

APPETISERS, ENTREES & SALADS

PIZZA BREAD

Our own homemade dough with a delicious rosemary olive oil base, topped with your choice of	Serves 2	Serves 4
* Chilli, garlic & cheese	\$7.90	\$11.90
* Rosemary, garlic, onion & cheese	\$7.90	\$11.90
* Garlic & cheese	\$7.90	\$11.90
* Feta, olives, garlic, oregano & cheese	\$9.50	\$13.50
* Mushrooms, garlic, onion, rosemary & cheese	\$7.90	\$11.90
* Bacon, garlic & cheese	\$9.50	\$13.50
* Fresh mixed herbs & cheese	\$7.90	\$11.90

BREADS

Garlic Bread	\$6.50
Cheese & Bacon Bread	\$7.50
Mozzarella Bread	\$7.50
Rosemary Garlic Mozzarella Bread	\$7.50
Medley Mix	\$7.50
<i>(Bacon & mozz, Fresh tomato & mozz, 2xGarlic)</i>	
Bruschetta	\$7.90
<i>(A cooked spicy combination of tomato, onion, garlic, chilli & herbs)</i>	
MEDLEY OF OLIVES	\$11.50
<i>(A medley of 2 types of olives, balsamic vinegar & olive oil. Served with rustic Italian bread)</i>	

SEAFOOD

OYSTERS AL NATURAL	<u>1/2 Doz</u>	<u>Doz</u>
<i>Served with Chef's sauce & lemon.</i>		
PESTO OYSTERS	\$21.50	\$36.90
<i>Oysters grilled in their shell, with basil pesto sauce.</i>		
KILPATRICK OYSTERS	\$21.50	\$36.90
<i>Oysters grilled in their shell, with bacon & Chefs own sauce.</i>		
MORNAY OYSTERS	\$21.50	\$36.90
<i>Oysters topped with a creamy cheesy mornay sauce & grilled until golden</i>		
CHILLI PRAWNS	<u>Entrée</u>	
<i>Green prawns sautéed with mild chilli, garlic, basil & chives, finished with white wine & rich napoli sauce. Served with herbed steamed rice.</i>		
GARLIC PRAWNS	<u>Entrée</u>	
<i>Green prawns pan fried in garlic, with chives, cream & sherry all blended for a favourite dish. Served with herbed steamed rice.</i>		
SIGNATURE GAMBERI (PRAWNS)	<u>Entrée</u>	<u>Main</u>
<i>Extra large green king prawns sautéed in olive oil, garlic, chilli, chives and a dash of lemon juice. Served with rustic bread. (Enjoy with Tarra Warra Est. Reserve Chardonnay)</i>		
MANGO PRAWNS	<u>Entrée</u>	<u>Main</u>
<i>Green prawns fried in olive oil, garlic, chilli, basil, dash of cream & homemade mango chutney, served with herbed steamed rice.</i>		
PERNOD BUGS	<u>Entrée</u>	<u>Main</u>
<i>Bugs cut into 2 halves, flambéed with Pernod & finished with oven roasted capsicum, cream sauce & served on steamed rice.</i>		
TEMPURA PRAWNS	<u>Small</u>	<u>Large</u>
<i>Tempura battered green prawns, deep-fried, served on a bed of salad, with mustard and mild chilli dressing.</i>		
CAJUN CALAMARI	<u>Small</u>	<u>Large</u>
<i>Tender squid rings floured & deep fried, nestled on a bed of Italian salad, drizzled with mustard and mild chilli dressing.</i>		

SOUP

	<u>Small</u>	<u>Large</u>
SEAFOOD SOUP	\$11.90	\$19.50
<i>Tomato, garlic, mild chilli, prawns, scallops, mussel, calamari, dash of cream, white wine & lemon juice. "Light & Flavoursome"</i>		
MUSHROOM & CHICKEN SOUP	\$11.90	\$19.50
<i>Mushrooms, chicken, mild chilli, garlic, basil, napoli & dash of cream.</i>		
MINESTRONE (Alla Milanese) (V.T)	\$9.90	\$16.50
<i>Traditional Italian soup made with a combination of vegetables, beans & pasta. Served with crispy croutons & parmesan cheese.</i>		
PUMPKIN SOUP (V.T)	\$9.90	\$16.50
<i>Delicious soup from golden roasted pumpkin.</i>		

ANTIPASTO PIATTO

An assortment of Italian favourites.	\$14.90	serves 1
	\$19.50	serves 2
* Marinated Mushrooms * Oven Dried Tomato	\$34.00	serves 4
* Marinated Eggplant * Artichoke Hearts * Mixed Olives		
* Prosciutto * Anchovies * Salami * Feta Cheese		
* Roasted Marinated Capsicum * Focaccia Medallions		

ROASTED EGGPLANT & SUNDRIED TOMATO SPREAD

<i>Pan-fried eggplant, oven dried tomato, garlic, chilli, chives, olive oil, seasoning all blended into a smooth spread. Served with toasted focaccia medallions.</i>	\$11.50
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SORBELLOS MEATBALLS

