

APPETISERS & ENTREES

PIZZA BREAD

	Serves 2	Serves 4
Our own homemade dough with a delicious rosemary olive oil base, topped with your choice of		
* 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>	

ROASTED EGGPLANT & SUNDRIED TOMATO SPREAD	\$11.50
<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>	"new"

MEDLEY OF OLIVES	\$11.50
<i>(A medley of 2 types of olives, balsamic vinegar & olive oil. Served with rustic Italian bread)</i>	

BOWL OF CHIPS	\$5.00
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SALAD SENSATIONS

	Small	Large
CAESAR INSALATA	\$15.90	\$23.90
<i>Cos lettuce, anchovies, bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.</i>		

CHICKEN CAESAR	\$17.50	\$25.90
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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 CAESAR	\$18.50	\$26.90
<i>Cos lettuce, prawns, bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.</i>		

CHICKEN GREEK INSALATA	\$17.50	\$25.90
<i>Cos lettuce, sliced chicken breast, red onion, tomato, olives, cucumber, feta cheese & creamy homemade greek dressing.</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>		

SOUP

	Small	Large
SEAFOOD SOUP	\$10.90	\$19.50
<i>Tomato, garlic, mild chilli, prawns, scallops, mussel, calamari, dash of cream, white wine & lemon juice. "Light & Flavoursome"</i>		
MUSHROOM & CHICKEN SOUP	\$10.90	\$19.50
<i>Mushrooms, chicken, mild chilli, garlic, basil, napoli & dash of cream.</i>		
MINISTRONE (Alla Milanese) (V.T)	\$8.90	\$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)	\$8.90	\$16.50
<i>Delicious soup from golden roasted pumpkin.</i>		

ANTIPASTO PIATTO

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

	1/2 Doz	Doz
OYSTERS AL NATURAL	\$18.50	\$34.50
<i>Served with Chef's sauce & lemon.</i>		
PESTO OYSTERS	\$19.50	\$34.90
<i>Oysters grilled in their shell, with basil pesto sauce.</i>		
KILPATRICK OYSTERS	\$19.50	\$34.90
<i>Oysters grilled in their shell, with bacon & Chefs own sauce.</i>		
MORNAY OYSTERS	\$19.50	\$34.90
<i>Oysters topped with a creamy cheesy mornay sauce & grilled until golden</i>		

CHILLI PRAWNS	\$17.90	<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	\$17.90	<u>Entrée</u>
<i>Green prawns pan fried in garlic, with chives, cream & sherry all deliciously blended for a favourite dish. Served with herbed steamed rice.</i>		

	Small	Large
TEMPURA PRAWNS	\$17.90	\$28.50
<i>Tempura battered green prawns, deep-fried, served on a bed of salad, with mustard and mild chilli dressing.</i>		

CAJUN CALAMARI	\$16.90	\$25.50
<i>Tender squid rings floured & deep fried, nestled on a bed of Italian salad, drizzled with mustard and mild chilli dressing.</i>		

	Enree	Main
SIGNATURE GAMBERI (PRAWNS)	\$19.90	\$39.90
<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>		

	Entrée	Main
MANGO PRAWNS	\$18.90	\$29.90
<i>Green prawns fried in olive oil, garlic, chilli, basil, dash of cream & homemade mango chutney, served with herbed steamed rice.</i>		

	Entrée	Main
PERNOD BUGS	\$19.90	\$39.90
<i>Bugs cut into 2 halves, flambéed with Pernod & finished with oven roasted capsicum, cream sauce & served on steamed rice.</i>		

GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$3.00 extra

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

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	FETTUCCINE 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	FETTUCCINE 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>		
FETTUCCINE 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	FETTUCCINE 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)

BISTECCA (STEAK) 300g

PESCE DI MARE (SEAFOOD)

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)

SALMONE SENAPE \$30.90

Skinless salmon pan-fried & topped with a dijon mustard, cream, chive & diced pickled cucumber sauce.

Wine Suggestion:-Bt - Tarra Warra Est Reserve Chardonnay (VIC)

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)

CHILLI PRAWNS Served with herbed rice. \$27.90

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)

STEAK GARLIC PRAWNS \$31.90

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

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

GARLIC PRAWNS Served with herbed rice. \$27.90

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

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

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)

FISH ROYALE \$30.90

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)

STEAK FUNGI \$31.90

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

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

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

VITELLO (VEAL)

VEAL MARSALA Veal medallions pan fried with \$30.90

garlic, mushrooms,flambéed with sweet marsala & finished in cream.

