

APPETISERS, ENTREES & SALADS

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>	
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

	Small	Large
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	erves 1
	\$19.50	erves 2
* Marinated Mushrooms * Oven Dried Tomato	\$34.00	erves 4
* Marinated Eggplant * Artichoke Hearts * Mixed Olives		
* Prosciutto * Anchovies * Roasted Marinated Capsicum		
* Salami * Focaccia Medallions		

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>	

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	"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	\$5.00
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SALAD SENSATIONS

	Small	Large
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, <u>anchovies</u>, 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, anchovies, 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

SPAGHETTI BOLOGNESE \$17.50 \$22.50
BISTECCA LASAGNE (BEEF) \$17.50 \$22.50

FETTUCCINE CRAB \$19.90 \$25.90
*Sand Crab sautéed in olive oil with onion, garlic & mild chilli.
 Tossed with chives, basil, chives & lemon juice with parmesan.*

PENNE SALMON & ASPARAGUS \$19.90 \$25.90
*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.*

PENNE VEAL & SENAPE \$17.50 \$22.50
*Veal strips fried with garlic, basil, sweet chilli, onion,
 mustard, cream all tossed & topped with parmesan.*

GNOCCHI GUSTO \$19.90 \$25.90
*Homemade gnocchi with a beef mince & brandy
 cream sauce, topped with parmesan.*

FETTUCCINE CARBONARA \$17.50 \$22.50
*Bacon, onion, mushrooms & garlic, blended in a
 rich creamy sauce, finished with parmesan.*

RAVIOLI PUMPKIN & PINE NUTS (VT) \$18.50 \$23.50
*Pasta parcels stuffed with spinach & ricotta, tossed with a rich
 creamy pumpkin sauce, toasted pine nuts & finished with parmesan.*

SPAGHETTI EGGPLANT RAGU \$17.50 \$22.50
*Pan fried eggplant tossed with a hearty meat sauce
 topped with parmesan cheese.*

SPAGHETTI CHICKEN CARBONARA \$18.90 \$23.90
*Chicken breast sliced, bacon, onion, mushrooms, garlic all blended
 in a rich creamy sauce, finished with parmesan.*

SPAGHETTI & GAMBERI PRAWNS \$19.90 \$25.90
*King prawns tossed in olive oil with onion, chives, garlic,
 basil, mild chilli, lemon juice, finished with parmesan.*

GNOCCHI SEAFOOD \$19.90 \$25.90
*Seafood sautéed with garlic, basil, sweet chilli & lemon
 in creamy sauce with fresh gnocchi & parmesan.*

EGGPLANT PARMEGIANA (V.T) \$17.90 \$22.90
*Layered grilled eggplant, potato slices, onion &
 napoli sauce. Topped with egg & parmesan,
 baked until golden. Served with side salad.*

CANNELLONI SPINACH & RICOTTA \$18.50 \$ 22.50
*Spinach & ricotta encased in tender pasta tubes, topped
 with white sauce, napoli, mozzarella & baked until golden.*

GNOCCHI CHICKEN PESTO \$19.90 \$25.90
*Chicken breast sliced & fresh gnocchi tossed with a sauce
 made from olive oil, pine nuts, basil, garlic, cream &
 cracked pepper topped with parmesan.*

SPECIAL!!!!

SPAGHETTI LAMB POMODORO Sm \$16.90 Lge \$22.90
 Tender lamb, diced tomato, rosemary, garlic & mild chilli,
 tossed through spaghetti with olive oil & topped with
 parmesan cheese.

PENNE RAGU & SAUSAGE \$17.50 \$22.50
*Sicilian sausage in a hearty meat sauce, tossed & topped with
 parmesan cheese.*

FETTUCCINE GRILLED SEAFOOD MISTO Lge ONLY
 \$40.90
*Combination of grilled bugs, prawns, scallops, mussels &
 calamari all tossed with fettuccine, olive oil, garlic, chilli, dill,
 chive, lemon juice & white wine.*

SPAGHETTI CHILLI PRAWNS \$19.90 \$25.90
*King prawns sautéed with chilli & served in a fresh rich
 napoli sauce with chives topped with parmesan.*

FETTUCCINE GARLIC PRAWNS \$19.90 \$25.90
*Green prawns pan fried in sherry, garlic with chives,
 finished in a cream sauce & topped with parmesan.*

PENNE RAGU & MEATBALLS \$17.50 \$22.50
*A rich hearty meat sauce, tossed with our gourmet
 meatballs & topped with parmesan.*

SPAGHETTI MARINARA \$19.90 \$25.90
*Sautéed garlic, prawns, scallops, calamari, mussels, flambéed with
 white wine. Finished with cream, napoli sauce & parmesan.*