SORBELLOS MEATBALLS	"new"	\$17.90
<i>Sorbellos own meatballs topped with a creamy, white wine & Napoli sauce. Served with rustic Italian bread.</i>		

SMOKED SALMON CARPACCIO

SMOKED SALMON CARPACCIO	"new"	\$19.90
<i>Sliced Smoked Atlantic salmon topped with fresh garlic, chilli, chives, extra virgin olive oil & slices of lime. Served with rustic Italian bread.</i>		

BOWL OF CHIPS

BOWL OF CHIPS	\$5.00
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SALAD SENSATIONS

	<u>Small</u>	<u>Large</u>
ROAST PUMPKIN SALAD	\$17.50	\$25.90
<i>Roasted pumpkin with feta cheese, cucumber, red onion, tomato & lettuce tossed with balsamic vinegar & olive oil dressing, topped with roasted almonds.</i>		
PRAWN & AVOCADO INSALATA	\$18.50	\$26.90
<i>Cos lettuce, prawns, sliced avocado, capsicum, red onion, with creamy homemade greek dressing.</i>		
GREEK INSALATA (V.T)	\$14.90	\$22.90
<i>Cos lettuce, red onion, tomato, cucumber, olives, feta cheese & creamy homemade greek dressing.</i>		
ITALIAN INSALATA (V.T)	\$14.50	\$21.90
<i>Cos lettuce, red onion, tomato, olives & cucumber, drizzled with homemade italian dressing.</i>		
SMOKED SALMON CEASAR "new"	\$18.50	\$26.90
<i>Cos lettuce, smoked salmon, bacon, croutons, egg, parmesan, tossed with creamy caesar dressing.</i>		
CAESAR INSALATA	\$15.90	\$23.90
<i>Cos lettuce, anchovies, bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.</i>		
CHICKEN CAESAR INSALATA	\$17.50	\$25.90

GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$3.00 extra

CHICKEN CHILLI FRESH LIME PIZZA	\$17.50	\$22.50	GOURMET SUPREME PIZZA	\$16.50	\$21.50
<i>White sauce base, onion, sweet chilli, chicken & mozzarella, served with slices of fresh lime & drizzled with fresh lime juice.</i>			<i>Tomato base, <u>anchovies</u>, salami, bacon, olives, roasted, capsicum, garlic, mushrooms, onion & mozzarella.</i>		
REAL MEAT LOVERS	\$16.50	\$21.50	BOLOGNESE DELIGHT	\$16.50	\$21.50
<i>Barbecue base, beef, onion, sicilian sausage, salami, pepperoni, bacon & mozzarella.</i>			<i>Bolognese base, onion, roasted capsicum, sliced ham, feta cheese & mozzarella.</i>		
SICILIAN MEAT PIZZA	\$17.50	\$22.50	CHILLI PEPPERONI PIZZA	\$16.50	\$21.50
<i>Bolognese base, sicilian sausage, salami, pepperoni, onion, roasted capsicum, mushrooms, sliced ham & mozzarella.</i>			<i>Tomato base, pepperoni, roasted capsicum, onion, chilli & mozzarella. (mild, medium or hot chilli)</i>		
MARINARA PIZZA	\$18.50	\$23.50	GAMBERI PRAWN PIZZA	\$17.50	\$22.50
<i>White cream sauce base, calamari, scallops, prawns, garlic, onion, cajun spice & mozzarella.</i>			<i>Olive oil base, red onion, fresh tomato, fresh garlic, prawns, cajun spice & mozzarella.</i>		
SCALLOP & PRAWN PIZZA	\$18.50	\$23.50	CHICKEN PIZZA	\$16.50	\$21.50
<i>White sauce base, fresh garlic, onion, asparagus, scallops, prawns, cajun spice & mozzarella.</i>			<i>Tomato base, chicken, bacon, oven dried tomato, onion, garlic, fresh basil, black pepper & mozzarella.</i>		
