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## Cruise & Dine

Your choice of entree & main **OR** main & dessert  
& Your choice of a cocktail

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### Starters/Entree

#### Garlic Bread .V

Garlic and herb buttered toasted bread

#### Garlic & Parmesan Bread

Garlic and herb buttered toasted bread topped with parmesan cheese and cracked pepper

#### Bruschetta .V

Sourdough bread with pesto, tomato concasse and buffalo mozzarella

#### Calamari

Salt, pepper & herb dusted calamari on a rocket salad

#### Freshly shucked pacific oysters 1/2 doz (extra charge \$5)

- Natural - GF
- Pancetta Kilpatrick
- Bloody Mary

#### Garden Salad

Fresh seasonal mixed leaves and salad vegetables

#### Rocket, Beetroot and Fetta

Rocket leaves, baby beets, Feta, house dressing

#### Antipasti Board for 2 pax

including cured meats, cheeses, warm olives, mixed dips, sundried tomatoes, crackers/breads

### Mains

#### Fish & Chips

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

#### Seafood Platter for 1 (extra charge \$5)

Natural oysters, fresh prawns, seared scallops, mussels in chilli Napoli sauce, calamari, bugs and toasted bread

#### Chicken Supreme

Pan seared chicken breast, with twice cooked Baby Potatoes, Roast Baby Vegetables served with a Creamy Herb Sauce.

#### 250g Eye fillet (extra charge \$5)

Eye fillet with seasonal vegetables, garlic mash potatoes, with red wine jus

#### Sorrento Beef Burger

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

#### Sorrento Chicken Burger

Crumbed Chicken breast, cos lettuce, Sliced Tomatoes and vintage cheddar cheese with a bourbon and chipotle Mayo and Aioli served with beer battered chips

#### Fish of the Day

Ask our friendly staff for today's special

#### EXTRAS (additional charge)

Seasonal vegetables V GF \$8

Beer battered chips small/large V \$5/9

#### Sauces:

Aioli V GF \$2

Red wine jus GF \$4

House made barbeque sauce V GF \$3

## **Pizza Mains**

All our pizzas are made with house made pizza bases and topped with mozzarella cheese

### **Quattro formaggi .V**

Garlic base topped with mozzarella, parmesan, gorgonzola and buffalo mozzarella

### **Pollo**

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

### **Capricciosa**

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

### **Pancetta**

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

### **Chilli & Garlic Prawns**

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

### **Con Carne**

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

### **Vegetarian .V.**

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

### **Margherita V.**

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

### **Italiano**

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

### **Tropicana**

House made Napoli sauce, ham and fresh pineapple

## **Pastas & Risottos Mains**

All topped with parmesan cheese

### **Carbonara Fettuccine**

House made fresh pasta, bacon, pancetta and parsley tossed through traditional white wine & egg sauce

### **Prawn & Spanner Crab Spaghetti**

House made fresh pasta tossed with tiger prawns, spanner crab, cherry tomatoes, fresh chilli and lime butter sauce

### **Marinara Fettuccine**

House made fresh pasta, scallops, prawns, mussels, clams and salmon tossed with chilli and lime rosé sauce

### **Bolognese Spaghetti**

House made fresh pasta tossed through Italian sauce of slow braised premium beef mince with tomatoes and fresh herbs

### **Filletto Fettuccine**

House made fresh pasta, chicken tenderloins, wild mushrooms, spinach and pine nuts tossed through creamy gorgonzola & truffle sauce

### **Marinara Risotto GF.**

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

### **Wild Mushroom and Asparagus Risotto .V.. GF.**

Creamy risotto with wild mushrooms and fresh asparagus

### **Vegetarian Spaghetti V.**

House made fresh pasta with snow peas, cherry tomatoes, olives and sundried

## **Desserts**

### **Tiramisu**

Coffee infused vanilla sponge, mascarpone and vanilla cream served with fresh strawberries

### **Trio of Sorbet .G..F.**

Trio of sorbet with shaved almonds, strawberries and praline

### **Dessert of the Day**

Ask our friendly staff for today's special

Menu subject to change due to availability of ingredients.  
15% Surcharge applies on Public Holidays  
Follow us @ Sorrento Airlie Beach