SPAGHETTI MATRICIANA \$17.50 \$22.50
*Bacon, onion, herbs, garlic, fresh rich napoli
 sauce, mild chilli & topped with parmesan.*

SPAGHETTI DRAGONCELLO \$17.50 \$22.50
*Spaghetti with napoli sauce, cream, fresh tarragon
 white wine & meatballs topped with parmesan cheese.*

FETTUCCINE BURRO CALAMARI \$17.50 \$22.50
*Scored calamari sautéed with olive oil, onion, garlic,
 butter, chives, cracked pepper & topped with parmesan.*

PENNE POLLO AVOCADO \$18.90 \$23.90
*Chicken breast sliced, avocado, garlic, cream
 sauce & topped with parmesan.*

SPAGHETTI PRAWN & ROSTITO CAPSICUM \$19.90 \$25.90
*Prawns sautéed with olive oil, onion,
 butter, garlic & roasted capsicum, finished with
 a napoli & cream sauce, topped with parmesan.*

RAVIOLI NAPOLI (V.T) \$18.50 \$23.50
*Pasta parcels filled with spinach & ricotta cheese, chives,
 topped with napoli sauce & finished with parmesan.*

PENNE CON SICILIAN SAUSAGE & CREAM \$17.50 \$22.50
*Slices of sausage pan fried with onion,
 garlic, basil, chilli & fresh rosemary with a hint of wine.
 Finished with creamy sauce & topped with parmesan .*

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

RISOTTO

RISOTTO GAMBERI FRESH POMODORO \$19.90 \$25.90
*Arborio rice, green prawns, pan fried
 with garlic, chives, onion, fresh tomato,
 tossed with cream & topped with parmesan.*

RISOTTO ALLA MARINARA \$19.90 \$25.90
*Arborio rice, onion, calamari, mussels, scallops, prawns,
 chives & mild chilli in a rich napoli, cream sauce,
 topped with parmesan cheese.*

RISOTTO CHICKEN MARSALA \$18.90 \$23.90
*Arborio rice, chicken breast sliced with garlic, mushroom,
 onion, cream, basil, flambéed with Marsala & parmesan.*

RISOTTO FUNGI CRAB \$19.90 \$25.90
*Arborio rice, Sand Crab, sautéed mushrooms, garlic, onion,
 herbs & basil in a cream sauce, topped with parmesan*

RISOTTO VEGETABLE POMODORO (V.T) \$17.50 \$22.50
*Arborio rice, mixed vegetables, with garlic, onion,
 sweet sherry & fresh tomato finished with parmesan.*

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 fried 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 Suggest -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)

Extras - BOWL OF CHIPS \$5.00

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

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) \$4.50per 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

Cup Pot
\$3.50 \$4.00

GREEN TEA
PEPPERMINT Herbal infusions (Naturally caffeine free)
TEA
ENGLISH BREAKFAST
EARL GREY

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

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.

CAFE' FERRERO ROCHER \$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.

COLD DRINKS

Glass

Lemon Lime Bitters Coca Cola \$4.00
Soda, Lime & Bitters Lemonade Gingerale
Fresh Lime & Soda Raspberry & Lemonade
**Sorlime - Sorbellos fresh lime juice, "new"
sugar syrup & soda. Diet Option avail. \$4.50**

JUICES

Glass

Pineapple / Apple / Orange / Tomato Juice \$4.00
Sorbellos Fresh Cranberry Juice \$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 \$5.00
Bottle of Bundaberg Gingerbeer \$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
ITALIAN 2 Amoretto
IRISH Tullamore Dew
BAILEYS Baileys Irish Cream
ROMAN Galliano
CANALE ITALY Frangelico
MEXICAN Kahlua
GERMAN Butterscotch Schnapps
JAMAICAN Tia Maria

LIQUEUR AFFOGATO

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

Glass 50ml

Glass 50ml

Sorbello's Port
McWilliams Hanwood Port 10YR
Brown Brothers Very Old Port
Galway Pipe Port
Grandfather's Port
Lemoncello (Italy)

Seppeltsfield Cellar No.7 Tawny
Yalumba Museum Antique Tawny
Yalumba Museum Old Muscat
FSW Botryis *Dessert Wine*
Heggies Botryis Reisling *Dessert Wine*
Tasmania Botryis Reisling *Dessert Wine*