CHICKEN & AVOCADO PIZZA	\$17.50	\$22.50	MARINATED ARTICHOKE PIZZA (V.T)	\$16.50	\$21.50
<i>Creamy white sauce base, onion, avocado, chicken, garlic & mozzarella.</i>			<i>Tomato base, marinated artichoke, grilled eggplant, roasted capsicum, garlic, basil, feta & mozzarella.</i>		
PEPPERONI FRESH LIME & CHILLI	\$16.50	\$21.50	THE SIGNATURE PIZZA (Large Size Only)	\$40.90	
<i>Tomato base, mozzarella, onion, pepperoni, roased capsicum & chilli, served with slices of fresh lime & drizzled with fresh lime juice.</i>			<i>Olive oil base, red onion, roasted capsicum & mozzarella, fresh garlic, fresh chives, Topped with 4 whole king prawns in shell & Moreton Bay bugs in shell (4 halves)</i>		
GOURMET BACON & EGG PIZZA	\$16.50	\$21.50	SORBELLO'S SPECIAL PIZZA	\$16.50	\$21.50
<i>Tomato base, onion, bacon rashers, fresh tomato, mushrooms, egg, garlic, chives, herbs & mozzarella.</i>			<i>Tomato base, capsicum, salami, onion, basil, olives, pepperoni, mozzarella & parmesan.</i>		
CAPRICCIOSA PIZZA	\$16.50	\$21.50	CAPRI PRAWN PIZZA	\$17.50	\$22.50
<i>Tomato base, oven dried tomato, artichoke, herbs, mushrooms, prosciutto, basil leaves & mozzarella.</i>			<i>Napoli sauce base, garlic, mozzarella, prawns, oregano & rosemary.</i>		
MOROCCAN CHICKEN PIZZA	\$16.50	\$21.50	VEGETARIAN PIZZA (V.T)	\$15.90	\$20.90
<i>White sauce base, Moroccan chicken, mushrooms, onion, roasted capsicum & mozzarella.</i>			<i>Tomato base, vegetable medley, olives, mushrooms, onion, mixed herbs & mozzarella.</i>		
HAWAIIAN PIZZA	\$15.90	\$20.90	MARGHERITA PIZZA (V.T)	\$14.50	\$19.50
<i>Tomato base, ham, pineapple & mozzarella.</i>			<i>Tomato base, basil & mozzarella.</i>		
THE BIG CHEESEY (V.T)	\$14.50	\$19.50	DOLOMITI PIZZA	\$15.90	\$20.90
<i>Tomato base, parmesan, mozzarella, tasty & feta.</i>			<i>Pumpkin base, sliced ham, mushrooms, feta & mozzarella</i>		
PRAWN & AVOCADO PIZZA	\$17.50	\$22.50	ZUCCA & FETA PIZZA (V.T)	\$17.50	\$22.50
<i>Tomato base, onion, prawns, avocado, mozzarella & Cajun spice.</i>			<i>Pumpkin base, fresh roasted pumpkin, basil, grilled eggplant, roasted capsicum, feta & mozzarella.</i>		
LAMB PIZZA	\$16.50	\$21.50	SEAFOOD DELIGHT PIZZA	\$18.50	\$23.50
<i>Tomato base, roasted lamb cooked until tender, onion, mushroom, rosemary, cajun spice & mozzarella.</i>			<i>Tomato base, onion, prawns, scallops, calamari, Cajun spice & mozzarella.</i>		
PEPPERONI CHEESE CLASSICO	\$15.90	\$20.90	HAM & CHEESE PIZZA	\$15.90	\$20.90
<i>Tomato base, mozzarella & pepperoni.</i>			<i>Tomato base, mozzarella & sliced ham.</i>		
THE EGGPLANT PIZZA	\$15.90	\$20.50	NAPSTAR PIZZA	\$16.50	\$21.50
<i>Tomato base, grilled eggplant, mushrooms, prosciutto, fresh basil & mozzarella.</i>			<i>Fresh rich Napoli base, roasted capsicum, olives, onion, dried tomato, rosemary, mozzarella & Sicilian sausage.</i>		
SATAY CHICKEN PIZZA	\$16.50	\$21.50	BBQ CHICKEN PIZZA	\$16.50	\$21.50
<i>Satay sauce, onion, chicken, mushrooms & mozzarella.</i>			<i>BBQ sauce, onion, chicken, mushrooms & mozzarella.</i>		

