

Whistler Thank God It's Friday Shiraz	\$34
Snake and Herring Dirty Boots Cabernet Sauvignon	\$32
Two Hands Sexy Beast Cabernet Sauvignon	\$42
Wirra Wirra Church Block Shiraz Cabernet Merlot	\$36
Henschke Henry Seven Shiraz Grenache Viognier	\$52

HOT DRINKS

Short Black/Flat White/Cappuccino/Late	\$5
Hot Chocolate	\$5
Cold Drinks	
San Pellegrino	\$5 10
Soft Drink	\$4

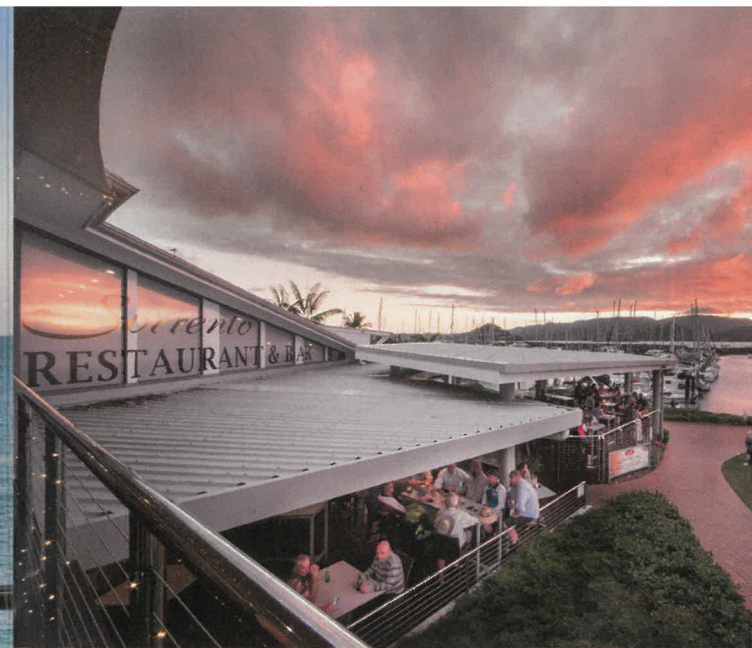
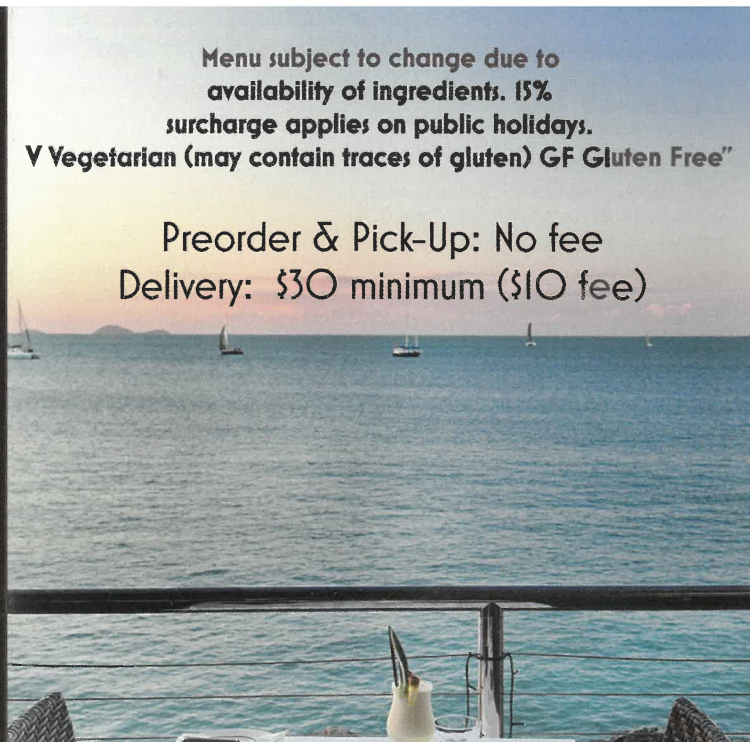
Beer (6-pack)	
Light	\$20
Mid - Strength	\$22
Australian	\$24
Premium/International	\$30

RTD

JD/Jim Beam/Smirnoff/CC (6 pack)	\$30
Ginger Beer (Matso/Brookvale Union 4 pack)	\$30

Menu subject to change due to availability of ingredients. 15% surcharge applies on public holidays.
V Vegetarian (may contain traces of gluten) GF Gluten Free

Preorder & Pick-Up: No fee
 Delivery: \$30 minimum (\$10 fee)



Exploring the stunning Whitsundays by bare-boat? Speak to Sorrento about having all of your beer, wine, champagne & spirits waiting aboard for your arrival!



