

# MAIN MENU

## LIGHT OPTIONS

<b>GARLIC &amp; PARMESAN BREAD</b>	\$ 7.00	
<b>GARLIC FLATBREAD (DF) (VO)</b>	\$13.50	GF \$14.50
W- GARLIC, ROSEMARY & SEA SALT		
<b>MARGHERITA FLAT BREAD</b>	\$13.90	GF \$14.90
W- NAP SAUCE, OREGANO & MOZZARELLA		
<b>TRIO OF DIPS</b>	\$22.50	
SERVED W- OUR GARLIC FLATBREAD		
<b>SOUP OF THE DAY</b>	\$12.90	
SERVED W- GARLIC & PARMESAN BREAD, SEE SPECIALS BOARD		
<b>ARANCINI BALLS</b>	\$14.50	
THE CHEFS HERB & PARMESAN RISOTTO BALLS WITH PEPPERONI & OUR SUNDRIED TOMATO DIPPING SAUCE		
<b>SORRENTO'S BEEF BITES</b>	\$15.50	
PRIME AGED BEEF MEDALLIONS, CHARGRILLED TO MEDIUM, ON A GARLIC CROUTON WITH OUR CREAMY DIJON MUSTARD BUTTER		
<b>GARLIC PRAWNS (GF)</b>	\$19.50	
PAN SEARED & SERVED IN A CREAMY GARLIC SAUCE W- ARBORIO RICE		
<b>SALMON FRITTERS (GF)</b>	\$19.50	
TASMANIAN SMOKED SALMON SERVED ON PAN FRIED ZUCCHINI FRITTERS W- WILD ROCKET & LEMON & DILL MASCARPONE.		
- ADD FRIES OR - ADD ONION RINGS OR ADD A GARDEN SALAD (GF)	\$ 5.00	
- ADD SWEET POTATO FRIES	\$ 5.50	

## SANDWICH SHOP

<b>HAM, CHEESE TOMATO TOASTIE</b>	\$ 7.50	
-GLUTEN FREE OPTION	\$ 8.50	
<b>CHICKEN CAESAR WRAP</b>	\$14.00	
CHICKEN, COS, PROSCIUTTO, PARMESAN, EGG & CAESAR DRESSING		
<b>CHICKEN CLUB FOCACCIA</b>	\$15.50	
CHICKEN, PROSCIUTTO, CHEESE, LETTUCE & CAESAR DRESSING		
<b>BBQ STEAK FOCACCIA</b>	\$16.00	
STEAK, BACON, TOMATO, ONION, LETTUCE CHEESE & BBQ SAUCE		
<b>VEGETARIAN BRUSCHETTA (VO) (GFO)</b>	\$15.50	
OVEN DRIED TOMATO, ZUCCHINI, BABY SPINACH, ROAST PUMPKIN ON TOASTED SOURDOUGH W- PEPITAS, CRUMBLLED FETTA & A BALSAMIC GLAZE		
<b>EGG &amp; BACON TURKISH ROLL</b>	\$15.50	
FRIED EGGS BACON, CHEESE & BBQ SAUCE		
- ADD FRIES OR - ADD ONION RINGS	\$ 5.00	
- ADD A GARDEN SALAD (GF)	\$ 5.00	
- ADD SWEET POTATO FRIES	\$ 5.50	

## SALADS

<b>GREEK SALAD (GF) (VO)</b>	\$15.00	
SALAD GREENS, CUCUMBER, SEMI DRIEDS, OLIVES, ROASTED CAPSICUM, SPANISH ONION & FETTA W- OUR BALSAMIC VINAIGRETTE		
<b>SORRENTO'S CAESAR SALAD</b>	\$15.00	
COS LETTUCE, PROSCIUTTO, PARMESAN & CROUTONS, POACHED EGG & OUR CAESAR DRESSING		
<b>THAI BEEF SALAD (GFO)</b>	\$20.00	
WOK TOSSED BEEF STRIPS SERVED OVER A THAI STYLE SALAD W- CRISPY NOODLES & OUR SESAME SOY DRESSING		
-ADD ANCHOVIES (GF)	\$ 0.50	
-ADD CHICKEN (GF) OR -ADD CHORIZO (GF)	\$ 5.00	