ITALIAN PASTA

BISTECCA LASAGNE (BEEF)	\$17.50	\$22.50	SPAGHETTI BOLOGNESE	\$17.50	\$22.50
<i>Sand Crab sautéed in olive oil with onion, garlic & mild chilli.</i>			<i>Sicilian sausage in a hearty meat sauce,</i>		
<i>Tossed with chives, basil, chives & lemon juice with parmesan.</i>			<i>tossed & topped with parmesan cheese.</i>		
PENNE SALMON & ASPARAGUS	\$19.90	\$25.90	FETTUCCHINE GRILLED SEAFOOD MISTO	\$40.90	Lge ONLY
<i>Atlantic salmon, fresh asparagus, onion, garlic, basil, all fried with a generous dash of white wine, finished with a rich creamy sauce & topped with parmesan.</i>			<i>Combination of grilled bugs, prawns, scallops, mussels & calamari all tossed with fettuccine, olive oil, garlic, chilli, dill, chive, lemon juice & white wine.</i>		
PENNE VEAL & SENAPE	\$17.50	\$22.50	SPAGHETTI CHILLI PRAWNS	\$19.90	\$25.90
<i>Veal strips fried with garlic, basil, sweet chilli, onion, mustard, cream all tossed & topped with parmesan.</i>			<i>King prawns sautéed with chilli & served in a fresh rich napoli sauce with chives topped with parmesan.</i>		
GNOCCHI GUSTO	\$19.90	\$25.90	FETTUCCHINE GARLIC PRAWNS	\$19.90	\$25.90
<i>Homemade gnocchi with a beef mince & brandy cream sauce, topped with parmesan.</i>			<i>Green prawns pan fried in sherry, garlic with chives, finished in a cream sauce & topped with parmesan.</i>		
FETTUCCHINE CARBONARA	\$17.50	\$22.50	PENNE RAGU & MEATBALLS	\$17.50	\$22.50
<i>Bacon, onion, mushrooms & garlic, blended in a rich creamy sauce, finished with parmesan.</i>			<i>A rich hearty meat sauce, tossed with our gourmet meatballs & topped with parmesan.</i>		
RAVIOLI PUMPKIN & PINE NUTS (VT)	\$18.50	\$23.50	SPAGHETTI MARINARA	\$19.90	\$25.90
<i>Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, toasted pine nuts & finished with parmesan.</i>			<i>Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream, napoli sauce & parmesan.</i>		
SPAGHETTI EGGPLANT RAGU	\$17.50	\$22.50	SPAGHETTI MATRICIANA	\$17.50	\$22.50
<i>Pan fried eggplant tossed with a hearty meat sauce topped with parmesan cheese.</i>			<i>Bacon, onion, herbs, garlic, fresh rich napoli sauce, mild chilli & topped with parmesan.</i>		
SPAGHETTI CHICKEN CARBONARA	\$18.90	\$23.90	SPAGHETTI DRAGONCELLO	\$17.50	\$22.50
<i>Chicken breast sliced, bacon, onion, mushrooms, garlic all blended in a rich creamy sauce, finished with parmesan.</i>			<i>Spaghetti with napoli sauce, cream, fresh tarragon white wine & meatballs topped with parmesan cheese.</i>		
SPAGHETTI & GAMBERI PRAWNS	\$19.90	\$25.90	FETTUCCHINE BURRO CALAMARI	\$17.50	\$22.50
<i>King prawns tossed in olive oil with onion, chives, garlic, basil, mild chilli, lemon juice, finished with parmesan.</i>			<i>Scored calamari sautéed with olive oil, onion, garlic, butter, chives, cracked pepper & topped with parmesan.</i>		
GNOCCHI SEAFOOD	\$19.90	\$25.90	PENNE POLLO AVOCADO	\$18.90	\$23.90
<i>Seafood sautéed with garlic, basil, sweet chilli & lemon in creamy sauce with fresh gnocchi & parmesan.</i>			<i>Chicken breast sliced, avocado, garlic, cream sauce & topped with parmesan.</i>		
EGGPLANT PARMEGIANA (V.T)	\$17.90	\$22.90	SPAGHETTI PRAWN & ROSTITO CAPSICUM	\$19.90	\$25.90
<i>Layered grilled eggplant, potato slices, onion & napoli sauce. Topped with egg & parmesan, baked until golden. Served with side salad.</i>			<i>Prawns sautéed with olive oil, onion, butter, garlic & roasted capsicum, finished with a napoli & cream sauce, topped with parmesan.</i>		
CANNELLONI SPINACH & RICOTTA	\$18.50	\$ 22.50	RAVIOLI NAPOLI (V.T)	\$18.50	\$23.50
<i>Spinach & ricotta encased in tender pasta tubes, topped with white sauce, napoli, mozzarella & baked until golden.</i>		(V.T)	<i>Pasta parcels filled with spinach & ricotta cheese, chives, topped with napoli sauce & finished with parmesan.</i>		
GNOCCHI CHICKEN PESTO	\$19.90	\$25.90	PENNE CON SICILIAN SAUSAGE & CREAM	\$17.50	\$22.50
<i>Chicken breast sliced & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper topped with parmesan.</i>			<i>Slices of sausage pan fried with onion, garlic, basil, chilli & fresh rosemary with a hint of wine. Finished with creamy sauce & topped with parmesan .</i>		

Gluten Free "Tortelli" - (Round Shaped Pasta) - Small \$2 Large \$4 Extra

RISOTTO

RISOTTO GAMBERI FRESH POMODORO	\$19.90	\$25.90	RISOTTO CHICKEN MARSALA	\$18.90	\$23.90
<i>Arborio rice, green prawns, pan fried with garlic, chives, onion, fresh tomato, tossed with cream & topped with parmesan.</i>			<i>Arborio rice, chicken breast sliced with garlic, mushroom, onion, cream, basil, flambéed with Marsala & parmesan.</i>		
RISOTTO ALLA MARINARA	\$19.90	\$25.90	RISOTTO FUNGI CRAB	\$19.90	\$25.90
<i>Arborio rice, onion, calamari, mussels, scallops, prawns, chives & mild chilli in a rich napoli, cream sauce, topped with parmesan cheese.</i>			<i>Arborio rice, Sand Crab, sautéed mushrooms, garlic, onion, herbs & basil in a cream sauce, topped with parmesan</i>		
			RISOTTO VEGETABLE POMODORO (V.T)	\$17.50	\$22.50
			<i>Arborio rice, mixed vegetables, with garlic, onion, sweet sherry & fresh tomato finished with parmesan.</i>		

SECONDI PIATTI (MAIN FARE)

Choice of **STEAMED VEGETABLES** or **CHEF'S SPECIAL BALSAMIC SALAD** (No changes to Salad)

Extras - BOWL OF CHIPS \$5.00

BISTECCA (STEAK) 300g

STEAK PERNOD BUG & PRAWNS \$39.50

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

Wine Suggestion:- Bottle- Wirra Wirra Angelus Cab/Sav (S.A)

STEAK CHILLI PRAWNS \$31.90

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

Wine Suggestion:- Bt/Gl - Patchwork Shiraz (Barossa SA)

STEAK GARLIC PRAWNS \$31.90

Grass & grain rib, char grilled & topped with creamy garlic prawns.

