



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.

REAL MEAT LOVERS

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

PEPPERONI FRESH LIME & CHILLI PIZZA

Tomato base, mozzarella, onion, pepperoni, roasted capsicum & chilli, 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.

SPAGHETTI EGGPLANT RAGU

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

RAVIOLI PUMPKIN & PINE NUTS (VT)

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

MOUSSE DELIGHT

Ask your wait staff about this week's flavour.

DESSERT OF THE WEEK

Please ask for details of our current creation



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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:-

PRIME RIB *char grilled to medium*

& topped with choice of one sauce.

Served with Vegetables or Chefs Salad.

*Sauce - *Mushroom *Garlic Prawn * Chilli Prawn*

RISOTTO CHICKEN MARSALA

Arborio rice, chicken breast sliced with garlic, mushroom, onion, cream, basil, flambéed with Marsala & topped with parmesan.

POLLO RAFINO PRAWNS

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

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

FETTUCCINE GARLIC PRAWNS

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

DESSERT - TEA & COFFEE INCLUDED -Each customer can select own (1) choice of:-

TIRAMISU

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Topped with chocolate shavings.*

MOUSSE DELIGHT

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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:-

MUSHROOM & CHICKEN SOUP

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

PUMPKIN SOUP

Delicious soup from golden roasted pumpkin.

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:-

PRIME RIB *char grilled to medium*

& topped with choice of one sauce.

Served with Vegetables or Chefs Salad.

*Sauce - *Mushroom *Garlic Prawn * Chilli Prawn*

FISH ROYALE

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

AGNELINO CON OSSO

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

FETTUCCINE GARLIC PRAWNS

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

RACK OF LAMB (Cooked Medium)

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

RISOTTO CHICKEN MARSALA

Arborio rice, chicken breast sliced with garlic, mushroom, onion, cream, basil, flambéed with Marsala & 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.

MOUSSE DELIGHT

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DESSERT OF THE WEEK

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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.