

Takeaway Menu

FOOD & ALCOHOL | 11:30-2p & 5p-8p

To order please call: 07 4946 7454

ENTREES

Garlic Bread 12

Garlic and herb buttered toasted bread

Parmesan Garlic Bread (V) 14

Stone baked garlic & herb crusted ciabatta topped with parmesan cheese and cracked pepper

Bruschetta (V) 21

Pesto, tomato concassé, boccocini on baked sour dough, sprinkled with parmesan

Antipasti Board 42

Brie, gorgonzola & cheddar paired with cured meats, warm olives, sun-dried tomatoes, mixed dips, crackers & ciabatta

Prawn Gamberi 39

Tiger prawns and seared scallops with a rosé chilli sauce, rocket salad and toasted ciabatta

Calamari 24

Herb dusted salt & pepper calamari on a bed of rocket with a side of aioli

La Polpetta 29

Italian beef meatballs served with rosé chilli sauce, rocket salad and ciabatta

PASTA

Carbonara Fettuccine 29

Pancetta, bacon and parsley tossed through traditional white wine & egg yolk sauce

Prawn & Spanner Crab Spaghetti 39

Fresh tiger prawns, finely diced spanner crab, cherry tomatoes, fresh chilli and lime butter sauce

Marinara Fettuccine 37

Seared scallops, fresh prawns, mussels, clams and smoked salmon tossed with a chilli and lime rosé sauce

Bolognese Spaghetti 29

Slow braised premium beef cooked in a traditional fresh Italian sauce with tomatoes and fresh herbs

Filletto Fettuccine 33

Chicken tenderloins, wild mushrooms, spinach and pine nuts tossed through creamy gorgonzola & truffle sauce

Marinara Risotto (GF) 37

Creamy saffron & tarragon risotto with seared scallops, fresh prawns, mussels, clams and smoked salmon

Wild Mushroom and Asparagus Risotto 32

Creamy risotto with wild mushrooms and fresh asparagus

Vegetarian Spaghetti or Risotto 32

Snow peas, cherry and sundried tomatoes, spinach and olives tossed through our house Napoli sauce

MAINS

250g Eye fillet (GF) 54

Premium eye fillet with garlic mashed potato, seasonal vegetables, served with our house double reduction red wine jus

Chicken Supreme (GF) 42

Pan seared frenched chicken breast with twice cooked baby potatoes, rainbow carrots, crunchy basil served with a rich rosemary & sage cream sauce

Chilli Glazed Pork Belly 37

Slow cooked pork belly, crunchy apple slaw rice noodle salad, miso dressing and asian herbs. Dressed with shallots & sesame

BBQ Pork Ribs for 1 or 2 guests 45 | 80

Served with creamy coconut coleslaw, pineapple kimchi and chips

Fish of the Day 42

Ask our friendly staff for today's special

Fish & Chips 32

Lightly battered reef fish, beer battered chips served with a rocket salad

Sorrento Beef Burger 29

Beef burger, mustard, vintage cheddar, pickles, crispy prosciutto, cos lettuce with a bourbon and chipotle mayo served with beer battered chips

Sorrento Chicken Burger 29

Crumbed Chicken breast, cos lettuce, sliced tomatoes and vintage cheddar cheese with a bourbon and chipotle mayo and aioli served with beer battered chips

SIDES

Seasonal Vegetables (V-GF) 14

Beer Battered Chips (V) small 6/large 11

SAUCES

House barbecue (V-GF) 3

Red wine jus (GF) 5

Aioli (V-GF) 3

SALADS

Garden Salad (V-VV-GF) 22

A classic mixed garden salad with roasted capsicum, red onion, cucumber, cherry tomatoes and Italian dressing

Caesar Salad 26

Italian parmesan, anchovies, crispy prosciutto served on a bed of cos lettuce, topped with toasted croutons, poached egg and traditional house made dressing

Summer Rocket Salad (V-GF-VV) 24

Baby beets, feta, rocket & balsamic house dressing

ADD

Poached (sous vide) Chicken 8 | Smoked Salmon 8

KIDS MEALS

Fish & Chips 14

Served with salad

Nuggets & Chips 12

Served with salad

Spaghetti Bolognese 13

House made pasta with Bolognese sauce

Spaghetti Filletto 14

House made pasta with Napoli sauce, chicken and bacon

Margherita Pizza 14

House made pizza base, Napoli sauce, fresh tomato topped with basil and buffalo mozzarella

Tropicana Pizza 15

House made pizza base, Napoli sauce, ham, fresh pineapple and mozzarella

Ice Cream 6

Vanilla Ice-cream scoop topped with sprinkles & a sauce of your choice:
Caramel, chocolate or strawberry

Menu subject to change due to availability of ingredients.
15% Surcharge applies on Public Holidays.

PIZZA

Quattro formaggi (V) 28

Four cheeses! A balance of mozzarella, parmesan, gorgonzola & buffalo mozzarella on a garlic base

Pollo 31

Chicken tenderloins, bacon, wild mushrooms, spinach & onion on our house made barbecue sauce base

Il Greco 31

Shaved roasted lamb, cherry tomatoes & roasted chat potatoes on our house garlic & pesto base. Topped with rocket and drizzled with fresh mint yogurt

Pancetta 31

House made Napoli, smoked pancetta, buffalo mozzarella, balsamic mushrooms, spanish onion, fresh rocket and truffle oil

Chilli & Garlic Prawns 36

Fresh prawns, spicy salami, cherry tomatoes, shaved parmesan and chilli on our garlic & pesto base. Topped with fresh rocket, herb olive oil and aioli

Con Carne 34

House made Napoli sauce, chorizo, chicken tenderloins, bacon, ham & caramelised onion topped with our house barbecue sauce

Vegetarian (V) 29

Balsamic mushrooms, roasted capsicum, spinach, cherry tomatoes, spanish onion on our house made Napoli sauce, drizzled with herb olive oil

Margherita (V) 27

Sliced vine ripened tomatoes and boccocini on our house made Napoli sauce topped with fresh basil

PIZZA CONT...

Spicy Italiano 31

Spicy salami, sun-dried tomatoes, marinated olives, onions & chilli on our house made Napoli sauce, topped with fresh basil

Tropicana 28

House made Napoli sauce, ham and fresh pineapple

EXTRAS

Vegetables 3 | Meat 5 | Prawns 8 | Gluten Free Base 5

***2-4-1 Pizzas cannot be taken away**

DESSERTS

Tiramisu 18

Coffee infused vanilla sponge, mascarpone and vanilla cream served with fresh strawberries ~
Dare to share? Ask for two spoons

Trio of Sorbet (GF) 14

Mango, green apple and raspberry sorbet with strawberries and praline

Dessert of the Day 14

Ask our friendly staff for today's special

Vanilla Bean Panna Cotta 16

Served with raspberry coulis and fresh strawberries

Affogato 9

Double shot espresso, served with vanilla bean ice-cream

Add a liqueur 10