Wine Suggestion:- Bt/Gl - Yalumba Signature 2013 (SA)

STEAK ALLA ROMANA \$32.90

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

Wine Suggestion:- Bt/Gl - John Duval Entity Shz 2014 Vintage (S.A)

STEAK FUNGI \$31.90

Grass & grain rib, char grilled topped with chef's mushroom sauce.

Wine Suggestion:- Bt - Ringbolt Cab/Sav (W.A)

PORCO (PORK) 300g

PORCO GALLIANO BANANA \$31.90

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

Wine Suggestion:- Bottle - West Cape Howe Sauv Blanc (W.A)

PORCO RAFINO PRAWNS \$32.90

Tender lean pork cutlet, pan-fried, topped with prawns & a creamy horseradish, white wine & chive sauce.

Wine Suggestion:-Bt/Gl - Vasse Felix Classic Dry White (W.A)

POLLO (CHICKEN)

POLLO ALLA ROMANA \$31.90

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

Wine Suggestion:- Bt/Gl - Freycinet Chardonnay (TAS)

POLLO PARMIGIANA \$31.90

Chicken breast, panfried, bacon rasher, roasted capsicum, panfried eggplant, white sauce, mozzarella & grilled to golden.

Wine Suggestion:- Bt/Gl - Opawa Sauv Blanc (Marlborough NZ)

POLLO MARSALA \$29.50

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

Wine Suggestion:- Bt/Gl - Corte Garia Pinot Grigio (Verona Italy)

PESCE DI MARE (SEAFOOD)

CHILLI PRAWNS \$27.90

Served with herbed rice. Green prawns pan fried with chilli, shallots, basil, garlic, white wine & napoli sauce. (HOT AS YOU LIKE)

Wine Suggestion:- Bt/Gl - Smith & Hooper Merlot (S.A)

GARLIC PRAWNS \$27.90

Served with herbed rice. Green prawns pan tried in garlic, with shallots, cream & sherry.

Wine Suggestion:- Bt/Gl - Nautilus Est Pinot Gris (N.Z)

GRILLED SEAFOOD MISTO \$40.90

Combination of grilled bugs, prawns, scallops, mussels & calamari all tossed with olive oil, garlic, chilli, dill, chive, lemon juice & white wine.

Served with rustic bread.

Wine Suggestion -Bt/Gl - Dalrymple 'The Cave Block' Chard (TAS)

FISH ROYALE \$31.90

Fillet of fish, lightly seasoned, sealed & poached, then encrusted with a breadcrumb, herb & butter coating.

Baked until golden & served with fresh dill, lemon & cream sauce.

Wine Suggestion:- Bt/Gl -Frycient Sauv Blanc TAS)

AGNELLINO (LAMB)

AGNELLINO CON OSSO \$30.90

Whole lamb shanks braised in a rich napoli & vegetable sauce until falling from the bone. A hearty dish served with focaccia medallions.

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

RASTROLIERA LAMB \$38.90

A rack of lamb cooked to your liking, served with our special oven dried tomato, slivered almonds, mint, rosemary & jus sauce.

Wine Suggestion:- Bt - Bowen Estate Shiraz (S.A)

VITELLO (VEAL)

VEAL MARSALA \$31.90

Veal medallions pan fried with garlic, mushrooms, flambéed with sweet marsala & finished in cream.

Wine Suggestion:- Bt - Brokenwood Pinot Noir (NSW)

VEAL SALTIMBOCCA \$31.90

Tender veal medallions, pan-fried prosciutto, layered with sage & drizzled with a white wine butter sauce.

Wine Suggestion:- Bt - Dalrymple Est Pinot Noir (TAS)

CHILDREN'S MEALS

8yrs & under All \$8.00ea

*PENNE CARBONARA *SPAGHETTI BOLOGNAISE

*PENNE & CHEESE SAUCE *CHEEKY CHEESE PIZZA

*HAWAIIAN JUNIOR PIZZA *Small Child Drink \$1.50ea

Extras - BOWL OF CHIPS \$5.00

DOLCI (DESSERTS)

Sorbello's Homemade Gelato Ice-cream

Single scoop	\$3.00
2 Scoops	\$5.50
Waffle cone - 1 Scoop	\$4.00
Waffle cone - 2 Scoop	\$6.50

KitKat Gelato - creamy chocolate gelato

Cookies & Cream Gelato - creamy favourite

Raspberry & Cream Gelato

Creamy gelato with raspberry. (GF)

Vanilla Gelato - creamy vanilla bean (GF)

Nutella Gelato - creamy chocolate gelato with nutella.

Rum & Raisin Gelato - creamy delight (GF)

Honeycomb Gelato (GF)

Pieces of chocolate honeycomb with creamy gelato.

Chocolate Gelato - creamy chocolate (GF)

Mango Sorbet Dairy free & Gluten Free

Tropical fresh mango ice based sorbet.