**-ADD TASMANIAN SMOKED SALMON (GF)**

\$ 6.00

## **PIZZA**

<b>TROPICAL PIZZA</b>	\$15.50	<b>GF</b> \$16.50
HAM, PINEAPPLE, NAP SAUCE & CHEESE		
<b>PEPPERONI PIZZA</b>	\$15.50	
PEPPERONI, NAP SAUCE, OLIVES & CHEESE		
<b>BBQ MEAT LOVERS PIZZA</b>	\$18.90	
HAM, PEPPERONI, CHICKEN, CHEESE AND OUR BBQ SAUCE		
<b>SORRENTO'S SUPREME PIZZA</b>	\$18.90	
PEPPERONI, HAM, BABY PRAWNS, OLIVES, CAPSICUM, MUSHROOM, ONION, NAP SAUCE & MOZZARELLA CHEESE		
<b>GOURMET VEGETARIAN PIZZA (V)</b>	\$18.90	<b>GF</b> \$19.90
SEMI DRIED TOMATO, CAPSICUM, ARTICHOKE, OLIVES, BABY SPINACH, MUSHROOMS, NAP SAUCE, MOZZARELLA & GRILLED HALOUMI CHEESE		
<b>DIJON CHICKEN PIZZA</b>	\$18.90	<b>GF</b> \$19.90
MARINATED BREAST CHICKEN, MUSHROOM, TOMATO, CAPSICUM, ONION, MOZZARELLA CHEESE AND OUR CREAMY DIJON SAUCE		
<b>TASMANIAN SMOKED SALMON PIZZA</b>	\$19.90	<b>GF</b> \$20.90
GARLIC OIL, TASMANIAN SMOKED SALMON, TOMATO, SPANISH ONION, CAPERS, WILD ROCKET & OUR LEMON & DILL MARSCAPONE		

## **PASTA & RISOTTO**

### **YOUR CHOICE OF**

PENNE, FETTUCCINE OR AS A RISOTTO **(GF)** ( FINISHED W- PARMESAN )

<b>TUSCAN CHICKEN</b>	\$17.50
W- ONION, TOMATO, BABY SPINACH & PINE NUTS IN A ROSE SAUCE	
<b>CREAMY CHICKEN</b>	\$17.50
W- SPANISH ONION, SEMI DRIEDS, BABY SPINACH IN A CREAM SAUCE	
<b>PRAWN &amp; CHORIZO</b>	\$26.50
W- ZUCCHINI & BABY SPINACH IN A ROSE SAUCE	
<b>VEGETARIAN (VO)</b>	\$17.50
W- OLIVES, ZUCCHINI, SEMI DRIEDS, CAPSICUM, MUSHROOM & BABY SPINACH IN A NAP SAUCE	
<b>CHICKEN &amp; MUSHROOM</b>	\$17.50
W- PORCINI MUSHROOM, ONION & BABY SPINACH, FINISHED IN THE CHEFS CHICKEN STOCK W- FETTA CHEESE	
<b>FETTUCCINE BOLOGNESE (DF)</b>	\$17.50
IN A LEAN BEEF BOLOGNESE SAUCE	
<b>ADD PARMESAN</b>	\$ 0.50

## **MAINS**

<b>FISH &amp; CHIPS</b>	\$24.50
CRISPY BATTERED FLATHEAD FILLETS, SERVED ON A GARDEN SALAD W- CHUNKY FRIES, LEMON & THE CHEFS OWN TARTARE	
<b>CHICKEN PARMY</b>	\$25.50
CHICKEN SCHNITZEL TOPPED W- NAP SAUCE, HAM & MOZZARELLA, SERVED W- CHIPS & GARDEN SALAD	
<b>GRILLED CHICKEN BURGER W- CHUNKY FRIES</b>	\$23.50
SPICE RUBBED CHICKEN BREAST CHARGRILLED & SERVED IN A TURKISH ROLL W- CRISPY BACON, WILD ROCKET, TASTY CHEESE & OUR SUNDRIED TOMATO AIOLI	
<b>BBQ CHICKEN CALZONE</b>	\$25.50
CHICKEN, HAM, CAPSICUM, MUSHROOM, ONION, BABY SPINACH, MOZZARELLA CHEESE & THE CHEFS OWN CREAMY BBQ SAUCE	

