

APPETISERS & ENTREES

BREADS

Garlic Bread	\$5.90
Herb Bread	\$5.90
Chilli, Garlic Mozzarella Bread	\$6.90
Cheese & Bacon Bread	\$6.90
Mozzarella Bread	\$6.90
Rosemary Garlic Mozzarella Bread	\$6.90
Medley Mix	\$6.90
<i>(Garlic, Herb, Bacon & mozz, Fresh tomato & mozzarella)</i>	
Bruschetta	\$7.50
<i>(A cooked spicy combination of tomato, onion, garlic, chilli & herbs)</i>	
Olive Italiani <i>(A medley of 3 types of olives, balsamic vinegar & olive oil, Served with rustic Italian bread)</i>	"new" \$11.50

SALAD SENSATIONS

CAESAR INSALATA	\$15.50
<i>Cos lettuce, anchovies, bacon, croutons, egg & parmesan, tossed with creamy Caesar dressing.</i>	
CHICKEN CAESAR	\$16.90
<i>Traditional salad with anchovies and sliced chicken breast.</i>	
CHICKEN INSALATA	\$16.90
<i>Cos lettuce, red onion, cucumber, tomato, mozzarella slices of grilled chicken breast, all tossed in a homemade creamy mustard and mild chilli dressing.</i>	
ITALIAN INSALATA	\$12.90
<i>Cos lettuce, red onion, tomato, olives & cucumber, drizzled with homemade Italian dressing.</i>	
GREEK INSALATA	\$14.50
<i>Cos lettuce, red onion, tomato, cucumber, olives, fetta cheese & creamy homemade Greek dressing.</i>	
PRAWN CAESAR "new"	\$17.90
<i>Cos lettuce, king prawns, bacon, croutons, egg & parmesan, tossed with creamy Caesar dressing.</i>	
PRAWN & AVOCADO INSALATA	\$17.90
<i>Cos lettuce, king prawns, sliced avocado, capsicum, red onion, with creamy homemade Greek dressing.</i>	
CHILLI PRAWNS	\$17.50
<i>Green prawns pan fried with chilli, garlic, basil & shallots, finished with white wine & rich napolli sauce. Served with herbed steamed rice.</i>	
GARLIC PRAWNS	\$17.50
<i>Green prawns pan fried in garlic, with shallots, cream & sherry all deliciously blended for a favourite dish, served with herbed steamed rice.</i>	
PERNOD BUGS "new"	\$19.90
<i>Moreton Bay bug, 2 halves, flambéed with Pernod & finished with oven roasted capsicum, cream sauce & served on steamed rice.</i>	
SMOKED SALMON CARPACCIO "new"	\$17.50
<i>Delicate slices of smoked Atlantic salmon topped with capers, fresh garlic, chilli & extra virgin olive oil. Served with rustic Italian bread.</i>	
PRAWN COCKTAIL "new"	\$16.50
<i>Crisp Iceberg lettuce & king prawns all drizzled in home made cocktail sauce.</i>	

PIZZA BREAD

Our own homemade dough with a delicious garlic butter base, topped with your choice of	Serves 2	Serves 4
* Rosemary, onion & cheese.	\$7.50	\$11.50
* Garlic & cheese	\$7.50	\$11.50
* Mushrooms, onion, rosemary & cheese.	\$7.50	\$11.50
* Fresh tomato, onion, basil & cheese.	\$7.50	\$11.50
* Herb butter base, mixed herbs & cheese	\$7.50	\$11.50
* Chats potato, rosemary & cheese. "new"	\$9.50	\$13.50
* Mushrooms, onion, mixed herbs, truffle oil & cheese. "new"	\$8.50	\$12.50

SOUP

SEAFOOD SOUP "new"	\$10.50
<i>Tomato, garlic, mild chilli, prawns, scallops, mussel, calamari, white wine & lemon juice. "Light & Flavoursome"</i>	
MINISTRONE (Alla Milanese)	\$8.50
<i>Traditional Italian soup made with a combination of vegetables, beans & pasta. Served with crispy croutons & parmesan cheese.</i>	
PUMPKIN SOUP	\$8.50
<i>Delicious soup from golden roasted pumpkin.</i>	

ANTIPASTO PIATTO

	<i>Cost per person</i>
<i>An assortment of</i>	\$ 14.50 for 1
<i>* Mixed Olives</i>	
<i>* Marinated Mushrooms</i>	\$ 19.00 for 2
<i>* Pickled Cucumber</i>	
<i>* Marinated Eggplant</i>	\$ 34.00 for 4
<i>* Roasted Marinated Capsicum</i>	
<i>* Prosciutto</i>	
<i>* Oven Dried Tomato</i>	
<i>* Focaccia Medallions</i>	
<i>* Artichoke Hearts</i>	
<i>* Fetta Cheese</i>	
<i>* Anchovies</i>	
<i>* Salami</i>	

AL NATURAL OYSTERS

Served with Chef's sauce & lemon.

<u>1/2 Doz</u>	<u>Doz</u>
\$15.50	\$25.90

AL KILPATRICU COTTO

Oysters grilled in their shell, with

<u>1/2 Doz</u>	<u>Doz</u>
\$16.50	\$29.90

bacon and Chefs own sauce.

<u>1/2 Doz</u>	<u>Doz</u>
----------------	------------

OYSTERS MORNAY "new"

Creamy sauce with rocket, mozzarella & cracked pepper.

\$16.50	\$29.90
---------	---------

OYSTERS SORBELLO

Oysters topped with a combination of bacon, garlic, parmesan, mozzarella, egg & grilled to perfection.

<u>1/2 Doz</u>	<u>Doz</u>
\$16.50	\$29.90

<u>Small</u>	<u>Large</u>
--------------	--------------

MUSSELS con BURRO "new"

Green lipped mussels sautéed with onion, garlic, white wine, butter, parsley & cracked pepper. Served with herbed rice.

\$15.50	\$24.90
---------	---------

MUSSELS

Green lipped mussels topped with bacon, garlic, parmesan, mozzarella, parsley & combined with egg. Grilled to perfection.

\$15.50	\$24.90
---------	---------

<u>Small</u>	<u>Large</u>
--------------	--------------

TEMPURA FISH BITES "new"

Tempura battered barramundi, deep-fried, served on a bed of salad, with mustard & mild chilli dressing.