Super Lemon Sorbet Dairy free & Gluten Free

Refreshing lemon ice based sorbet.

Pistachio Nut Gelato (GF) \$4.50 per scoop

Delicious & creamy with pistachio nuts

CELESTIAL CHOCOLATE CAKE \$7.50

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

HEAVENLY CHOCOLATE

CITRUS TART SWEET TEMPTATION \$7.00

Sweet pastry shell filled with tangy lemon filling.

CHEFS DESSERT OF THE WEEK \$7.50

Ask your wait staff about this week's sensation.

A SURPRISE, TO DELIGHT

LEMON CANNOLI \$4.00

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

LIGHT DELIGHT

BISCOTTI ALMOND BREAD 10 for \$3.00

CHOCOLATE BROWNIE SLICE \$4.50

CARAMEL SLICE \$4.50

SAVOIARDI LIQUEUR SUNDAE \$9.50

2 scoops of gelato (your choice of flavours),

savoardi sponge finger, drizzled with Frangelico liqueur, topped with roasted almonds & cream.

Non-Alcoholic option available

CHOCOLATE MOUSSE DELIGHT \$5.50

Delicious creamy chocolate mousse.

LIGHT & FLUFFY

PISTACHIO PERFECTION \$9.50

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

PECAN PIE & CREAM \$7.50

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

CLASSIC & TRADITIONAL PIE

APPLE & CINNAMON PIE \$7.50

With custard \$1.00 extra With Gelato \$3.00 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 \$7.90

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

TOBLERONE CHEESECAKE \$7.50

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

STRIKING CHOCOLATE CREATION!!

CHUNKY CHOCOLATE CHEESECAKE \$7.50

Chocolate cheesecake with delicious choc bits, set on a Chocolate Brownie base & topped with choc shavings

CHOCOLATE DREAM

TIRAMISU \$7.50

Our homemade combination of coffee, liqueurs, savoardi biscuits & mascarpone cheese.

Topped with chocolate shavings.

AN EXQUISITE ITALIAN DREAM

HOMEMADE CASSATA \$7.50

This classic Sicilian tradition is fashioned with layers of creamy smooth nougat & chocolate gelato, together with a chantilly cream, candied fruit & sponge dipped in Cinzanno Rosso.

ENJOY AN AGE OLD PLEASURE FOR TODAY'S TASTES.

HOT TEAS

	<u>Cup</u>	<u>Pot</u>
TEA	\$3.50	\$4.00
PEPPERMINT Herbal infusions (Naturally caffeine free)		
JASMINE TEA		
GREEN TEA		
ENGLISH BREAKFAST		
EARL GREY		
CHAI TEA	\$3.90	\$4.40

COFFEES

Mugs \$1.00 extra Soy Milk \$1.00 extra

SHORT BLACK		\$4.00
LONG BLACK		\$4.00
FLAT WHITE		\$4.00
CAPPUCCINO		\$4.00
HOT CHOCOLATE		\$4.50
SHORT MACCHIATO		\$4.00
LONG MACCHIATO		\$4.00
CAFFÉ LATTE		\$4.50
Espresso coffee & hot frothy milk served in a glass mug.		
CHAI TEA LATTE		\$4.90
Monin Chai Tea flavour with steamed frothy milk.		
AFFOGATO		\$6.00
Delicious vanilla gelato & double shot of black coffee		
CAFE' FERRERO ROCHER	<i>"new"</i>	\$5.50
Espresso coffee, chocolate mixed with rich hazelnut syrup, frothed milk & whipped cream.		
BANANA TOFFEE NUT LATTE		\$4.90
Monin Yellow Banana, Monin Toffee Nut, espresso shot with steamed frothy milk.		
VANILLA FUDGE LATTE		\$4.90
Monin Vanilla, Monin Swiss Choc, Monin hazelnut, espresso coffee & steamed frothy milk.		
MOCHA		\$4.00
A shot of espresso coffee, a spoon of chocolate topped with hot frothed milk.		
VIENNA COFFEE		\$4.50
Half black coffee adding whipped cream with a sprinkle of chocolate in a glass mug.		

COLD DRINKS

	<u>Glass</u>
Lemon Lime Bitters Coca Cola	\$4.00
Soda, Lime & Bitters Lemonade Gingerale	
Fresh Lime & Soda Raspberry & Lemonade	
Sorlime - Sorbello's fresh lime juice, sugar syrup, soda. Diet Option avail.	<i>"new"</i> \$4.50

JUICES

	<u>Glass</u>
Pineapple / Apple / Orange / Tomato Juice	\$4.00
Sorbello's Fresh Cranberry Juice	<i>"new"</i> \$4.00
Sorbello's Fresh Cranberry Juice & Limes	\$4.50
Fresh Cranberry Juice, Limes & Mint leaves	\$5.00

CAN / BOTTLED DRINKS

Can of Coke / Diet Coke / Coke Zero	\$4.00
Can of Pasito / Orange / Gingerale	\$4.00
Can of Lemon Squash / Creaming Soda	\$4.00
Can of Ginger Beer	\$4.00
Bottle of Tonic Water	\$4.00
Bottle of San Pellegrino Chinotto	\$4.00
Bottle of San Pellegrino Aranciata (Orange)	\$4.00
Bottle of Bundaberg Sarsparilla	<i>"new"</i> \$5.00
Bottle of Bundaberg Gingerbeer	<i>"new"</i> \$5.00
Bottle San Pellegrino Sparkling Water 500ml	\$5.50
Bottle Acqua Panna (Toscana) Still Water 500ml	\$5.50
Bottle Antipodes Sparkling Water 1Litre (N.Z)	\$11.00

MILKSHAKES

\$4.90
Caramel, Coffee, Chocolate, Vanilla, Banana, Strawberry.

