

APPETISERS & ENTREES

PIZZA BREAD

Our own homemade dough with a delicious

rosemary olive oil base, topped with your choice of		
* Chilli, garlic & cheese	\$7.50	\$11.50
* Rosemary, garlic, onion & cheese	\$7.50	\$11.50
* Garlic & cheese	\$7.50	\$11.50
* Feta, olives, garlic, oregano & cheese	\$9.50	\$13.50
* Mushrooms, garlic, onion, rosemary & cheese	\$7.50	\$11.50
* Bacon, garlic & cheese	\$9.50	\$13.50
* Fresh mixed herbs & cheese	\$7.50	\$11.50

BREADS

Garlic Bread	\$5.90
Cheese & Bacon Bread	\$6.90
Mozzarella Bread	\$6.90
Rosemary Garlic Mozzarella Bread	\$6.90
Medley Mix	\$6.90

(Bacon & mozz, Fresh tomato & mozz, 2xGarlic)

Bruschetta	\$7.50
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(A cooked spicy combination of tomato, onion, garlic, chilli & herbs)

ROASTED EGGPLANT & SUNDRIED TOMATO SPREAD

Pan-fried eggplant, oven dried tomato, garlic, chilli, chives, olive oil, seasoning all blended into a smooth spread. Served with toasted focaccia medallions. **\$11.50** "new"

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

ANTIPASTO PIATTO

An assortment of Italian favourites.	\$14.50	serves 1
	\$19.00	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		

SALAD SENSATIONS

CAESAR INSALATA	\$15.50
Cos lettuce, anchovies , bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.	
CHICKEN CAESAR	\$16.90

ROAST PUMPKIN SALAD "new"	\$16.90
Roasted pumpkin with feta cheese, cucumber, red onion, tomato & lettuce tossed with balsamic vinegar & olive oil dressing, topped with roasted almonds.	

PRAWN CAESAR	\$17.90
Cos lettuce, prawns, bacon, croutons, egg & parmesan, tossed with creamy caesar dressing.	

CHICKEN GREEK INSALATA	\$16.90
Cos lettuce, sliced chicken breast, red onion, tomato, olives, cucumber, feta cheese & creamy homemade greek dressing.	

PRAWN & AVOCADO INSALATA	\$17.90
Cos lettuce, prawns, sliced avocado, capsicum, red onion, with creamy homemade greek dressing.	

GREEK INSALATA (V.T)	\$14.50
Cos lettuce, red onion, tomato, cucumber, olives, feta cheese & creamy homemade greek dressing.	

ITALIAN INSALATA (V.T)	\$13.90
Cos lettuce, red onion, tomato, olives & cucumber, drizzled with homemade italian dressing.	

SOUP

SEAFOOD SOUP	\$10.50
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Tomato, garlic, mild chilli, prawns, scallops, mussel, calamari, dash of cream, white wine & lemon juice. **"Light & Flavoursome"**

MUSHROOM & CHICKEN SOUP	\$10.50
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Mushrooms, chicken, mild chilli, garlic, basil, napoli & dash of cream.

MINISTRONE (Alla Milanese) (V.T)	\$8.50
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Traditional Italian soup made with a combination of vegetables, beans & pasta. Served with crispy croutons & parmesan cheese.

PUMPKIN SOUP (V.T)	\$8.50
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Delicious soup from golden roasted pumpkin.

ENTREES

AL NATURAL OYSTERS	<u>1/2 Doz</u>	<u>Doz</u>
Served with Chef's sauce & lemon.	\$18.50	\$34.50

MORNAY OYSTERS	\$18.90	\$34.90
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Oysters topped with a creamy cheesy mornay sauce & grilled until golden

KILPATRICK OYSTERS	\$18.90	\$34.90
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Oysters grilled in their shell, with bacon & Chefs own sauce.

PESTO OYSTERS	\$18.90	\$34.90
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Oysters grilled in their shell, with basil pesto sauce.

SORBELLOS MUSSELS	<u>1/2 Doz</u>	<u>Doz</u>
Mussels topped with a combination of bacon, garlic, parmesan, mozzarella, bread crumbs & egg all grilled to perfection.	\$16.90	\$29.90

SIGNATURE GAMBERI (PRAWNS)	<u>Small</u>	<u>Large</u>
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)	\$19.90	\$29.90

MANGO PRAWNS	<u>Small</u>	<u>Large</u>
Green prawns fried in olive oil, garlic, chilli, basil, dash of cream & homemade mango chutney, served with herbed steamed rice.	\$18.90	\$28.90

CAJUN CALAMARI	<u>Small</u>	<u>Large</u>
Tender squid rings floured & deep fried, nestled on a bed of Italian salad, drizzled with mustard and mild chilli dressing.	\$16.50	\$24.90

TEMPURA PRAWNS	<u>Small</u>	<u>Large</u>
Tempura battered green prawns, deep-fried, served on a bed of salad, with mustard and mild chilli dressing.	\$17.50	\$27.90

PERNOD BUGS	\$19.90
Bugs cut into 2 halves, flambéed with Pernod & finished with oven roasted capsicum, cream sauce & served on steamed rice.	