\$17.50	\$27.90
---------	---------

CAJUN CALAMARI

Tender squid rings floured & deep fried, nestled on a bed of Italian salad, drizzled with mustard and mild chilli dressing.

<u>Small</u>	<u>Large</u>
\$16.50	\$24.90

<u>Small</u>	<u>Large</u>
--------------	--------------

TEMPURA PRAWNS

Tempura battered king prawns, deep-fried, served on a bed of salad, with mustard and mild chilli dressing.

\$17.50	\$27.90
---------	---------

GOURMET PIZZAS & RISOTTOS

Gluten Free Bases - Large Only Available \$3.00 extra

MEATBALL SPECIALE PIZZA <i>Tomato base, meatballs, onion, capsicum, olives & mozzarella</i>	<i>Small</i> \$15.50	<i>Large</i> \$18.50	CHILLI PEPPERONI PIZZA <i>Tomato base, peperoni, roasted capsicum, onion, chilli & mozzarella. (Choice of mild, medium or hot chilli)</i>	\$14.50	\$17.50
MARINARA PIZZA <i>White cream sauce base, calamari, scallops, prawns, garlic, onion, Cajun spice & mozzarella.</i>	\$17.50	\$21.50	PUMPKIN & BEETROOT PIZZA (VT) <i>Tomato base, roasted pumpkin, fresh beetroot, Moroccan spice, fetta & mozzarella.</i>	\$16.50	\$19.50 "new"
CAPRICCIOSA PIZZA <i>Tomato base, oven dried tomato, artichoke, herbs, mushrooms, prosciutto, basil leaves & mozzarella.</i>	\$16.50	\$19.50	GOURMET SUPREME PIZZA <i>Tomato base, anchovies, salami, bacon, olives, roasted capsicum, garlic, mushrooms, onion & mozzarella.</i>	\$16.50	\$19.50
CHICKEN & AVOCADO PIZZA "new" <i>Creamy white sauce base, onion, avocado, chicken, garlic & mozzarella.</i>	\$17.50	\$21.50	SEAFOOD DELIGHT PIZZA <i>Tomato base, onion, prawns, scallops, calamari, Cajun spice & mozzarella.</i>	\$17.50	\$21.50
EGGPLANT PIZZA <i>Tomato base, grilled eggplant, mushrooms, shallots, prosciutto, fresh basil & mozzarella.</i>	\$15.50	\$18.50	SORBELLO'S SPECIAL PIZZA <i>Tomato base, capsicum, salami, onion, olives, peperoni, mozzarella & parmesan.</i>	\$16.50	\$19.50
REAL MEAT LOVERS <i>Barbecue base, beef, onion, salami, peperoni, bacon & mozzarella.</i>	\$15.50	\$19.50	ZUCCA & FETTA PIZZA (V.T) "new" <i>Tomato base, fresh roasted pumpkin, roasted capsicum, basil, grilled eggplant, fetta & mozzarella.</i>	\$16.50	\$19.50
PRAWN & AVOCADO PIZZA <i>Tomato base, onion, king prawns, avocado, mozzarella & Cajun spice.</i>	\$17.50	\$21.50	VEGETARIAN PIZZA (V.T) <i>Tomato base, vegetable medley, olives, mushrooms, onion, mixed herbs & mozzarella.</i>	\$15.50	\$18.50
CARNE SENAPE PIZZA "new" <i>Tomato base, beef, seeded mustard, red onion, mushrooms fresh tomato & mozzarella.</i>	\$16.90	\$19.90	CHICKEN PIZZA <i>Tomato base, chicken, bacon, oven dried tomato, onion, garlic, fresh basil, black pepper & mozzarella.</i>	\$15.50	\$19.50
BOSSY - MEAT EATER <i>Tomato base, meatball, salami, bacon, onion, Sicilian sausage & mozzarella.</i>	\$16.50	\$19.50	SALMON & ROCKET PIZZA " " <i>Creamy white sauce base, roast capsicum, red onion, mozzarella, topped with smoked Atlantic salmon & rocket.</i>	\$18.50	\$22.50
RAZZO PIZZA "new" <i>Tomato base, roasted capsicum, salami, red onion, olives & mozzarella, topped with rocket & parmesan.</i>	\$16.50	\$19.50	LAMB PIZZA <i>Tomato base, roasted lamb cooked until tender, onion, mushroom, rosemary, Cajun spice & mozzarella.</i>	\$15.50	\$19.50
MARGHERITA PIZZA (V.T) <i>Tomato base, basil & mozzarella.</i>	\$14.50	\$16.50	HAWAIIAN PIZZA <i>Tomato base, ham, pineapple & mozzarella.</i>	\$14.50	\$17.50
PESTO & CHICKEN PIZZA "new" <i>Pesto base, chicken, onion, mushrooms, mozzarella</i>	\$17.50	\$21.50	SATAY / BBQ CHICKEN PIZZA <i>Base sauce, onion, chicken, mushrooms & mozzarella.</i>	\$15.50	\$18.50
NAPOLETANA PIZZA <i>Tomato base, anchovies, olives, mixed herbs, fetta & mozz.</i>	\$14.50	\$17.50			

RISOTTO

RISOTTO GAMBÈRI FRESH POMIDORO <i>Arborio rice, green prawns, pan fried with garlic, shallots, onion, fresh tomato, tossed with cream & topped with parmesan.</i>	\$18.90	\$23.90	RISOTTO CHICKEN MARSALA <i>Arborio rice, chicken pieces with garlic, mushroom, cream, basil, flambéed with Marsala & parmesan.</i>	\$18.90	\$21.90
RISOTTO ALLA MARINARA <i>Arborio rice, calamari, mussels, scallops, prawns, shallots & mild chilli in a rich napoli, cream sauce, topped with parmesan cheese.</i>	\$19.90	\$25.90	RISOTTO FUNGI CRAB <i>Arborio rice, Sand Crab, sautéed mushrooms, garlic, herbs & basil in a cream sauce, topped with parmesan</i>	\$19.90	\$25.90
			RISOTTO VEGETARIAN <i>Arborio rice, sautéed onions, garlic, steamed mixed vegies, mushrooms, sherry, napoli sauce & parmesan.</i>	\$16.50	\$19.50