BEERS, CIDERS, LIQUEURS & SPIRITS

PREMIUM BEERS Australian

Atomic Pale Ale	(WA)
Beez Neez	(VIC)
Bighead	(QLD)
Boags Draught	(TAS)
Boags Premium	(TAS)
Burleigh Brew 28 Pale Ale "new"	(QLD)
Carlton Draught	(VIC)
Carlton Dry	(VIC)
Coopers Clear	(S.A)
Coopers Dark Ale	(S.A)
Coopers Extra Stout	(S.A)
Coopers Lager	(S.A)
Coopers Mild Ale	(S.A)
Coopers Pale Ale	(S.A)
Coopers Sparkling Ale	(S.A)
Coopers Vintage	(S.A)
Cricketers Arms Ale "new"	(VIC)
Crown Lager	(VIC)
Fat Yak Pale Ale	(VIC)
Great Northern	(QLD)
Hahn Premium Super Dry	(NSW)
James Squire Golden Ale	(NSW)
James Squire One Fifty Lashes Pale Ale	
John Boston Golden Ale	(NSW)
John Boston Pale Ale	(NSW)
Little Creatures Bright Ale "new"	(WA)
Little Creatures Pale Ale	(WA)
Little Creatures Rogers Amber Ale "new"	
Pure Blonde	(VIC)
Summer	(QLD)
Tooheys Dry	(NSW)
Tooheys New	(NSW)
Tooheys Old	(NSW)
Victoria Bitter	(VIC)
XXXX Bitter	(QLD)

BEERS International

Asahi Super Dry	(Japan)
Becks	(German)
Belhven Scottish Ale	(Scotland)
Bintang	(Indonesia)
Budweiser	(USA)
Corona	(Mexico)
Corona Light (3.2%) "new"	(Mexico)
Guinness Draught	(Ireland)
Heineken	(Holland)
Hop House 13 Lager "new"	(Ireland)
Kirin	(Japan)
Kronenbourg	(French)
Lowenbrau	(Germany)
Menabrea	(Italy)
Miller Chill	(USA)
Miller Gen Draft	(USA)
Molson Canadian Lager	(Canada)
Moretti	(Italy)
Mythos	(Greece)
Old Speckled Hen Ale	(UK)
Pacifico "new"	(Mexico)
Peroni Leggera (lite)	(Italy)
Peroni Red	(Italy)
Quilmes "new"	(Argentina)
Red Trolley Ale	(SanDiego)
Samuel Adams Boston Lager	(USA)
Sapporo "new"	(Japan)
Stella Artois	(Belgium)
Tiger Lager	(Singapore)
Tsingtao Lager	(China)

LITE BEERS Australian

Cascade Lite 2.9%	(TAS)
Coopers Birell Ultra Lite .5% "new"	(S.A)
Hahn Prem Lite 2.7%	(NSW)
James Boag Lite 2.9%	(TAS)

MIDSTRENGTH BEERS

Carlton Midstrength 3.5%	(VIC)
Corona Light (3.2%) "new"	(Mexico)
Great Northern Super Crisp Lager 3.5%	
Hahn 3.5% Super Dry	(NSW)
Iron Jack	(QLD)
Peroni Leggera 3.5%	(Italy)
XXXX Gold 3.5%	(QLD)

BUNDABERG 500ml

Dark & Stormy - Ginger Beer & Original Rum

CRUISERS

Lemon & Lime / Guava	
Pineapple / Wild Raspberry	

CIDERS

Kopparburg Strawberry & Lime "new"	
Kopparburg Apple "new"	
Kopparburg Pear "new"	
Tooheys Seeds Apple Cider "new"	
Strongbow - Sweet / Dry / Original	

SCOTCH / WHISKEY

Bailie Nicol Jarvie Scotch (Blend)	
Bowmore Single Malt	
Canadian Club Classic 12y(Blend)	
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	
Black / Blue / Red / Green / Platinum / Gold	

BOURBON

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 Small Batch "new"	
Wild Turkey / Honey Liqueur / Rare Breed	
Wild Turkey Masters Keep 17Yrs "new"	
Woodford Reserve "new"	

BRANDY/COGNAC

Janneau Armagnac Cognac	
St Agnes Brandy	
Sijivica Old Plum Brandy	

RUM

Angostura Caribbean 5 Yrs	
Appleton Reserve Jamaica Rum	
Beenleigh Rum 5yrs Old	
Cachaca 51 Brazil	
Captain Morgan / Captain Morgan Gold	
Inner Circle Premium Rum	
Matusalem Rum	
Old J Spices Rum "new"	
Mount Gay X O Reserve	
Ron Zacapa Rum "new"	
Bacardi	
151* / Black / Gold / Oakenheart	
Bundaberg Rum	
Black / White / Red / Port Barrel	
Reserve / Watermark 5yrs	
Bundaberg Royal Liqueur	
Havana Club	
Havana Club Especial / Club 7yrs	

GIN

Bombay Sapphire Gin	
Haymans Dry Gin "new"	
Hendricks Gin	
Mare Gin "new"	
No3 London Dry Gin	
Tiger Gin "new"	

VODKA

Vodka 42 Below	
Vodka Absolut	
Vodka Grey Goose	
Vodka Imperia	
Vodka Level	
Vodka Luksusowa	
Vodka Skyy	
Vodka Smirnoff Black	
Vodka Stolichnaya	

LIQUEURS

Amaretto Disaronno	
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	



SORBELLOS

Birthday / Celebration

Cheesecakes

PLEASE PRE-ORDER 24hrs notice on most cakes.