Sorrento
 RESTAURANT & BAR

**Coral Sea Marina
 Guest Menu**

Dine-In, Take away and Delivery

Sorrento Restaurant and Bar
 Airlie Beach

www.sorrentowhitsunday.com

07 4946-7454

www.sorrentowhitsunday.com
 22 Shingley Drive, Coral Sea Marina
 Airlie Beach
 Whitsundays, QLD 4802



For take away orders, delivery or table bookings please call

07 4946-7454





STARTERS

Garlic Bread .V.	\$9
Garlic & Parmesan Bread	\$10
Bruschetta .V.	\$11
Antipasti Board	\$30
Prawn Gamberi	\$23
Warm olives .V.	\$12
Calamari	\$17

Garden Salad	\$14
Caesar Salad	\$16
Rocket, Beetroot Fetta .V.. GF.	\$16
Extras	
Chicken tenderloins, Smoked Salmon or Fresh Prawns	\$6

PASTA & RISOTTO

House Made Fresh Pasta Daily All topped with parmesan cheese	
Carbonara Fettuccine	\$23
Pasta, bacon, pancetta & parsley tossed through traditional white wine & egg sauce	
Prawn & Spanner Crab Spaghetti	\$28
Pasta, bacon, pancetta & parsley tossed through traditional white wine & egg sauce	
Marinara Fettuccine	\$28
Pasta, scallops, prawns, mussels, clams and salmon tossed with chilli & lime rosé sauce	

Bolognese Spaghetti

Pasta tossed through Italian sauce of slow braised premium beef & pork mince with tomatoes & fresh herbs

\$23

Filletto Fettuccine

Pasta, chicken tenderloins, pancetta, wild mushrooms, spinach & pine nuts tossed through creamy gorgonzola & truffle sauce

\$25

Marinara Risotto GF

Creamy risotto with prawns, scallops, mussels, clams, salmon, saffron & tarragon

\$28

Wild Mushroom & Asparagus Risotto .V. GF.

Creamy risotto with wild mushrooms & fresh asparagus

\$25

PIZZA

Fresh house made bases, topped with mozzarella

Quattro formaggi .V.

Creamy risotto with prawns, scallops, mussels, clams, salmon, saffron & tarragon

\$21

Pollo

House made barbecue sauce, chicken tenderloins, bacon, wild mushrooms, onion & spinach

\$24

Capricciosa

House made Napoli sauce, ham, wild mushrooms & oregano drizzled with herb olive oil

\$23

Pancetta

House made Napoli sauce, smoked pancetta, buffalo mozzarella, balsamic mushrooms, Spanish onion, fresh rocket & truffle oil

\$25

Chilli & Garlic Prawns

Garlic & pesto base, prawns, salami, parmesan cheese, chilli & cherry tomatoes topped with rocket leaves, herb olive oil & aioli

\$26

Con Carne

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

\$26

Vegetarian .V.

House made Napoli sauce, balsamic mushrooms, roasted capsicum, cherry tomatoes, Spanish onion & spinach drizzled with herb olive oil

\$24

Margherita .V.

House made Napoli sauce, sliced vine ripened tomatoes, fresh basil, topped with buffalo mozzarella

\$21

Italiano

House made Napoli sauce, hot salami, sun-dried tomatoes, olives, onion, chilli & fresh basil

\$24

Tropicana

House made Napoli sauce, ham and fresh pineapple

\$23

EXTRAS

Topping 2, Meat 4, Seafood 9 Gluten free base 3

'Buon Appetito'



DRINKS Delivered

Sparkling | Champagne

Azahara Chardonnay Pinot Noir NV	\$18
Dal Zotto Pucino Prosecco	\$30
Bollinger Special Cuvée	\$120

WHITE WINE

Thorn Clarke Sandpiper Riesling	\$28
Nick O'Leary Riesling	\$35
Villa Maria Two Valleys Sauvignon Blanc	\$27
Shaw and Smith Sauvignon Blanc	\$42
Aquilani Pinot Grigio	\$25
First Creek Botanica Chardonnay	\$20
Cape Barren Native Goose Chardonnay	\$32

RED WINE

Chaffey Bros Not Your Grandma's Rosé	\$33
Whistler Dry as a Bone Rosé	\$33
Devil's Corner Pinot Noir	\$34
Craggy Range Appellation Pinot Noir	\$45
Thorn Clarke Sandpiper Merlot	\$26
Motley Cru Shiraz	\$20