ITALIAN PASTA

Gluten Free Pasta Available - Small \$2 Large \$4 extra

SPAGHETTI e POLLO <i>Chicken pieces, garlic, herbs, oven dried tomato and roasted capsicum blended in a creamy sauce, finished with parmesan.</i>	\$16.50	\$19.50	PENNE CON SICILIAN SAUSAGE & CREAM <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>	\$16.90	\$21.90
PENNE VEAL & SENAPE <i>Veal strips fried with garlic, basil, sweet chilli, onion, mustard, cream all tossed with pasta & topped with parmesan.</i>	\$16.90	\$19.90	GNOCCHI CHICKEN PESTO "new" <i>Chicken & fresh gnocchi tossed with a sauce made from olive oil, pine nuts, basil, garlic, cream & cracked pepper topped with parmesan.</i>	\$19.90	\$25.90
SPAGHETTI MATRICIANA <i>Bacon, onion, herbs, garlic, fresh rich napoli sauce, mild chilli & topped with parmesan.</i>	\$16.50	\$19.50	FETTUCCINE GARLIC PRAWNS <i>Green prawns pan-fried in sherry, garlic with shallots, finished in a cream sauce & topped with parmesan.</i>	\$18.90	\$23.90
FETTUCCINE CARBONARA <i>Bacon, onion, mushrooms & garlic, blended in a rich creamy sauce, finished with parmesan.</i>	\$16.90	\$19.90	PENNE RAGU & MEATBALLS <i>A rich hearty meat sauce, tossed with our gourmet meatballs & topped with parmesan.</i>	\$16.90	\$21.90
RAVIOLI PUMPKIN & PINE NUTS (VT) <i>Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, toasted pine nuts & finished with parmesan.</i>	\$17.90	\$20.90	PENNE SALMON & ASPARAGUS <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>	\$19.90	\$25.90
SPAGHETTI CHICKEN CARBONARA <i>Chicken, bacon, onion, mushrooms, garlic all blended in a rich creamy sauce, finished with parmesan.</i>	\$18.90	\$21.90	SPAGHETTI CHILLI PRAWNS <i>King prawns sautéed with chilli & served in a fresh rich napoli sauce with shallots topped with parmesan.</i>	\$18.90	\$23.90
FETTUCCINE CRAB <i>Sand Crab sautéed in olive oil with onion, garlic & mild chilli. Tossed with parsley, basil, shallots, lemon juice & topped with parmesan.</i>	\$19.90	\$25.90	SPAGHETTI MARINARA <i>Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with white wine. Finished with cream, napoli sauce & parmesan</i>	\$19.90	\$25.90
SPAGHETTI PERNOD CALAMARI & CAPSICUM <i>Tender squid rings pan fried with onion, garlic, basil & roasted capsicum, flambéed with pernod, tossed together & topped with parmesan.</i>	\$16.90	\$19.90	FETTUCCINE BURRO CALAMARI "new" <i>Scored calamari sautéed with olive oil, onion, garlic, butter, parsley, cracked pepper & topped with parmesan.</i>	\$16.50	\$19.50
PENNE ALLA PUTTANESCA <i>Anchovies, capers, olives, basil, garlic, mild chilli, shallots & napoli sauce, finished with parmesan .</i>	\$16.90	\$19.90	PENNE POLLO AVOCADO <i>Diced chicken thigh meat, avocado, garlic, cream sauce & topped with parmesan.</i>	\$18.90	\$21.90
RAVIOLI NAPOLI (V.T) <i>Pasta parcels filled with spinach & ricotta cheese, shallots, topped with napoli sauce & finished with parmesan.</i>	\$17.90	\$20.90	PENNE RAGU & SAUSAGE <i>Sicilian sausage in a hearty meat sauce, tossed & topped with parmesan cheese.</i>	\$17.50	\$21.50
SPAGHETTI & GAMBERI PRAWNS <i>King prawns tossed in olive oil with onion, parsley, garlic, basil, mild chilli, lemon juice, finished with parmesan.</i>	\$18.90	\$23.90	SPAGHETTI PRAWN & ROSTITO CAPSICUM "new" <i>Prawns sautéed with olive oil, onion, butter, garlic & roasted capsicum, finished with a napoli & cream sauce, topped with parmesan.</i>	\$19.90	\$23.90
GNOCCHI SEAFOOD "new" <i>Seafood sautéed with garlic, basil, sweet chilli & lemon in creamy sauce with fresh gnocchi & parmesan.</i>	\$19.90	\$25.90	SPAGHETTI BOLOGNESE BISTECCA LASAGNE (BEEF)	\$16.90	\$19.90
EGGPLANT PARMEGIANA (V.T) <i>Layered grilled eggplant, potato slices, onion & napoli sauce. Topped with egg & parmesan, baked until golden.</i>	\$16.90	\$19.90	CANNELLONI SPINACH & RICOTTA <i>Spinach & ricotta encased in tender pasta tubes, topped with white sauce, napoli, mozzarella & baked until golden.</i>	\$17.90	\$20.90 "new" (V.T)

SECONDI PIATTI (MAIN FARE)

CHOICE OF STEAMED VEGETABLES or

CHEF'S SPECIAL BALSAMIC SALAD (No changes to Salad)

BISTECCA (STEAK)

STEAK PEPPERCORN & WINE

\$29.50

Prime grain fed rib, char grilled, topped with a wine & green peppercorn creamy sauce.

Wine Suggestion:- Fantinel Adria Rosso Italy

STEAK FUNGI

\$29.50

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

Wine Suggestion:- Yalumba Barossa Patchwork Shiraz

STEAK GARLIC PRAWNS

\$29.50

Prime grain fed rib, char grilled & topped with creamy garlic prawns

Wine Suggestion:- Rymill Shiraz

STEAK CHILLI PRAWNS

\$29.50

Prime grain fed rib, char grilled & topped with chilli prawns in fresh rich napoli sauce. (As spicy as you like)

Wine Suggestion:- Peter Lehman's Layers

STEAK ALLA ROMANA

\$30.90

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

Wine Suggestion:- Penfolds Bin 128

AGNELLINO (LAMB)

ROSTROLIERA LAMB

\$34.90

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

Wine Suggestion:- Tin Shed Single Wire Shiraz

AGNELLINO CON OSSO

\$28.90

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

Wine Suggestion:- Ringbolt Cabernet Sauvignon

PORCO (PORK)

PORCO GALLIANO BANANA

\$28.90

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

Wine Suggestion:- Jim Barry Three Little Pigs Shz/Cab/Malbec

POLLO (CHICKEN)

POLLO ALLA ROMANA

\$28.90

Chicken breast, sliced & topped with an avocado fan & honey Dijon mustard cream sauce.

