



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 \$26.00 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.

GREEK INSALATA

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

REAL MEAT LOVERS

Barbecue base, beef, onion, sicilian sausage, salami, pepperoni, bacon & mozzarella.

PEPPERONI FRESH LIME & CHILLI PIZZA

Tomato base, mozzarella, onion, pepperoni, roasted capsicum & chilli, served with slices of fresh lime & drizzled with fresh lime juice.

SORBELLO'S SPECIAL PIZZA

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

PENNE MATRICIANNA

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

FETTUCCINE GARLIC PRAWNS

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

SPAGHETTI EGGPLANT RAGU

Pan-fried eggplant tossed with a hearty meat sauce topped with parmesan cheese.

FETTUCCINE CARBONARA

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

RAVIOLI PUMPKIN & PINE NUTS (VT)

Pasta parcels stuffed with spinach & ricotta, tossed with a rich creamy pumpkin sauce, toasted pine nuts & finished with parmesan.

SPAGHETTI BOLOGNESE

Traditional tomato & meat sauce, topped 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.

CHOCOLATE MOUSSE DELIGHT

Light & fluffy chocolate mousse.

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 \$42.00 Per/Head OR 3 Course \$48.00 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)

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

FISH ROYALE

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

STEAK MUSHROOM (Cooked Medium)

Prime rib char grilled & topped with chef's mushroom sauce. Served with Vegetables of Chefs Salad.

SPAGHETTI MARINARA

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

POLLO PARMIGIANA

Chicken breast, panfried, bacon rasher, roasted capsicum, panfried eggplant, white sauce, mozzarella & grilled to golden.

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.

CHOCOLATE MOUSSE DELIGHT

Light & fluffy chocolate mousse.

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. BOOKINGS MUST BE CONFIRMED 24 HRS PRIOR.

Menu Choice No. 3

2 Course \$52.00 Per/Head OR 3 Course \$58.00 Per/Head

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

1/2 Doz NATURAL OYSTERS

Served with Chef's sauce & lemon.

PUMPKIN SOUP

Delicious soup from golden roasted pumpkin.

1/2 Doz KILPATRICU COTTO

Oysters grilled in their shell, with bacon & Chefs own sauce.

MUSHROOM & CHICKEN SOUP

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

MANGO PRAWNS

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

GARLIC PRAWNS

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

TEMPURA PRAWNS

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

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)

Prime rib char grilled & topped with garlic prawns served in a creamy sauce.

FISH ROYALE

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

STEAK MUSHROOM (Cooked Medium)

Prime rib topped with chefs Mushroom Sauce.

FETTUCCINE GARLIC PRAWNS

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

VEAL MARSALA

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

POLLO PARMIGIANA

Chicken breast, panfried, bacon rasher, roasted capsicum, panfried eggplant, white sauce, mozzarella & grilled to golden.

RACK OF LAMB (Cooked Medium)

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

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.

CHOCOLATE MOUSSE DELIGHT

Light & fluffy chocolate mousse.

CITRUS TART

Sweet pastry shell filled with tangy lemon filling.



SORBELLOS

Birthday / Celebration Cheesecakes

PLEASE PRE-ORDER 24hrs notice on most cakes.

\$45 EACH

Serves 16-20 slices approx

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.