CHILLI PRAWNS	\$17.50
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Green prawns sautéed with mild chilli, garlic, basil & chives, finished with white wine & rich napoli sauce. Served with herbed steamed rice.

GARLIC PRAWNS	\$17.50
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Green prawns pan fried in garlic, with chives, cream & sherry all deliciously blended for a favourite dish. Served with herbed steamed rice.

GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$3.00 extra

CHICKEN CHILLI FRESH LIME PIZZA	\$17.50	\$20.50	GOURMET SUPREME PIZZA	\$16.50	\$19.50
<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	\$19.50	BOLOGNESE DELIGHT	\$16.50	\$20.50
<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	\$21.50	CHILLI PEPPERONI PIZZA	\$14.50	\$17.50
<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	\$17.50	\$21.50	GAMBERI PRAWN PIZZA	\$17.50	\$21.50
<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	\$22.50	CHICKEN PIZZA	\$15.50	\$19.50
<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	\$21.50	MARINATED ARTICHOKE PIZZA (V.T)	\$16.50	\$19.50
<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	\$19.50	THE SIGNATURE PIZZA (Large Size Only)	\$39.90	
<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	\$20.50	SORBELLO'S SPECIAL PIZZA	\$16.50	\$19.50
<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	\$19.50	CAPRI PRAWN PIZZA	\$17.50	\$21.50
<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	\$15.50	\$19.50	VEGETARIAN PIZZA (V.T)	\$15.50	\$18.50
<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	\$15.50	\$18.50	MARGHERITA PIZZA (V.T)	\$14.50	\$16.50
<i>Tomato base, ham, pineapple & mozzarella.</i>			<i>Tomato base, basil & mozzarella.</i>		
THE BIG CHEESEY (V.T)	\$14.50	\$16.50	DOLOMITI PIZZA	\$15.50	\$18.50
<i>Tomato base, parmesan, mozzarella, tasty & feta.</i>			<i>Pumpkin base, sliced ham, mushrooms, feta & mozzarella</i>		
PRAWN & AVOCADO PIZZA	\$17.50	\$21.50	ZUCCA & FETA PIZZA (V.T)	\$17.50	\$20.50
<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	\$15.50	\$19.50	SEAFOOD DELIGHT PIZZA	\$17.50	\$21.50
<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	\$15.50	\$19.50	HAM & CHEESE PIZZA	\$15.50	\$18.50
<i>Tomato base, mozzarella & pepperoni.</i>			<i>Tomato base, mozzarella & sliced ham.</i>		
THE EGGPLANT PIZZA	\$15.90	\$19.50	NAPSTAR PIZZA	\$16.50	\$20.50
<i>Tomato base, grilled eggplant, mushrooms, prosciutto, fresh basil & mozzarella.</i>		"new"	<i>Fresh rich Napoli base, roasted capsicum, olives, onion, dried tomato, rosemary, mozzarella & Sicilian sausage.</i>		
SATAY CHICKEN PIZZA	\$15.50	\$18.50	BBQ CHICKEN PIZZA	\$15.50	\$18.50
<i>Satay sauce, onion, chicken, mushrooms & mozzarella.</i>			<i>BBQ sauce, onion, chicken, mushrooms & mozzarella.</i>		