Wine Suggestion:- Peter Lehman's Layers

POLLO MARSALA

\$28.90

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

Wine Suggestion:- Howard Park Sauv/Blanc

POLLO PRUGNA CAPSICUM "new"

\$29.50

Chicken breast baked with capsicum, finely diced prunes, garlic, olive oil, lime juice, cracked pepper & sweet pickled onion salsa

Wine Suggestion:- Frogmore Creek Riesling

PESCE DI MARE (SEAFOOD)

PERNOD BUGS

"new"

\$35.90

Moreton Bay bugs, 4 halves, flambéed with Pernod, finished with oven roasted capsicum, cream sauce & served on a bed of fettuccini.

Wine Suggestion:- Yalumba The Virgilius

CHILLI PRAWNS

Served with herbed rice

\$26.90

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

Wine Suggestion:- Redbank "The Long Paddock" Merlot

GARLIC PRAWNS

Served with herbed rice.

\$26.90

Green prawns pan fried in garlic, with shallots, cream & sherry all deliciously blended together.

Wine Suggestion:- Howard Park Sauvignon Blanc

FISH ROYALE

\$29.90

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:- Bleasdale Potts Catch Verdelho

TEMPURA PRAWNS &

"new"

\$29.90

CAJUN CALAMARI MEDLEY

All nestled on a bed of Italian salad, drizzled with mustard and mild chilli dressing. (Salad ONLY.)

Wine Suggestion:- Primo Estate La Biondina Colombard

VITELLO (VEAL)

VEAL MARSALA

\$29.90

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

Wine Suggestion:- Yalumba Unwooded Chardonnay

VEAL SALTIMBOCCA

\$29.90

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

Wine Suggestion:- Saint Clair Marlborough Pinot Noir

VEAL COTOLETTA

\$29.50

Tender veal coated with seasoned crumbs, served drizzled with fresh lemon butter sauce.

Wine Suggestion:- Mawsons Wrattonbully Cabernet Sauvignon

CHILDREN'S MEALS

8yrs & under All \$8.00ea

*PENNE CARBONARA

*SPAGHETTI BOLOGNAISE

*PENNE & CHEESE SAUCE

*CHEEKY CHEESE PIZZA

*HAWAIIAN JUNIOR PIZZA

DOLCI (DESSERTS)

<u>Sorbello's Homemade Gelato Ice-cream</u>	
Single scoop	\$3.00
2 Scoops	\$5.00
Waffle cone - 1 Scoop	\$3.50
<u>Gelato of the week</u>	
Ask your wait staff about this weeks sensation.	
<u>Creamy Vanilla Gelato</u>	
Blended with traditional vanilla bean and cream.	
<u>Hazelnut Gelato</u>	
Made with a creamy base & hazelnuts.	
<u>Creamy Chocolate Gelato</u>	
Rich chocolate & cream deliciously blended together.	
<u>Mango Sorbet Dairy free</u>	
Tropical fresh mango ice based sorbet.	
<u>Super Lemon Sorbet Dairy free</u>	
Traditional ice based sorbet with tangy lemon.	

HOMEMADE CASSATA \$7.00

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.

PISTACHIO NUT ICE-CREAM \$7.00

A homemade dessert especially blended for lovers of pistachio nuts, cream & infused with a sweet praline (crunchy toffee).

POETRY IN A DESSERT, TREAT YOURSELF.

PECAN PIE & CREAM \$7.50

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

CLASSIC & TRADITIONAL PIE

COFFEES Mugs \$1 extra. Soy Milk \$1 extra.

SHORT BLACK, LONG BLACK	\$3.50
FLAT WHITE, CAPPUCCINO	\$3.50
CAFE LATTE, HOT CHOCOLATE	\$3.90
VANILLA FUDGE LATTE	\$4.90
BANANA TOFFEE NUT LATTE	\$4.90
CHOCOLATE SCHNAPPS HOT CHOCOLATE	\$5.50
MELLOCCINO, MOCHA	\$4.00
VIENNA COFFEE	\$4.50
AFFOGATO long black with a scoop of vanilla gelato.	\$5.00
CHAI TEA LATTE	\$4.90
BABY CINO (KIDS)	\$2.00
CAFFÉ CORETTO	\$5.50
LIQUEUR COFFEES	from \$7.50
TEAS (many to choose from)	from \$3.50
PORTS & DESSERT WINES	from \$3.50

For more tea, coffee & descriptions, please look in front of menu

DESSERT OF THE WEEK \$6.50

Ask your wait staff about this week's sensation.

A SURPRISE, TO DELIGHT

CHOCOLATE OBSCENITY \$6.50

A chocolate gateau, filled with mousse topped with chocolate peaks that are decoratively drizzled with white chocolate.

LOOKS A MILLION DOLLARS, TASTES EVEN BETTER

CITRUS TART \$6.50

Sweet pastry shell filled with tangy lemon filling.

SWEET TEMPTATION.

TIRAMISU \$7.00

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

Topped with chocolate shavings.

AN EXQUISITE ITALIAN DREAM

CHUNKY CHOCOLATE CHEESECAKE \$6.50

Chocolate cheesecake, with delicious choc bits, set on a Chocolate Brownie base, topped with caramel.

CHOCOLATE HEAVEN

APPLE & CINNAMON PIE \$6.50

With custard \$1.00 extra With Ice-cream \$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

GLUTEN REDUCED CHOC CAKE \$7.50

A moist chocolate cake made especially to give a gluten reduced option.

ORANGE & ALMOND CAKE \$7.50

Dairy & Gluten Reduced

A moist cake made from oranges & almond meal, topped with almond flakes & dusted with icing sugar.

SOMETHING FOR EVERYONE

A WARM DEVINE CHOCOLATE SLICE \$6.50

WITH CUSTARD & LIQUEUR

Warmed chocolate dessert slice base with custard Tia Maria & lightly dusted with nutmeg

A LIQUEUR FANATASY

CHOCOLATE BROWNIE SLICE \$4.50

ROCKY ROAD SLICE \$4.50

"new"

CARAMEL SLICE \$4.50

BISCOTTI ALMOND BREAD 10 for \$2.50

TOTO BISCOTTI 10 for \$2.50

Homemade Sicilian biscuit, rolled in icing & cinnamon.