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

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)

VEAL SALTIMBOCCA \$30.90

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

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

POLLO (CHICKEN)

POLLO ALLA ROMANA \$29.50

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

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

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 2014 (S.A)

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)

PORCO (PORK) 300g

PORCO GALLIANO BANANA \$30.90

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

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

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)

POLLO RAFINO PRAWNS \$31.90

Chicken breast pan-fried, topped with prawns & a creamy horseradish, white wine & chive sauce.

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

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	\$5.00
Waffle cone - 1 Scoop	\$3.50
Waffle cone - 2 Scoop	\$5.50

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)

Marsbar Gelato - rich & delicious gelato.

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) \$4.50per scoop

Delicious & creamy with pistachio nuts

CITRUS TART SWEET TEMPTATION \$7.00

Sweet pastry shell filled with tangy lemon filling.

CELESTIAL CHOCOLATE CAKE \$7.50

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

HEAVENLY CHOCOLATE

CHEFS DESSERT OF THE WEEK \$7.50

Ask your wait staff about this week's sensation.

A SURPRISE, TO DELIGHT

LEMON CANNOLI \$3.50

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

MISSISSIPPI MUD CAKE \$7.00

Warmed moist, rich, dark chocolate cake covered with chocolate ganache. Topped with fan shaped chocolate piece and lush chocolate bud.

STRIKING CHOCOLATE CREATAION!!

STICKY DATE "new" \$7.90

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

CHUNKY CHOCOLATE CHEESECAKE \$7.00

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	"new"	\$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.		
MELLOCCINO		\$4.00
Espresso coffee, steamed frothy milk & marshmallows, with a sprinkle of chocolate.		

COLD DRINKS

		<u>Glass</u>
Lemon Lime Bitters	Coca Cola	\$4.00
Soda, Lime & Bitters	Lemonade	
Fresh Lime & Soda	Gingerale	
Raspberry & Lemonade		

JUICES

		<u>Glass</u>
Pineapple / Apple / Orange / Tomato Juice		\$4.00
Sorbellos Fresh Cranberry Juice	"new"	\$4.00
Sorbellos 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	"new"	\$5.00
Bottle of Bundaberg Gingerbeer	"new"	\$5.00
Bottle San Pellegrino Sparkling Water 500ml		\$5.50
Bottle Acqua Panna (Tascan) Still Water 500ml		\$5.50

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	\$7.50
ITALIAN 2	Amoretto	\$7.50
IRISH	Tullamore Dew	\$8.00
BAILEYS	Baileys Irish Cream	\$7.50
ROMAN	Galliano	\$7.90
CANALE ITALY	Frangelico	\$7.50
MEXICAN	Kahlua	\$7.50
GERMAN	Butterscotch Schnapps	\$6.50
JAMAICAN	Tia Maria	\$7.90

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	"new" \$8.00
Grandfather's Port	\$12.50	Heggies Botryis Reisling Dessert Wine	\$8.00
Lemoncello (Italy)	\$8.00	Tasmania Botryis Reisling Dessert Wine	"new" \$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 X O 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 "new"	(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		
						Vodka Imperia		
						Vodka Level		
						Vodka Luksusowa		
						Vodka Skyy		
						Vodka Smirnoff Black		
						Vodka Stolichnaya		
			<u>CRUISERS</u>			<u>LIQUEURS</u>		
			Lemon & Lime / Guava		\$7.50	Amaretto Disaronno		
			Pineapple / Wild Raspberry			Baileys Irish Cream		
						Butterscotch Schnapps		
						Campari		
						Chartreuse Green / Yellow		
						Cinzanno Bianco / Rosso		
						Cinzanno Extra Dry Vermouth		
						Cointreau		
						Continental Pear Liqueur		
						Dom Benedictine		
						Drambuie		
						Frangelico		
						Galliano Black / White / Yellow		
						Grand Marnier		
						Grappa Nardini Riserva		
						Kahlua		
						Lemoncello		
						Licor 43		
						Malibu		
						Midori Melon Liqueur		
						Ouzo		
						Pernod		
						Pimms		
						Piza (Almond/Pistachio/Hazelnut)		
						Soho Lychee Liqueur		
						Southern Comfort		
						Strega Liqueur		
						Tequila Jose		
						Tequila Avion	"new"	
						Tequila Sierra		
						Tia Maria		
						Yeni Rakl Turkish Aniseed		
			<u>SCOTCH / WHISKEY</u>			<u>BRANDY/COGNAC</u>		
			Bailie Nicol Jarvie Scotch (Blend)			Janneau Armagnac Cognac		
			Bowmore Single Malt			St Agnes Brandy		
			Canadian Club Classic 12y(Blend)			St Jivica Old Plum Brandy		
			Canadian Club Classic 20y(Blend)	"new"				
			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"				