ITALIAN PASTA

BISTECCA LASAGNE (BEEF)	\$16.90	\$19.90	SPAGHETTI BOLOGNESE	\$16.90	\$19.90
FETTUCCINE CRAB	\$19.90	\$25.90	PENNE RAGU & SAUSAGE	\$17.50	\$21.50
<i>Sand Crab sautéed in olive oil with onion, garlic & mild chilli. Tossed with chives, basil, chives & lemon juice with parmesan.</i>			<i>Sicilian sausage in a hearty meat sauce, tossed & topped with parmesan cheese.</i>		
PENNE SALMON & ASPARAGUS	\$19.90	\$25.90	FETTUCCINE GRILLED SEAFOOD MISTO	\$39.90	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	\$16.90	\$19.90	SPAGHETTI CHILLI PRAWNS	\$18.90	\$23.90
<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	\$18.90	\$23.90
<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	\$16.90	\$19.90	PENNE RAGU & MEATBALLS	\$16.90	\$21.90
<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)	\$17.90	\$20.90	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, napolli sauce & parmesan.</i>		
SPAGHETTI EGGPLANT RAGU	\$16.90	\$21.90	SPAGHETTI MATRICIANA	\$16.50	\$19.50
<i>Pan fried eggplant tossed with a hearty meat sauce topped with parmesan cheese.</i>		"new"	<i>Bacon, onion, herbs, garlic, fresh rich napolli sauce, mild chilli & topped with parmesan.</i>		
SPAGHETTI CHICKEN CARBONARA	\$18.90	\$21.90	SPAGHETTI DRAGONCELLO	\$16.90	\$21.90
<i>Chicken breast sliced, bacon, onion, mushrooms, garlic all blended in a rich creamy sauce, finished with parmesan.</i>			<i>Spaghetti with napolli sauce, cream, fresh tarragon white wine & meatballs topped with parmesan cheese.</i>		
SPAGHETTI & GAMBERI PRAWNS	\$18.90	\$23.90	FETTUCCINE BURRO CALAMARI	\$16.50	\$19.50
<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	\$21.90
<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)	\$16.90	\$19.90	SPAGHETTI PRAWN & ROSTITO CAPSICUM	\$19.90	\$23.90
<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 napolli & cream sauce, topped with parmesan.</i>		
CANNELLONI SPINACH & RICOTTA	\$17.90	\$ 20.90	RAVIOLI NAPOLI (V.T)	\$17.90	\$20.90
<i>Spinach & ricotta encased in tender pasta tubes, topped with white sauce, napolli, mozzarella & baked until golden.</i>		(V.T)	<i>Pasta parcels filled with spinach & ricotta cheese, chives, topped with napolli sauce & finished with parmesan.</i>		
GNOCCHI CHICKEN PESTO	\$19.90	\$25.90	PENNE CON SICILIAN SAUSAGE & CREAM	\$16.90	\$21.90
<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	\$18.90	\$23.90	RISOTTO CHICKEN MARSALA	\$18.90	\$21.90
<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 napolli, 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)	\$16.50	\$19.50
			<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

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 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 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 FUNGI \$31.90

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

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

POLLO (CHICKEN)

POLLO ALLA ROMANA \$28.90

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 \$28.90

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 \$30.90

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)

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)

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

PESCE DI MARE (SEAFOOD)

SALMONE SENAPE \$29.90

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

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

MANGO PRAWNS \$28.90

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

Wine Suggestion:- Bt/Gl - Hill Smith Est Chardonnay (SA)

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

GARLIC PRAWNS Served with herbed rice. \$26.90

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

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

PERNOD BUGS \$35.90

Bugs cut into 4 halves, flambéed with Pernod, finished with oven roasted capsicum, cream sauce & served on a bed of fettuccini.

Wine Suggest:- Bt - Jim Barry Watervale Reisling (SA)

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:- Bt/Gl -Frycient Sauv Blanc TAS)

GRILLED SEAFOOD MISTO \$39.90

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

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

AGNELINO (LAMB)

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

RASTROLIERA LAMB \$34.90

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)

VITELLO (VEAL)

VEAL MARSALA Veal medallions pan fried with \$29.90

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

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

VEAL SALTIMBOCCA \$29.90

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

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 \$6.90

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

CHOCOLATE MOUSSE DELIGHT \$5.50

Delicious creamy chocolate mousse.

LIGHT & FLUFFY

LEMON CANNOLI \$3.00

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

LIGHT DELIGHT

CHOCOLATE BROWNIE SLICE \$4.50

CARAMEL SLICE \$4.50

BISCOTTI ALMOND BREAD 10 for \$2.50

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SAVOIARDI LIQUEUR SUNDAE \$9.50

2 scoops of gelato (your choice of flavours), savoiardi sponge finger, drizzled with Frangelico

liqueur, topped with roasted almonds & cream.

Non-Alcoholic option available

DESSERT OF THE WEEK \$6.90

Ask your wait staff about this week's sensation.

A SURPRISE, TO DELIGHT

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 \$6.90

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 \$6.90

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 \$6.90

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, savoiardi biscuits & mascarpone cheese.

Topped with chocolate shavings.

AN EXQUISITE ITALIAN DREAM

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.

LIGHT DELIGHT

HOT TEAS

\$3.50

TEA
PEPPERMINT Herbal infusions (Naturally caffeine free)
JASMINE GREEN Green tea, Lemon or Jasmine flavours

ENGLISH BREAKFAST
DECAFFEINATED TEA

IRISH BREAKFAST

EARL GREY

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.

AFFOGATO

\$5.00

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.