HOT TEAS

\$3.50

TEA

DECAFFEINATED TEA
ENGLISH BREAKFAST
IRISH BREAKFAST
EARL GREY
JASMINE GREEN

Green tea, Jasmine flavours

PEPPERMINT

Herbal infusions (Naturally caffeine free)

CHAI TEA **\$3.90**

COFFEES

Mugs \$1.00 extra Soy Milk \$1.00 extra

SHORT BLACK **\$3.50**

LONG BLACK **\$3.50**

FLAT WHITE **\$3.50**

CAPPUCCINO **\$3.50**

HOT CHOCOLATE **\$3.90**

SHORT MACCHIATO **\$3.50**

LONG MACCHIATO **\$3.50**

CAFFÉ LATTE **\$3.90**

Espresso coffee & hot frothy milk served in a glass mug.

CHAI TEA LATTE **\$4.90**

Monin Chai Tea flavour with steamed frothy milk.

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.**

CHOCOLATE SCHNAPPS HOT CHOCOLATE

**Chocolate Schnapps, hot frothy milk,
chocolate & sprinkled with chocolate. \$5.50**

VIENNA COFFEE **\$4.50**

**Half black coffee adding whipped cream
with a sprinkle of chocolate in a glass mug.**

MELLOCCINO **\$4.00**

**Espresso coffee, steamed frothy milk &
marshmallows, with a sprinkle of chocolate.**

MOCHA **\$4.00**

**A shot of espresso coffee, a spoon
of chocolate topped with hot frothed milk.**

AFFOGATO **\$5.00**

Delicious vanilla gelato with long black coffee

BABY CINO (KIDS) **\$2.00**

Frothed milk with chocolate, in a small cup.

CAFFÉ CORETTO **\$5.50**

**Espresso coffee with a splash of either
Amoretto/Grappa / Frangelico / Galliano.**

MILKSHAKES

\$4.90

Caramel, Chocolate, Strawberry,
Vanilla, Banana, Iced Coffee

LIQUEUR COFFEES

WITH OR WITHOUT CREAM??

A long black with your favourite liqueur.

ITALIAN 1 Sambuca **\$7.50**

ITALIAN 2 Amoretto **\$7.50**

IRISH Tullamore Dew **\$8.00**

IRISH CREAM Baileys Irish Cream **\$7.50**

ROMAN Galliano **\$7.90**

FRENCH Dom Benedictine **\$9.90**

CANALE ITALY Frangelico **\$7.50**

MEXICAN Kahlua **\$7.50**

GERMAN Butterscotch Schnapps **\$6.50**

JAMAICAN Tia Maria **\$7.90**

COLD DRINKS

Glass

Coca Cola Diet Coke **\$3.00**

Sprite Gingerale

Lift Sarsaparilla

Lime & Soda Raspberry & lemonade

Cherry Cola **\$3.50**

Soda, Lime & Bitters Lemon Lime Bitters **\$3.50**

JUICES

Glass

Pineapple Apple **\$3.50**

Orange Tomato Juice

CAN / BOTTLED DRINKS

\$3.50

Can of Coke, Diet Coke & Zero

Can of Pasito

Can of Creaming Soda

Can of Ginger Beer

Bottle of Mineral Water

Bottle of Tonic Water

Bottled Water

Bottle of San Pellegrino Chinotto **\$3.50**

Bottle of San Pellegrino Aranciata (Orange) **\$3.50**

San Pellegrino Carbonated Water 500ml **\$5.50**

PORTS

Try a port to finish, with your coffee.

Glass

Sorbello's **\$3.50**

McWilliams Hanwood **\$4.00**

Brown Brothers Very Old **\$5.00**

Galway Pipe **\$6.00**

Grandfather's **\$10.50**

DESSERT WINES

Glass

Try a D/wine to finish, with your coffee.

Vasse Felix Cane Cut Semillon **\$6.00**

Seppeltsfield Cellar No.6 Tokay **\$6.00**

Seppeltsfield Cellar No.7 Tawny **\$6.00**

Seppeltsfield Cellar No.8 Muscat **\$6.00**

Seppeltsfield Para 10 yr Old **\$10.00**

83 GREAT BEERS & CIDERS, LIQUEURS & SPIRITS

LITE BEERS Australian

Cascade Lite 2.9%	(TAS)	\$5.50
Coopers Lite 2.9%	(S.A)	\$5.50
James Boag Lite 2.9%	(TAS)	\$5.50
Hahn Prem Lite 2.7%	(NSW)	\$5.50

MIDSTRENGTH BEERS

XXXX Gold 3.5%	(QLD)	\$5.50
Crown Gold 3.5%	(VIC)	\$5.50
Carlton Midstrength 3.5%	(VIC)	\$5.50
Pure Blonde Naked 3.5%	(VIC)	\$5.50
Hahn Super Dry 3.5%	(NSW)	\$5.50
Peroni Leggera 3.5%	(Italy)	\$6.00

BASIC SPIRITS

Cruiser		\$7.50
Ice/Raspberry/Pineapple		
Westcoast Cooler		\$7.00
Strongbow		\$7.00
Sweet, Dry or Original		
Tooheys Dry Seeds		\$7.00

LIQUEURS

Amaretto Disaronno		
Baileys Irish Cream		
Butterscotch Schnapps		
Campari		
Chartreuse Green / Yellow		
Cinzanno Bianco / Rosso / Extra Dry Vermouth		
Cointreau		
Continental Pear Liqueur		
Dom Benedictine		
Drambuie		
Frangelico		
Galliano / Black / White / Yellow		
Grand Marnier		
Grappa Nardini Riserva "new"		
Kahlua		
Kahlua Espec "new"		
Lemoncello Giori		
Licor 43		
Malibu		
Mandarine Napoleon Liqueur		
Midori Melon Liqueur		
Ouzo		
Pernod		
Pimms		
Piza (Almond/Pistachio/Hazelnut)		
Rosso Antico		
Soho Lychee Liqueur "new"		
Southern Comfort		
Strega Liqueur		
Tequila		
Tia Maria		
Yeni Rakl Turkish Aniseed "new"		

BRANDYS

Hennessy VSOP		
St Agnes Brandy		
Sijivica Old Plum Brandy "new"		