Serves 16-20 slices approx

\$45 EACH

COOKIES & CREAM CHEESECAKE

Crumbled chocolate chip cookies folded through chantilly cream, shaved chocolate & a fluffy sweet cream cheese filling. Set on a traditional biscuit base & decorated with crushed cookies.

TOBLERONE CHEESECAKE

A rich chocolate filling with cream, shaved chocolate, honey & hazelnut syrup folded through a sweet fluffy cream cheese filling. Set on a chocolate biscuit base & decorated with chocolate shavings.

HONEYCOMB CHEESECAKE

Honey sweetened cream cheese filling, cream, vanilla & shards of chocolate coated honeycomb folded through. Set on a traditional biscuit base & Decorated with crushed chocolate honeycomb.

CAPPUCCINO CHEESECAKE

Espresso coffee combined with cream, flakes of chocolate & cream cheese, all folded together to create the ultimate coffee cheesecake. Set on a traditional biscuit base & decorated with chocolate shavings.

CARAMEL BUTTERSCOTCH

CHEESECAKE

A sweet sensation of salted caramel, chocolate bits & butterscotch syrup folded through fluffy cream cheese filling. Set on a chocolate biscuit base & decorated with pieces of Whittaker's Caramelised White Chocolate.

JAFFA CHOC-ORANGE

CHEESECAKE

Sweetened cream cheese filling with cream, orange extract, crushed jaffas & shaved chocolate. Set on a chocolate biscuit base & decorated with orange syrup swirls.





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

ENTREES - SHARE A SELECTION OF

MIXED ASSORTMENT OF PIZZA BREAD TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY

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

MAINS - SHARE A SELECTION OF

CAESAR INSALATA

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

BOLOGNESE DELIGHT PIZZA "new"

Bolognese base, onion, roasted capsicum, sliced ham, fetta cheese & mozzarella.

SORBELLO'S SPECIAL PIZZA

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

FETTUCCINE GARLIC PRAWNS

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

FETTUCCINE CARBONARA

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

SPAGHETTI BOLOGNESE

Traditional tomato & meat sauce, topped with parmesan.

GREEK INSALATA

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

CHICKEN CHILLI FRESH LIME PIZZA "new"

White sauce base, onion, sweet chilli, chicken & mozzarella, served with slices of fresh lime & drizzled with fresh lime juice.

PENNE MATRICIANNA

Bacon, onion, herbs, garlic, fresh rich napoli sauce, mild chilli & 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 napoli sauce & finished with parmesan.

DESSERT - TEA & COFFEE INCLUDED

Each customer can select own (1) choice of:-

TIRAMISU

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

CHUNKY CHOCOLATE CHEESECAKE

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

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

ENTRÉE - SHARE A SELECTION OF

**MIXED ASSORTMENT OF PIZZA BREAD
TEMPURA PRAWNS & CAJUN CALAMARI MEDLEY**

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

MAINS MENU

Each customer can select own (1) choice of:-

**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.*

POLLO MARSALA

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

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*

SPAGHETTI MARINARA

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

DESSERT - TEA & COFFEE INCLUDED

Each customer can select own (1) choice of:-

TIRAMISU

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

CHUNKY CHOCOLATE CHEESECAKE

*Chocolate cheesecake with delicious chocolate
bits, set on a Chocolate Brownie base &
topped with caramel.*

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. 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 Each customer can select own (1) choice of:-

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

CORIANDER GINGER OYSTERS

Natural oysters dressed with coriander, ginger, chilli, red onion & lime juice

MANGO PRAWNS

Green prawns fried in olive oil, garlic, chilli, basil & a dash of cream. Served with herbed steamed rice & homemade mango chutney.

TEMPURA PRAWNS

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

PUMPKIN SOUP

Delicious soup from golden roasted pumpkin.

MUSHROOM & CHICKEN SOUP

Mushrooms, chicken, mild chilli, garlic, basil, napoli & dash of cream.

GARLIC PRAWNS

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

CAJUN CALAMARI

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

MAINS MENU SERVED WITH CHOICE OF VEGETABLES OR CHEF'S SALAD

Each customer can select own (1) choice of:-

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 RAFINO PRAWNS "new"

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

FETTUCINE GARLIC PRAWNS

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

DESSERT - TEA & COFFEE INCLUDED

Each customer can select own (1) choice of:-

TIRAMISU

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

CHUNKY CHOCOLATE CHEESECAKE

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

CITRUS TART

Sweet pastry shell filled with tangy lemon filling.