CHOCOLATE SCHNAPPS HOT CHOCOLATE

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

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

Glass

Coca Cola Diet Coke Cherry Cola \$3.50
Lemonade Gingerale Lemon Lime Bitters
Lime & Soda Raspberry & Lemonade
Sarsaparilla Soda, Lime & Bitters

JUICES

Glass

Pineapple / Apple / Orange / Tomato Juice \$3.50
Sorbello's Fresh Cranberry Juice "new" \$4.00
Sorbello's Fresh Cranberry Juice & Limes \$4.50
Fresh Cranberry Juice, Limes & Mint leaves \$5.00

CAN / BOTTLED DRINKS

Can of Coke / Diet Coke / Coke Zero \$3.50
Can of Pasito / Orange / Gingerale \$3.50
Can of Lemonade / Lemon Squash \$3.50
Can of Ginger Beer / Creaming Soda \$3.50
Bottle of Antipodes Still Water NZ 500ml "new" \$5.50
Bottle of Tonic Water \$3.50
Bottle of San Pellegrino Chinotto \$3.50
Bottle of San Pellegrino Aranciata (Orange) \$3.50
Bottle of Bundaberg Sarsaparilla "new" \$5.00
Bottle of Bundaberg Gingerbeer "new" \$5.00
Bott San Pellegrino Carbonated 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
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

"new"

POA

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

DESSERT WINES

Glass

Vasse Felix Cane Cut Semillon
Heggies Botryis Reisling

Glass - PORTS / MUSCATS / TAWNYSto compliment your coffee.

Sorbello's Port
McWilliams Hanwood Port
Rutherglen Estates Muscat
Brown Brothers Very Old Port
Galway Pipe Port
Grandfather's Port

Seppeltsfield Cellar No.6 Tokay
Seppeltsfield Cellar No.7 Tawny
Seppeltsfield Cellar No.8 Muscat
Seppeltsfield Rare Tokay
Yalumba Museum Antique Tawny "new"
Yalumba Museum Old Muscat "new"

BEERS, CIDERS, LIQUEURS & SPIRITS

PREMIUM BEERS Australian

Atomic Pale Ale	(WA)
Beez Neez	(VIC)
Bighead	(QLD)
Boags Draught	(TAS)
Boags Premium	(TAS)
Carlton Draught	(VIC)
Carlton Dry	(VIC)
Coopers 62 Pilsner	(S.A)
Coopers Celebration	(S.A)
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)
Thomas Coopers Selection Artisan Reserve	
Crown Lager	(VIC)
Fat Yak Pale Ale	(VIC)
Great Northern	(QLD)
Hahn Premium Super Dry	(NSW)
James Squire Golden Ale	(NSW)
James Squire Hop Their American Pale Ale	
James Squire Swindler Summer Ale	"new"
James Squire One Fifty Lashes Pale Ale	
James Squire The Constable Copper Ale	"new"
John Boston Golden Ale	(NSW)
John Boston Pale Ale	(NSW)
Little Creatures Pale Ale	(WA)
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	"new" (Scotland)
Bintang	(Indonesia)
Bitburger	(German)
Budweiser	(USA)
Corona	(Mexico)
Guinness Draught	(Ireland)
Heineken	(Holland)
Kirin	"new" (Japan)
Kronenbourg	(French)
Lowenbrau	(Germany)
Menabrea	(Italy)
Miller Chill	(USA)
Miller Gen Draft	(USA)
Molson Canadian Lager	"new" (Canada)
Monteith's Golden Lager	(NZ)
Moretti	(Italy)
Mythos	(Greece)
Oetinger Pilsner	(Germany)
Old Speckled Hen Ale	"new" (UK)
Oranieboom Prem Lager	"new" (Netherlands)
Peroni Leggera (lite)	(Italy)
Peroni Red	(Italy)
Red Trolley Ale	(SanDiego)
Samuel Adams Boston Lager	(USA)
Singha	(Thailand)
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)
Great Northern Super Crisp Lager	3.5%	
Hahn 3.5% Super Dry	"new" (NSW)	
Peroni Leggera	3.5%	(Italy)
XXXX Gold	3.5%	(QLD)

BUNDABERG 500ml

Dark & Stormy - Ginger Beer & Original Rum

CRUISERS

Lemon & Lime / Guava / Pineapple / Raspberry

CIDERS

Kopparburg Strawberry & Lime	"new"
Three Oaks Original 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	
<i>Black / Blue / Red / Green / Platinum / Gold</i>	
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 Single Barrel	"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 12 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	
<i>151* / Black / Gold / Oakenheart</i>	
Bundaberg Rum	
<i>Black / White / Red / Port Barrel</i>	
<i>Reserve / Watermark 5yrs</i>	
<i>Bundaberg Royal Liqueur</i>	
Havana Club	
<i>Havana Club Especial / Club 7yrs</i>	

GIN

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

VODKA Vodka Level

Vodka 42 Below	
Vodka Absolut	
Vodka Grey Goose	
Vodka Imperia	
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	