GINS

Gin		
Bombay Sapphire Gin		
Gin Ginebra S Migoel "new"		
Hendricks Gin		

PREMIUM BEERS Australian

Barefoot Redler (S.A)	\$6.00
Beez Neez (VIC)	\$7.00
Bighead (QLD)	\$6.50
Blue Tongue Lager "new" (NSW)	\$6.50
Boags Classic Blonde (TAS)	\$6.00
Boags Draught (TAS)	\$6.00
Boags Premium (TAS)	\$6.00
Boags Pure (TAS)	\$6.50
Boags St George (TAS)	\$6.50

Bostons Mill Pale Ale "new" (NSW)	\$7.00
Cairns Gold "new" (FNQ)	\$6.50
Carlton Cold (VIC)	\$5.50
Carlton Dry (VIC)	\$6.00
Carlton Fusion (VIC)	\$6.00
Cascade Premium (TAS)	\$6.50
Coopers 62 Pilsner (S.A)	\$6.50
Coopers Clear (S.A)	\$6.50
Coopers Dark Ale (S.A)	\$6.50
Coopers Extra Stout (S.A)	\$7.50
Coopers Lager (S.A)	\$6.50
Coopers Mild Ale (S.A)	\$6.50
Coopers Pale Ale (S.A)	\$6.00
Coopers Sparkling Ale (S.A)	\$6.00
Coopers Vintage (S.A)	\$9.00
Crown Lager (VIC)	\$6.00
Fat yak Pale Ale (VIC)	\$7.00
FNQ Lager "new" (FNQ)	\$6.50
Hahn Super Dry (NSW)	\$6.00
Hahn White "new" (NSW)	\$6.50
James Squire Amber (NSW)	\$7.00
James Squire Golden Ale (NSW)	\$7.00
James Squire Pilsener (NSW)	\$7.00
James Squire Porter (NSW)	\$7.00
James Squire Sundown Lager (NSW)	\$7.00

Kings Dry Lager "new" (VIC)	\$6.00
Pepper Jack Ale (S.A)	\$7.00
Pure Blonde (VIC)	\$6.00
Summer (QLD)	\$6.00
Tooheys Dry (NSW)	\$6.00
Tooheys New (NSW)	\$5.50
Tooheys Old (NSW)	\$6.00
Victoria Bitter (VIC)	\$5.50
XXXX Bitter (QLD)	\$5.50

RUMS

Appleton 12 Jamaica Rum		
Bacardi / Black / Bicardi 151*		
Beenleigh		
Bundaberg Rum / Bundy Red		
Bundaberg Watermark 5yrs old "new"		
Bundy Reserve		
Cachaca 51 Brazil		
Captain Morgan		
Captain Morgan Gold "new"		
Havana Club		
Inner Circle Premium Rum		
Matusalem Rum		
Mount Gay Rum Extra Old		
Santa Maria Superior Rum		

VODKAS

Vodka Effen / Black Cherry		
Vodka Level / 42 Below / Absolut		
Vodka Grey Goose		
Vodka Stolichnaya		
Vodka Liudka Caffe/ Peach		
Vodka Smirnoff Black		

BEERS International

Amstel (Holland)	\$7.00
Asahi Super Dry (Japan)	\$7.50
Becks (German)	\$6.50
Bintang "new" (Indonesia)	\$7.00
Bitburger (German)	\$6.50
Budweiser (USA)	\$6.50
Carlsberg "new" (Denmark)	\$7.00
Chang (Thailand)	\$7.00
Corona (Mexican)	\$6.50

Guinness Draught (Ireland)	\$8.50
Heineken (Holland)	\$6.50
Karlovacko (Croatia)	\$7.00
Kilkenny Draught (Ireland)	\$8.50
Kirn Ichiban (Japan)	\$7.00
Kronenbourg (French)	\$7.00
Lowenbrau (Germany)	\$6.50
Menabrea (Italy)	\$6.50
Messina (Sicily)	\$7.00
Miller Chill (USA)	\$6.50
Miller Gen Draft (USA)	\$6.50
Monteith's Golden Lager (NZ)	\$7.00
Monteith's Summer Ale (NZ)	\$7.00
Moretti "new" (Italy)	\$6.50
Mythos (Greece)	\$7.00
Oranjeboom (Dutch)	\$7.00
Peroni (Italy)	\$6.50
Peroni Leggera (lite) (Italy)	\$6.00
Quilmet's (Argentina)	\$7.00
Singha (Thailand)	\$6.50
Stella Artois (Belgium)	\$6.50
Tiger Lager (Singapore)	\$6.50

Moretti "new" (Italy)	\$6.50
Mythos (Greece)	\$7.00
Oranjeboom (Dutch)	\$7.00
Peroni (Italy)	\$6.50
Peroni Leggera (lite) (Italy)	\$6.00
Quilmet's (Argentina)	\$7.00
Singha (Thailand)	\$6.50
Stella Artois (Belgium)	\$6.50
Tiger Lager (Singapore)	\$6.50

SCOTCHS / WHISKEYS

Baillie Nicol Jarvie Scotch (Blend)		
Bowmore Single Malt		
Canadian Club (Blend)		
Chivas Regal (Blend)		
Dalmore 12YO Single Malt		
Dalwhinnie 15YO Single Malt		
Dewards Scotch (Blend)		
Glen Moray 12 YO Single Malt		
Glen Moray Single Malt Whisky		
Glenfiddich Pure Malt		
Glenmorangie (Malt) "new"		
Glenwood (Malt)		
Hart Brothers 18YO Single Malt "new"		
Jameson 1780 12YO Irish Whisky		
Jonnie Walker Black / Blue Label		
Jonnie Walker Gold / Green / Red Label		
Lagavolin 16YO Single Malt "new"		
Robert The Bruce (Blend)		
Tullamore Dew		

BOURBONS

Baker Bourbon	Booker's
Basil Haydens	Jack Daniels
Jack Daniels	Gentleman Jack / Single barrel
Jim Beam	Black / Bonded / Choice
Jim Beam	Distillers Series 1 / Rye
Jim Beam	Small Batch
Makers Mark Bourbon	
Wild Turkey	Wild Turkey Honey Liqueur
Wild Turkey 8yrs old "new"	
Wild Turkey Rare Breed	

SORBELLOS LUNCH MENU

DINE IN ONLY - FULL MENU AVAILABLE AT LUNCH

PANINI Toasted & All served with side salad "new" \$12.00

PESTO - Pesto base, red onion, grilled eggplant, oven dried tomato, mushrooms, Greek dressing & mozzarella cheese. (V.T)

CHICKEN & AVOCADO - Garlic butter base, chicken breast, avocado, Greek dressing & mozzarella cheese.