LIQUEUR COFFEES

A long black with your favourite liqueur - with or without cream.

ITALIAN 1 Sambuca	\$10.50
ITALIAN 2 Amoretto	\$10.50
IRISH Tullamore Dew	\$10.50
BAILEYS Baileys Irish Cream	\$8.50
ROMAN Galliano	\$10.50
CANALE ITALY Frangelico	\$10.50
MEXICAN Kahlua	\$9.50
GERMAN Butterscotch Schnapps	\$9.50
JAMAICAN Tia Maria	\$9.50

LIQUEUR AFFOGATO

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

PORT/MUSCAT/TAWNY/DESSERT WINE Available by Glass or Bottle

	<u>Glass 50ml</u>		<u>Glass 50ml</u>
Sorbello's Port	\$4.00	Seppeltsfield Cellar No.7 Tawny	\$6.00
McWilliams Hanwood Port 10YR	\$5.00	Yalumba Museum Antique Tawny	\$7.50
Brown Brothers Very Old Port	\$5.00	Yalumba Museum Old Muscat	\$7.00
Galway Pipe Port	\$6.00	FSW Botryis Dessert Wine	<i>"new"</i> \$8.00
Grandfather's Port	\$12.50	Heggies Botryis Reisling Dessert Wine	\$8.00
Lemoncello (Italy)	\$8.00	Tasmania Botryis Reisling Dessert Wine	<i>"new"</i> \$8.00

