

Hot Beverages

Coffee

Latte, Cappuccino, Flat White, Long Black, Long Macchiato, Piccolo Latte \$4

Espresso, Ristretto, Short Macchiato \$3.5

Nutella Latte, Vienna Coffee \$6

Affogato (Espresso with vanilla gelato and orange & almond biscotti) \$9

Add Frangelico, Baileys, Kahlua or Amaretto \$17

Chocolate

Hot Chocolate, White Hot Chocolate, Mocha, White Mocha \$4.5

Nutella Hot Chocolate, Mint Hot Chocolate \$6

Gluten Free Hot Chocolate (Vegan option available) \$6

Babycino \$1.5

Chai

Spiced, Vanilla, Matcha, Dirty, Turmeric \$4.5

Sticky Chai loose leaves served with honey \$6

Pot of Tea (Single Serve)

English Breakfast, Earl Grey, Green Tea, Peppermint, Honeydew Green Tea, Lemongrass & Ginger, Chamomile, Malabar Chai Tea \$4

Extra's

Mug, Decaf, Extra Shot, Flavoured Syrup (Vanilla, Hazelnut or Caramel) \$0.7

Soy, Almond or Lactose Free Mylk \$0.8

Drinks Menu

Cold Beverages

Traditional Milkshake \$6

Chocolate, Vanilla, Strawberry, Coffee, Caramel, Banana, Lime, Blue Heaven, Mango

Gelato Milkshake \$8

Choose any flavour from our display

Traditional Thickshake \$7.5

Chocolate, Vanilla, Strawberry, Coffee, Caramel, Banana, Lime, Blue Heaven, Mango

Gelato Thickshake \$9.5

Choose any flavour from our display

Iced Beverages \$7

Chocolate, Coffee, Strawberry, Nutella, Mocha, Chai, Caramel

Made with vanilla ice cream, milk of choice and topped with cream

Frappe \$7

Chocolate, Coffee, Nutella, Mocha, Chai, Caramel

Made with vanilla ice cream, ice, milk of choice and topped with cream

Spiders \$6

Coke, Fanta, Sprite, Lift, Lime, Blue Heaven, Ginger Beer, Chinotto

Smoothies \$8

Mango, Mixed Berry, Strawberry or Banana

Soft Drinks

Post Mix \$4

Jug \$15

Coke, Diet Coke, Coke No Sugar, Sprite, Lift, Ginger Ale, L.L.Bitters

Glass Bottle \$4.5

Coke, Diet Coke, Coke No Sugar, Sprite, Lift, Fanta, Ginger Beer

Mount Franklin 750ml Sparkling Water \$8.5

Chinotto, Sparkling Water \$4.5

Iced Tea \$4.5

Peach, Lemon, Mango

Monsta Shakes

Kidz Mini Monsta \$11

Your choice of bubble-yum, chocolate or unicorn gelato magically turned into a milkshake treat your kids will be talking about for years to come! Decorations may vary, but we're talking lollipops, floss, sour straps, popcorn and a gelato cone!

Cookie Monsta \$17

You can't go past a cookies and cream gelato shake topped with Oreo cookies, ooze, gooey sauce and more cookies!

Fudge-Ella \$17 GFO

It's sexy, decadent and moreish - this shake is NEXT LEVEL!!! Think chocolate brownies, belgian chocolate gelato shake, nutella sauce, strawberries and totally OTT

Viva Las Vegan \$17 VO

What happens in Twisted, stays in Twisted! For all the vegan or lactose intolerant Sista's out there - this one is for you! Its so fresh, you'll be bringing all the boys to the yard

Salted Caramel Pretzel \$17

Don't be so salty babe! Let this salty sweet gelato shake soothe your soul! Jersey caramels, caramel popcorn and salty pretzels, oh my!

Monsta Sundae \$18

Up to 3 of your favourite flavours of gelato decked out with all the bells and whistles!

Please note - toppings may vary

Alcoholic Beverage Menu Available!