SALMON & PRAWN - Herb butter base, salmon, prawns, red onion, chilli mustard dressing & mozzarella cheese.

PROSCIUTTO & EGG - Garlic butter base, prosciutto, egg, red onion, fresh tomato, Greek dressing & mozzarella cheese.

CHICKEN PESTO - Pesto base, chicken breast, oven dried tomato, avocado, bacon, fetta cheese & Caesar dressing.

SALIMINO - Herb butter base, salami, roasted capsicum, olives, mushrooms, red onion, Caesar dressing & mozzarella.

BEETROOT - Garlic butter base, fresh beetroot, roasted pumpkin, red onion, Greek dressing & mozzarella. (V.T)

BREADS GARLIC BREAD \$5.00 HERB BREAD \$5.00 MEDLEY MIX \$5.90 BRUSCHETTA \$5.90

PIZZA

CHILLI PEPPERONI PIZZA \$11.00

HAWAIIAN PIZZA \$11.00

SORBELLO'S SPECIAL PIZZA \$11.00

MARGHERITA PIZZA (V.T) \$11.00

CHICKEN & AVOCADO PIZZA "new" \$13.00

BBQ CHICKEN OR SATAY CHICKEN PIZZA \$11.00

PUMPKIN & BEETROOT PIZZA (V.T) \$13.00

PRAWN & AVOCADO PIZZA \$13.00

LAMB PIZZA \$13.00

PASTA

Gluten Free Pasta Available Sm \$2 Lge \$4 Extra

SPAGHETTI BOLOGNESE \$11.00

BISTECCA LASAGNE (BEEF) \$11.00

RAVIOLI NAPOLI \$12.00

SPAGHETTI MATRICIANA \$11.00

Bacon, onion, herbs, garlic, fresh rich napoli sauce, "new"

shallots, mild chilli & topped with parmesan.

RAVIOLI PUMPKIN & PINE NUTS (V.T) \$12.00

Tossed with a rich creamy pumpkin sauce,

roasted pine nuts & finished with parmesan cheese.

SALAD

GARDEN SIDE SALAD \$4.50

CAESAR INSALATA \$11.00

ITALIAN INSALATA \$11.00

PRAWN CAESAR SALAD "new" \$13.00

GREEK INSALATA \$11.00

CHICKEN INSALATA \$12.00

PRAWN & AVOCADO INSALATA \$13.00

CHICKEN CAESAR INSALATA \$12.00

FISH ROYALE \$13.00

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.

TEMPURA FISH BITES "new" \$13.00

TEMPURA PRAWNS \$13.00

Tempura battered king prawns OR fish, deep-fried, served on a bed of salad, with mustard and mild chilli dressing.

CAJUN CALAMARI \$11.00

Squid rings floured and deep fried. Served on Italian salad with mustard and mild chilli dressing.

TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY "new" \$20.00

Combination of tempura prawns & Cajun calamari served on a bed of salad with mustard and mild chilli dressing

RISOTTO

RISOTTO VEGETARIAN (V.T) \$11.00

Arborio rice, sautéed onions, garlic, sherry, mushrooms, steamed mixed vegies, napoli sauce with parmesan.

RISOTTO CHICKEN MARSALA \$11.00

Arborio rice, chicken pieces with garlic, mushroom, cream, basil, flambéed with Marsala, & topped with parmesan.

RISOTTO GAMBERI FRESH POMIDORO \$13.00

Arborio rice, green prawns pan fried with garlic, onion, shallots, fresh tomato, finished with cream & parmesan.

SPAGHETTI CHICKEN CARBONARA \$13.00

Traditional creamy carbonara with chicken & parmesan "new"

PENNE CARBONARA \$11.00

Traditional creamy carbonara with bacon, mushrooms & parmesan.

PENNE POLLO AVOCADO \$13.00

Chicken, avocado, garlic, cream sauce & parmesan.

FETTUCCINE GARLIC PRAWNS \$13.00

* Garlic, shallots, creamy sauce with fettuccine & parmesan.

SPAGHETTI CHILLI PRAWNS \$13.00

* Chilli, napoli sauce & shallots served with spaghetti & parmesan.

PENNE CON SICILIAN SAUSAGE & CREAM \$11.00

Slices of sausage pan-fried with onion, garlic, basil, chilli & fresh rosemary with a hint of wine & finished with creamy sauce & topped with parmesan cheese.

SPAGHETTI & GAMBERI PRAWNS \$13.00

King prawns, olive oil, onion, garlic, parsley, basil, mild chilli, lemon juice & topped with parmesan.

PENNE VEAL & SENAPE \$11.00

Veal strips fried with garlic, basil, sweet chilli, onion, mustard, cream, tossed & topped with parmesan.

SPAGHETTI e POLLO \$13.00

Chicken pieces, garlic, herbs, oven dried tomato, roasted capsicum blended in creamy sauce, with parmesan.

SPAGHETTI MARINARA \$14.00

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

FETTUCCINE BURRO CALAMARI "new" \$11.00

Scored calamari sautéed with olive oil, onion, garlic, butter, parsley, cracked pepper & topped with parmesan.



Sorbello's Italian Restaurant

166 Victoria Street, Mackay. pH/ fax (07) 4957 8300

A Minimum of 20 People. 1 Menu Choice (Deal) per booking.

NUMBERS FOR SET MENU BOOKINGS MUST BE CONFIRMED 24 HRS PRIOR.

Menu Choice No. 1

2 Course \$25.00 Per/Head OR 3 Course \$32.00 Per/Head

ENTREE

SHARE A SELECTION OF

GARLIC BREAD

BRUSCHETTA

PIZZA BREAD Rosemary, onion & mozzarella.

TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY "new"

Combination of tempura prawns & Cajun calamari served on a bed of salad with mustard and mild chilli dressing.

MAINS

SHARE A SELECTION OF

CAESAR INSALATA

*Cos lettuce, **anchovies**, bacon, croutons, egg & parmesan, tossed with creamy Caesar dressing.*

GREEK INSALATA

Cos lettuce, red onion, tomato, cucumber, olives, fetta cheese & creamy homemade Greek dressing.

