

APPETISERS, ENTREES & SALADS

PIZZA BREAD

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

BREADS

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

SEAFOOD

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

SOUP

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

ANTIPASTO PIATTO

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

ROASTED EGGPLANT & SUNDRIED TOMATO SPREAD

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

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

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

	\$5.00
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SALAD SENSATIONS

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

GOURMET PIZZAS

Gluten Free Bases - Large Only Available \$3.00 extra

CHICKEN CHILLI FRESH LIME PIZZA <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

SPAGHETTI BOLOGNESE \$17.50 \$22.50
BISTECA 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 tried in garlic, with shallots, cream & sherry.

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

GRILLED SEAFOOD MISTO \$40.90

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

Served with rustic bread.

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

FISH ROYALE \$31.90

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

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

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

AGNELLINO (LAMB)

AGNELLINO CON OSSO \$30.90

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

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

RASTROLIERA LAMB \$38.90

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

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

VITELLO (VEAL)

VEAL MARSALA \$31.90

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

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

VEAL SALTIMBOCCA \$31.90

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

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

CHILDREN'S MEALS

8yrs & under All \$8.00ea

*PENNE CARBONARA *SPAGHETTI BOLOGNAISE

*PENNE & CHEESE SAUCE *CHEEKY CHEESE PIZZA

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

Extras - BOWL OF CHIPS \$5.00

LIMITED TIME PASTA - special

SPAGHETTI LAMB POMODORO

Tender lamb, diced tomato, rosemary, garlic & mild chilli, tossed through spaghetti with olive oil & topped with parmesan cheese.

DOLCI (DESSERTS)

Sorbello's Homemade Gelato Ice-cream

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

KitKat Gelato - creamy chocolate gelato

Cookies & Cream Gelato - creamy favourite

Raspberry & Cream Gelato

Creamy gelato with raspberry. (GF)

Vanilla Gelato - creamy vanilla bean (GF)

Nutella Gelato - creamy chocolate gelato with nutella.

Rum & Raisin Gelato - creamy delight (GF)

Honeycomb Gelato (GF)

Pieces of chocolate honeycomb with creamy gelato.

Chocolate Gelato - creamy chocolate (GF)

Mango Sorbet Dairy free & Gluten Free

Tropical fresh mango ice based sorbet.

Super Lemon Sorbet Dairy free & Gluten Free

Refreshing lemon ice based sorbet.

Pistachio Nut Gelato (GF) \$4.50 per scoop

Delicious & creamy with pistachio nuts

CELESTIAL CHOCOLATE CAKE \$7.50

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

HEAVENLY CHOCOLATE

CITRUS TART SWEET TEMPTATION \$7.00

Sweet pastry shell filled with tangy lemon filling.

CHEFS DESSERT OF THE WEEK \$7.50

Ask your wait staff about this week's sensation.

A SURPRISE, TO DELIGHT

LEMON CANNOLI \$4.00

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

LIGHT DELIGHT

BISCOTTI ALMOND BREAD 10 for \$3.00

CHOCOLATE BROWNIE SLICE \$4.50

CARAMEL SLICE \$4.50

SAVOIARDI LIQUEUR SUNDAE \$9.50

2 scoops of gelato (your choice of flavours),

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

Non-Alcoholic option available

CHOCOLATE MOUSSE DELIGHT \$5.50

Delicious creamy chocolate mousse.

LIGHT & FLUFFY

PISTACHIO PERFECTION \$9.50

2 scoops pistachio nut gelato, sponge fingers drizzled with coffee & Irish cream. Served with a crispy traditional Italian sweet puffed pastry sfoglia biscotti.

ITALIAN INDULGENCE

PECAN PIE & CREAM \$7.50

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

CLASSIC & TRADITIONAL PIE

APPLE & CINNAMON PIE \$7.50

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

Apples stewed until they are tender, flavoured with cinnamon & a little sugar.

This timeless classic is served **hot or cold**.

CLASSIC & TIMELESS FAVOURITE

STICKY DATE \$7.90

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

TOBLERONE CHEESECAKE \$7.50

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

STRIKING CHOCOLATE CREATION!!

CHUNKY CHOCOLATE CHEESECAKE \$7.50

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

CHOCOLATE DREAM

TIRAMISU \$7.50

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

Topped with chocolate shavings.

AN EXQUISITE ITALIAN DREAM

HOMEMADE CASSATA \$7.50

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

ENJOY AN AGE OLD PLEASURE FOR TODAY'S TASTES.

HOT TEAS

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

Sorbellos 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*

BIRTHDAY / CELEBRATION CHEESECAKES

PLEASE PRE-ORDER

Serves 16-20 slices approx

\$35 EACH

MIXED BERRY CHEESECAKE

A selection of strawberries, raspberries & cherries folded through a light creamy cheese filling. Topped with shaved white & milk chocolate.

CHERRY RIPE CHEESECAKE

A coconut & cherry filling with shavings of chocolate throughout. Topped with a layer of chocolate ganache.

STRAWBERRIES & CREAM CHEESECAKE

A delightful combination of whipped cream & strawberries in a light cream cheese filling. Finished with shaved white chocolate on top.

HONEYCOMB CHEESECAKE

Honey sweetened cream cheese filling with chocolate coated honeycomb shards folded through. Decorated with crushed honeycomb & chocolate to enhance the delicious sweet honey flavour.

TOBLERONE CHEESECAKE

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

CAPPUCCINO CHEESECAKE

Espresso coffee combined with cream, flakes of chocolate and cream cheese, all folded together to create the ultimate coffee cheesecake.

COOKIES & CREAM CHEESECAKE

Crumbled chocolate chip cookies folded through chantilly cream & a fluffy cream cheese filling.

BLACK FORREST CHEESECAKE

Rich chocolate mixed with cream cheese, infused with a selection of sweet berries and topped with sweetened whipped cream & shaved dark chocolate.



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.



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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, savoirdi 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.



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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, napolli & 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 napolli 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.

FETTUCCINE GARLIC PRAWNS

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

DESSERT - TEA & COFFEE INCLUDED

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

TIRAMISU

Our homemade combination of coffee, liqueurs, savoirdi 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.