## FROM THE WOK

<b>SMOKEY HOKKIEN NOODLES (DF)</b>	\$17.50
WOK SEARED EGG NOODLES WITH BROCCOLI, ONION, CAPSICUM & CARROT	
<b>-W- CHICKEN OR BEEF</b>	\$22.50
<b>-W- PRAWNS</b>	\$26.50
<b>ASIAN STIR-FRY (DF)</b>	\$17.50
SEASONAL VEGETABLES WOK TOSSED WITH ROASTED CASHEWS IN AN AUTHENTIC OYSTER SAUCE	
<b>-W- CHICKEN OR BEEF</b>	\$22.50
<b>-W- PRAWNS</b>	\$26.50

## FROM THE GRILL

<b>FISH OF THE DAY</b>	\$ POA
CHECK BLACKBOARDS	
<b>PORTUGUESE CHICKEN BREAST (GF)</b>	\$27.50
MARINATED IN A MILD PORTUGUESE SPICE, CHARGRILLED & SERVED OVER GARLIC POTATOES WITH THE CHEFS TZATZIKI	
<b>SOUTH AUSTRALIAN LAMB RUMP</b>	\$30.00
SERVED ON OUR GARLIC MASH W- BABY SPINACH & THE CHEFS OWN SAGE & RED ONION JAM	
<b>PRIME AGED BLACK ANGUS EYE FILLET (200G)</b>	\$36.50
<b>PRIME AGED BLACK ANGUS RUMP (300G)</b>	\$28.50
<b>PRIME AGED BLACK ANGUS SIRLOIN (400G)</b>	\$39.50
<b>SERVED ON YOUR CHOICE OF:</b>	
-CHUNKY FRIES, MASH (GF) OR CRISPY GARLIC POTATOES (GF)	
<b>FINISHED W- YOUR CHOICE OF:</b>	
-RED WINE & MUSTARD JUS (GF), RICH GRAVY, DIJON BUTTER (GF), HOLLANDAISE (GF), GARLIC BUTTER (GF)	
<b>- ADD CREAMY MUSHROOM GRAVY</b>	\$ 5.00
<b>- ADD CREAMY GARLIC PRAWNS (4) (GF)</b>	\$ 9.90
<b>- ADD A GARDEN SALAD (GF) OR - ADD ONION RINGS</b>	\$ 5.00

## SIDES

<b>CHUNKY BEER BATTERED FRIES (V) W- SUNDRIED TOMATO AIOLI</b>	\$10.00
<b>SEASONED POTATO WEDGES (V) W- SWEET CHILLI &amp; SOUR CREAM</b>	\$10.50
<b>SWEET POTATO FRIES W- GARLIC AIOLI</b>	\$10.50
<b>BROCCOLI W- HOLLANDAISE &amp; ALMONDS</b>	\$ 7.50
<b>STEAMED MIXED VEGETABLES (GF) (V) (VO) TOSSED IN GARLIC BUTTER</b>	\$ 6.50

**CHECK OUT OUR HOUSE MADE DESSERTS IN THE CABINET**

**TRY A GELATI, BARISTA MADE COFFEE OR A COCKTAIL**

(GF)-GLUTEN FREE (DF)-DAIRY FREE (V)- VEGETARIAN (VO)- VEGAN OPTION (GFO) – GLUTEN FREE OPTION

CORKAGE - \$12.50- PER BOTTLE, CAKEAGE-\$1 P/P CUT & PLATED

ALL PRICES INCLUDE GST

15% SURCHARGE ON PUBLIC HOLIDAY

# PLEASE ORDER AND PAY AT THE COUNTER

**5290**  
BAR &  
FUNCTION ROOM

