
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

APPLE & CINNAMON PIE — $12.50 *"House speciality"*
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 — $12.50 *"House speciality"*
The syrupy sweetness of dates gives this cake a wonderful, moist texture & a divine flavour. Served warm with custard & caramel butterscotch sauce.

TOBLERONE CHEESECAKE — $12.50 *"House speciality"*
A rich chocolate filling with chocolate pieces & hazelnut syrup, folded through sweet cream cheese filling.
STRIKING CHOCOLATE CREATION!!

CARAMEL BUTTERSCOTCH CHEESECAKE — $12.50 *"House speciality"*
Chocolate base with sweet caramel, butterscotch & cream cheese filling, with chocolate pieces.
"DELICIOSO!!

CHEFS DESSERT OF THE WEEK — POA
Ask your wait staff about this week's sensation.

TIRAMISU — $12.50 *"House speciality"*
Our homemade tiramisu is a combination of liqueur & coffee soaked savoiardi biscuits & mascarpone cheese. Topped with chocolate.
AN EXQUISITE ITALIAN DREAM

CHOCOLATE MUDCAKE — $12.50
Rich chocolate mudcake covered with creamy chocolate ganache. Served slightly warmed.
CHOCOLATE BLISS!!

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 sensationof 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

