

ANTIPASTI

Warm Marinated Olives	10
Olives marinated in zesty lemon, chilli & garlic. GF VEG VGN	
Sorrento Garlic Bread	10
Homemade soft, doughy pizza bread with garlic & oregano. GFO VEG VGN	
Add cheese +4 Add trio of dips +9	
Beef Carpaccio	22
Rare beef seasoned with sea salt, lemon juice & truffle oil served with capers, parmesan, feta cheese & greens. GF	
Bruschetta	20
Fresh tomatoes, fresh herbs, pesto, red onions & balsamic glaze served on toasted ciabatta bread. GFO VEG	
Calamari Fritti	22
Lightly fried lemon salt & pepper squid, marinated in paprika served with tartare aioli & lemon.	
Shrimp Cocktail	18
Served cold on a bed of lettuce with house-made cocktail sauce. GF	
Duck Liver Pâté	19
Served with fig & pear chutney & bread. GFO	
Green Lipped Mussels	25
Cooked with garlic, chilli, lemon, butter & fresh herbs served with bread. GFO	
Oysters (seasonal)	33
6 pieces, served with red wine & shallot vinaigrette, tabasco & lemon. GF	
Antipasto Affettato	43
Traditional platter of assorted cured meats, garlic bread, cheese & pickles. GFO	

VEG Vegetarian | **VGN** Vegan | **VGNO** Vegan option on request | **GF** Gluten free | **GFO** Gluten free option on request
 Add vegan cheese +\$4 | Gluten free bread, pasta & pizza base +\$4 | For any other extra: **price to be asked**

Our menu descriptions do not include every ingredient. Please inform us if you have any food allergies, or dietary requirements.

PIZZAS

Margherita 28

Fresh basil, oregano & mozzarella on a Neapolitan base. **GFO VEG VGNO**

Vegetarian 29

Fresh & roasted vegetables, feta cheese, olives, red onions & mozzarella on a Neapolitan base. **GFO VEG VGNO**

Pollo 31

Grilled chicken breast, bacon, spinach, ricotta cheese & mozzarella on a Neapolitan base. **GFO**

Prosciutto 32

Dry-cured Italian prosciutto, truffle oil, mushrooms, parmesan & mozzarella on a Neapolitan base. **GFO**

Pepperoni 32

Spicy pepperoni, red capsicum, jalapeños & mozzarella on a Neapolitan base. **GFO**

Meat Lovers 33

Ham, bacon, chicken, chorizo & mozzarella on a Neapolitan base. **GFO**

Smoked Salmon 33

Smoked salmon, spinach & capers on a white cream base. **GFO**

PASTAS / RISOTTO

Lasagne Al Forno 33

Traditional oven baked, beef mince, pomodoro, mozzarella & parmesan.

Sorrento Lemon Prawn Spaghetti 30

Sautéed prawns, garlic, chilli, peas & herbs served in a lemon broth. **GFO**

Pollo Fettuccine 29

Chicken, garlic, mushrooms & herbs served with a creamy white wine sauce. **GFO**
(vegetarian option available)

Spaghetti Carbonara 30

Pancetta, egg yolk & parmesan. **GFO**

Spaghetti Marinara 33

Mixed seafood & tiger prawn in a marinara sauce. **GFO**

Sorrento Gnocchi 31

Pancetta, peas, edamame beans & parmesan with a garlic butter sauce. **(vegetarian option available)**

Penne Pomodoro Secco 29

Sundried tomato, spinach, feta cheese & garlic in a creamy rosé sauce. **GFO VEG VGNO**

Risotto 30

Ask our friendly staff for today's special. **GFO**

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MAINS

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| Slow-Cooked Pork Belly | 41 |
| Twice-roasted pork belly served with pickled red cabbage, mashed potatoes, horseradish & jus. GF | |
| Slow-Cooked Lamb Shank | 40 |
| Tender New Zealand lamb shank served on mashed potatoes & vegetables, drizzled with a lamb jus. GF | |
| Eye Fillet | 42 |
| 230g of prime eye fillet served with polenta chips & vegetables finished with mushroom & bacon sauce. GFO | |
| Rib-Eye | 46 |
| 450g of prime rib-eye steak served with mashed potatoes & vegetables finished with bacon & mushroom sauce. GF | |
| Pollo Ripieno | 40 |
| Chicken breast stuffed with ricotta cheese & spinach, served with potato purée, vegetables & creamy mustard sauce. GF | |
| Fish Of The Day | 40 |
| Ask our friendly staff for today's special. GFO | |

SIGNATURE DISH

Slow Braised Beef Cheek

41

Sorrento's signature beef cheek is slow cooked to perfection, served on a bed of mash potatoes topped with vegetables & caramelized onions, finished with a beef jus. **GF**

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SIDES

Roasted Seasonal Vegetables	16
A mixture of roasted seasonal vegetables with garlic butter & herbs. GF VEG VGNO	
Polenta Chips	14
A stock of rosemary & chilli polenta chips served with garlic aioli, topped with parmesan. VEG	
Bowl Of Fries	14
Served with ketchup or/and aioli. VEG	
Kumara Fries	16
Served with ketchup or/and aioli. VEG	
Green Salad	12
Crisp lettuce, tomatoes, cucumber, feta cheese, olives & olive oil. GF VEG VGNO	
Spinach & Beetroot Salad	12
Fresh beetroots, feta cheese, spinach & toasted walnuts, drizzled with balsamic vinegar. GF VEG VGNO	
Almond Broccoli	15
Crisp New Zealand broccoli with garlic butter, toasted almonds & fresh herbs. GF VEG VGNO	
Soup Of The Day	18
Ask our friendly staff for today's special. GFO	

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Sorrento DESSERT MENU

DESSERTS

- Tiramisu** 17
A classic Italian dessert, coffee-dipped savoiardi with chocolate & mascarpone, finished with chocolate dust & salted caramel.
- Panna Cotta** 17
Vanilla panna cotta topped with mixed berries & crumble. **GFO**
- Chocolate Fondant** 17
Served with vanilla gelato, salted caramel, chocolate sauce & dried raspberries.
- Gelato Trio** 18
3 scoops of your favourite gelato served with dried raspberries.
Ask our friendly staff for today's flavours. **GF VGNO**
- Affogato** 17
Vanilla gelato served with espresso and your choice of liqueur: Frangelico, Baileys or Kahlúa. **GF**
- Dessert Pizza** 28
Custard, banana, mixed berries, vanilla gelato, chocolate sauce & dried raspberries.
GFO

DESSERT COCKTAILS

- Tiramisu Martini** 18
Brandy, Baileys, Kahlúa, crème de cacao & cream.
- Gingerbread Martini** 19
Vodka, Baileys, Kahlúa, gingerbread syrup, vanilla ice cream & whipped cream.

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