BEERS, CIDERS, LIQUEURS & SPIRITS

<u>PREMIUM BEERS Australian</u>			<u>LITE BEERS Australian</u>			<u>RUM</u>		
Atomic Pale Ale	(WA)	\$7.00	Cascade Lite 2.9%	(TAS)	\$6.00	Angostura Caribbean 5 Yrs		
Beez Neez	(VIC)	\$7.50	Coopers Birell Ultra Lite .5% "new"	(S.A)	\$6.00	Appleton 12 Jamaica Rum		
Bighead	(QLD)	\$7.00	Hahn Prem Lite 2.7%	(NSW)	\$6.00	Beenleigh Rum 5yrs Old		
Boags Draught	(TAS)	\$6.00	James Boag Lite 2.9%	(TAS)	\$6.00	Cachaca 51 Brazil		
Boags Premium	(TAS)	\$6.50				Captain Morgan / Captain Morgan Gold		
Carlton Draught	(VIC)	\$6.00				Inner Circle Premium Rum		
Carlton Dry	(VIC)	\$6.00				Matusalem Rum		
Coopers 62 Pilsner	(S.A)	\$6.50				Old J Spices Rum	"new"	
Coopers Celebration	(S.A)	\$8.00				Mount Gay XO Reserve		
Coopers Clear	(S.A)	\$7.00				Ron Zacapa Rum	"new"	
Coopers Dark Ale	(S.A)	\$7.50				Bacardi		
Coopers Extra Stout	(S.A)	\$8.00				151* / Black / Gold / Oakenheart		
Coopers Lager	(S.A)	\$6.50				Bundaberg Rum		
Coopers Mild Ale	(S.A)	\$6.50				Black / White / Red / Port Barrel		
Coopers Pale Ale	(S.A)	\$6.50				Reserve / Watermark 5yrs		
Coopers Sparkling Ale	(S.A)	\$7.00				Bundaberg Royal Liqueur		
Coopers Vintage	(S.A)	\$10.50				Havana Club		
Thomas Coopers Selection Artisan Reserve		\$8.00				Havana Club Especial / Club 7yrs		
Crown Lager	(VIC)	\$7.00						
Fat Yak Pale Ale	(VIC)	\$8.00						
Great Northern	(QLD)	\$6.50						
Hahn Premium Super Dry	(NSW)	\$7.00						
James Squire Golden Ale	(NSW)	\$7.50						
James Squire Hop Thief American Pale Ale		\$7.50						
James Squire Swindler Summer Ale	"new"	\$8.50						
James Squire One Fifty Lashes Pale Ale		\$7.50						
James Squire The Constable Copper Ale	"new"	\$8.50						
John Boston Golden Ale	(NSW)	\$7.50						
John Boston Pale Ale	(NSW)	\$7.50						
Little Creatures Pale Ale	(WA)	\$8.50						
Pure Blonde	(VIC)	\$6.50						
Summer	(QLD)	\$6.00						
Tooheys Dry	(NSW)	\$6.50						
Tooheys New	(NSW)	\$6.50						
Tooheys Old	(NSW)	\$7.00						
Victoria Bitter	(VIC)	\$6.50						
XXXX Bitter	(QLD)	\$6.50						
<u>BEERS International</u>			<u>MIDSTRENGTH BEERS</u>			<u>GIN</u>		
Asahi Super Dry	(Japan)	\$7.50	Carlton Midstrength 3.5%	(VIC)	\$6.00	Bombay Sapphire Gin		
Becks	"new" (German)	\$7.00	Great Northern Super Crisp Lager 3.5%		\$6.50	Haymans Dry Gin	"new"	
Belhven Scottish Ale	(Scotland)	\$8.50	Hahn 3.5% Super Dry	(NSW)	\$6.00	Hendricks Gin		
Bintang	(Indonesia)	\$7.00	Peroni Leggera 3.5%	(Italy)	\$6.50	Mare Gin	"new"	
Bitburger	(German)	\$6.50	XXXX GOLD 3.5%	(QLD)	\$6.00	No3 London Dry Gin		
Budweiser	(USA)	\$7.00				Tiger Gin	"new"	
Corona	(Mexico)	\$7.00						
Guinness Draught	(Ireland)	\$9.50						
Heineken	"new" (Holland)	\$7.00						
Kirin	(Japan)	\$7.50						
Kronenbourg	(French)	\$7.00						
Lowenbrau	(Germany)	\$6.50						
Menabrea	(Italy)	\$7.50						
Miller Chill	(USA)	\$7.00						
Miller Gen Draft	"new" (USA)	\$7.00						
Molson Canadian Lager	(Canada)	\$8.50						
Monteith's Golden Lager	(NZ)	\$7.50						
Moretti	(Italy)	\$7.00						
Mythos	(Greece)	\$7.00						
Oetinger Pilsner	"new" (Germany)	\$7.00						
Old Speckled Hen Ale	"new" (UK)	\$8.50						
Oranieboom Prem Lager	(Netherlands)	\$7.50						
Peroni Leggera (lite)	(Italy)	\$6.00						
Peroni Red	(Italy)	\$7.50						
Red Hrolley Ale	(SanDiego)	\$10.50						
Samuel Adams Boston Lager	(USA)	\$9.50						
Singha	(Thailand)	\$7.50						
Stella Artois	(Belgium)	\$7.00						
Tiger Lager	(Singapore)	\$7.00						
Tsingtao Lager	(China)	\$7.00						
			<u>BUNDABERG 500ml</u>			<u>VODKA</u>		
			Dark & Stormy - Ginger Beer & Original Rum	"new"	\$12.90	Vodka 42 Below		
						Vodka Absolut		
						Vodka Grey Goose		
			<u>CRUISERS</u>			<u>LIQUEURS</u>		
			Lemon & Lime / Guava		\$7.50	Amaretto Disaronno		
			Pineapple / Wild Raspberry			Baileys Irish Cream		
						Butterscotch Schnapps		
			<u>CIDERS</u>			<u>SCOTCH / WHISKEY</u>		
			Kopparburg Strawberry & Lime "new"	\$9.50	Bailie Nicol Jarvie Scotch (Blend)			
			Kopparburg Apple "new"	\$9.50	Bowmore Single Malt			
			Kopparburg Pear "new"	\$9.50	Canadian Club Classic 12y(Blend)			
			Tooheys Seeds Apple Cider "new"	\$7.50	Canadian Club Classic 20y(Blend)	"new"		
			Strongbow - Sweet / Dry / Original	\$7.50	Chivas Regal (Blend)			
						Crown Royal Reserve	"new"	
						Dalmore 12YO Single Malt		
						Dalwhinnie 15YO Single Malt		
						Glenrothes Select Res Speyside Single Malt		
						Dimple 12YO		
						Double Barrel Single Malt		
						Glen Moray 12YO Single Malt		
						Glenfarclas 175Yr Anniversary		
						Glenfiddich Pure Malt		
						Glenmorangie (Malt)		
						Glenwood (Malt)		
						Hart Brothers 18YO Single Malt		
						Jameson 1780 12YO Irish Whisky		
						Lagavolin 16YO Single Malt		
						Nikka Whisky (Japan)		
						Tullamore Dew		
						Laphroaig 15YO		
						Robert The Bruce (Blend)		
						Johnnie Walker		
						Blue / Red / Green / Platinum / Gold		
						<u>BOURBON</u>		
						Baker Bourbon		
						Basil Haydens		
						Booker's		
						Elijah Craig	"new"	
						Jack Daniels / Gentleman Jack / Single Barrel		
						Jim Beam / Black / Rye / Bonded / Choice		
						Jim Beam Distillers Series 1 / Small Batch		
						Makers Mark Bourbon		
						Nnob Creek Single Barrel	"new"	
						Wild Turkey / Honey Liqueur / Rare Breed		
						Wild Turkey Masters Keep 17Yrs	"new"	
						Woodford Reserve	"new"	
						<u>BRANDY/COGNAC</u>		
						Janneau Armagnac Cognac		
						St Agnes Brandy		
						Sijivica Old Plum Brandy		