REAL MEAT LOVERS

Barbecue base, beef, onion, salami, peperoni, bacon & mozzarella.

CHICKEN & AVOCADO PIZZA

Creamy white sauce base, onion, avocado, chicken, garlic & mozzarella.

SORBELLO'S SPECIAL PIZZA

Tomato base, capsicum, salami, onion, olives, peperoni, mozzarella & parmesan.

PENNE VEAL & SENAPE

Veal strips fried with garlic, basil, sweet chilli, onion, mustard, cream all tossed with pasta & topped with parmesan.

FETTUCCINE GARLIC PRAWNS

Green prawns pan-fried in sherry, garlic with shallots, finished in a cream sauce & topped with parmesan.

PENNE POLLO AVOCADO

Diced chicken thigh meat, avocado, garlic, cream sauce & topped with parmesan.

RAVIOLI NAPOLI (V.T)

Pasta parcels filled with spinach & ricotta cheese, shallots, topped with napolli sauce & finished with parmesan.

FETTUCCINE CARBONARA

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

DESSERT MENU

TEA & COFFEE INCLUDED

TIRAMISU

Our homemade combination of coffee, liqueurs, savoiardi biscuits & mascarpone cheese. Topped with chocolate shavings.

CHOCOLATE OBSCENITY

A chocolate gateau, filled with mousse topped with chocolate peaks that are decoratively drizzled with white chocolate.

CITRUS TART

Sweet pastry shell filled with tangy lemon filling.



Sorbello's Italian Restaurant

166 Victoria Street, Mackay. pH/ fax (07) 4957 8300

A Minimum of 20 People. 1 Menu Choice (Deal) per booking.

NUMBERS FOR SET MENU BOOKINGS MUST BE CONFIRMED 24 HRS PRIOR.

Menu Choice No. 2

2 Course \$37.00 Per/Head OR 3 Course \$44.00 Per/Head

ENTREE

SHARE A SELECTION OF

GARLIC BREAD

BRUSCHETTA

PIZZA BREAD Rosemary, onion & mozzarella.

TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY "new"

Combination of tempura prawns & Cajun calamari served on a bed of salad with mustard and mild chilli dressing

MAINS MENU

STEAK GARLIC PRAWNS (Cooked Medium) or STEAK CHILLI PRAWNS (Cooked Medium)

Prime rib char grilled & topped with garlic prawns served in a creamy sauce OR Prime rib topped with chilli prawns in napoli sauce. Served with Vegetables of Chefs Salad.

FISH ROYALE

Fillet of fish of the day, lightly seasoned, sealed then poached. Encrusted with breadcrumbs, herbs & butter. Served with fresh dill, lemon & cream sauce. Served with Vegetables of Chefs Salad

POLLO ALLA ROMANA

Chargrilled chicken breast, sliced & topped with an avocado fan & honey Dijon mustard cream sauce. Served with Vegetables of Chefs Salad.

SPAGHETTI MARINARA

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

DESSERT MENU

TEA & COFFEE INCLUDED

TIRAMISU

Our homemade combination of coffee, liqueurs, savoiardi biscuits & mascarpone cheese. Topped with chocolate shavings.

CHOCOLATE OBSCENITY

A chocolate gateau, filled with mousse topped with chocolate peaks that are decoratively drizzled with white chocolate.

CITRUS TART

Sweet pastry shell filled with tangy lemon filling.



Sorbello's Italian Restaurant

A Minimum of 20 People. 1 Menu Choice (Deal) per booking. BOOKINGS MUST BE CONFIRMED 24 HRS PRIOR.

Menu Choice No. 3

2 Course \$45.00 Per/Head OR 3 Course \$50.00 Per/Head

ENTRÉE MENU

1/2 Doz NATURAL OYSTERS
1/2 Doz KILPATRICU COTTO

1/2 Doz OYSTERS MORNAY

Creamy sauce with rocket, mozzarella
& cracked pepper.

1/2 Doz OYSTERS SORBELLO

Oysters topped with a combination of bacon, garlic,
parmesan, mozzarella, egg & grilled to perfection.

**TEMPURA PRAWNS &
CAJUN CALAMARI MEDLEY**

Combination of tempura prawns & Cajun calamari
served on a bed of salad with mustard
and mild chilli dressing

GARLIC PRAWNS OR CHILLI PRAWNS

Green prawns pan fried in garlic, with shallots, cream
& sherry **OR** pan fried with chilli, garlic, basil &
shallots, finished with white wine & rich napoli sauce.
Served with herbed steamed rice.

MINISTRONE (Alla Milanese)

Traditional Italian soup made with a combination of
vegetables, beans & pasta. Served with crispy
croutons & parmesan cheese.

PUMPKIN SOUP

Delicious soup from golden roasted pumpkin.

PRAWN COCKTAIL

Crisp Iceberg lettuce & king prawns all
drizzled in home made cocktail sauce.

MAINS MENU

SERVED WITH CHOICE OF VEGETABLES OR CHEF'S SALAD

STEAK GARLIC PRAWNS (Cooked Medium)
or STEAK CHILLI PRAWNS (Cooked Medium)

Prime rib char grilled & topped with garlic
prawns served in a creamy sauce **OR**
Prime rib topped with chilli prawns in napoli sauce.

POLLO ALLA ROMANA

Chargrilled chicken breast, sliced & topped with an
avocado fan & honey Dijon mustard cream sauce.

RACK OF LAMB (Cooked Medium)

A rack of lamb, served with our special oven dried
tomato, almond, mint, rosemary & beef jus sauce.

FISH ROYALE

Fillet of barramundi, lightly seasoned, sealed
then poached. Encrusted with breadcrumbs, herbs
& butter. Served with fresh dill, lemon & cream sauce.

VEAL MARSALA

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

FETTUCCINE GARLIC PRAWNS

Green prawns pan-fried in sherry, garlic with shallots,
finished in a cream sauce & topped with parmesan.
Served with fettuccinie pasta.

DESSERT MENU

TEA & COFFEE INCLUDED

TIRAMISU

Our homemade combination of coffee, liqueurs,
savoiardi biscuits & mascarpone cheese.
Topped with chocolate shavings.

CHOCOLATE OBSCENITY

A chocolate gateau, filled with mousse topped
with chocolate peaks that are decoratively
drizzled with white chocolate.

CITRUS TART

Sweet pastry shell filled with tangy lemon filling.