

# ♪ Sun 25<sup>th</sup> March 2018 ♪



## Sorbellos Jazz Sounds

10.30am – 4.00pm

**Local Live**

**Jazz Band**

♪ *Hot Hot Hot* ♪

**Playing for 5 hours**



**Includes Glass of Jansz Sparkling Wine**

**Share 4 Courses of Italian cuisine**

*Great Food & Great Range of Wines (Available by bottle or glass.)*

*Tickets only \$70.00pp RSVP & pay by 5<sup>th</sup> March, 2018.*

*Pre-purchased at Sorbello's Ph - 49578 300*

### Course 1

#### ANTIPASTO PIATTO

*Homemade pesto spread & an assortment of Italian favourites served with toasted focaccia medallions.*

#### TEMPURA SEAFOOD

#### & VEGETABLE MEDLEY

*Tempura battered green prawn, tempura vegetables, tempura fish & calamari coated & deep fried, nestled on a bed of Italian salad, drizzled with mustard & mild chili dressing.*

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### Course 2

#### PUMPKIN GNOCCHI

*Homemade pumpkin gnocchi, served with a rich butter. white wine & sage sauce.*

#### SORBELLOS SPECIAL PIZZA

*Tomato base, capsicum, salami, onion, basil, olives, pepperoni, mozzarella & parmesan.*

### Course 3

#### CHICKEN PICCATA

*Chicken breast pan-fried with a butter, mushroom, lemon, garlic, caper, white wine & oregano sauce. Served with rice.*

#### ITALIAN ROASTED

#### PUMPKIN SALAD

*Cos lettuce, red onion, tomato, olives, roasted pumpkin & cucumber drizzled with balsamic vinegar & olive oil dressing.*

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### Course 4

#### MIXED BERRY CHEESECAKE

*A smooth, cold-set cheesecake on a biscuit base, filled with mixed berries & served with Tia Maria Cream.*