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La Sorella by Twisted Sista

lasorella_bytwistedsista

www.twistedsista.com.au

Our kitchens contain nuts, gluten, dairy, seafood and other allergens, so please notify staff of any deity specifications at time of ordering

A 15% surcharge on Public Holidays will be applied

GFO - Gluten Free Option

VGO - Vegetarian Option

VO - Vegan Option

Please specify any dietary requirements at time of ordering

Bowl of Fries \$7.50

Garlic Bread Pull Apart \$8

Cheesy Garlic Bread Pull Apart \$9

Side Seasonal Vegetables \$9

Starters

\$12 each
OR
2 for \$20
3 for \$30
4 for \$40

Dumplings Trio (3)

A selection of pork, chicken and prawn dumplings served with Asian dipping sauce

BBQ Chicken Wings (3)

Served with house-made BBQ sauce

American Pork Ribs (4)

Served with house-made BBQ sauce

Asian Spiced Calamari GFO

Served with lemon & home-made tartare sauce

Honey Sesame Prawns (3)

Served with crispy fried noodles and local honey

Nonna Pina's Meatballs (3)

Served with Napoli sauce and parmesan cheese

Fried Camembert

Served with cranberry sauce

Lentil & Sweet Potato Balls VGO, VO

Served with Napoli sauce

Greek Lamb GFO

Lemon & oregano lamb served with house-made tzatziki

Tempura Zucchini Fries VGO, VO

Served with sea salt

Kids Meals

\$15 each, comes with kids drink and a kids gelato

Popcorn Chicken and Twisted Fries

Fish and Twisted Fries

Cheeseburger and Twisted Fries

Meatball Pasta

Napoli Pasta

Dinner Menu

Mains

Fishermans Basket \$25

Beer battered flathead tails, prawns and calamari served with lemon, tartare sauce, twisted fries and salad

Chicken Parmigiana \$22

Crumbed chicken breast topped with sliced ham, mozzarella and Napoli sauce served with our signature fries

Garlic Prawns \$25 GFO

Pan seared tiger prawns finished in a creamy garlic chardonnay sauce served with jasmine rice

Paella \$32 GFO

Tiger prawns, scallops, calamari, fish, chicken breast, Spanish chorizo and green peas, finished in a tomato based saffron rice with a hint of chilli

Monsta Burger \$21

Grass fed beef patty, bacon, fried egg, cheese, beetroot, pineapple, tomato, lettuce, caramelised onion and tomato relish

Chicken Burger \$19.5

Fried chicken breast with cheese, lettuce, tomato, avocado and aioli

Pork Ribs \$29

Slow cooked whole rack of pork ribs marinated in a sticky sweet soy, ginger & garlic sauce. Served with fries and salad

Steak Pacifico \$36 GFO

300g Porterhouse steak, cooked to your liking, served with smashed rosemary potatoes, seasonal vegetables, confit tomatoes and finished with creamy garlic tiger prawns

Thai Green Curry \$26

Tender chicken thigh pieces wok tossed with seasonal vegetables and our house made authentic Thai green curry sauce, served with basmati rice

Brandied Mustard Chicken \$28 GFO

Pan seared whole chicken breast, flambeed in a creamy brandy, seeded mustard and mushroom sauce, topped with 2 tiger prawns. Served with smashed potatoes and broccolini

Seafood Chowder \$26 GFO

Locally sourced assortment of fresh seafood gently cooked in a creamy white wine broth with seasonal vegetables. Served with toasted sourdough

Mediterranean Vegetable Stack \$20 VGO, GFO

Char-grilled pumpkin, zucchini, eggplant and red capsicum layered with wilted spinach and mozzarella cheese. Finished with pine-nut pesto and warm Napoli sauce.

Lamb Shanks \$29

Slow cooked lamb shanks in a rich tomato and rosemary sauce served with creamy mashed potatoes and seasonal vegetables

Pasta & Risotto

Your choice of Spaghetti, Rigatoni, Fettuccine or House-made Gnocchi
(Gluten free penne available)

Carbonara \$19 GFO

Bacon, egg and pecorino cheese

Chorizo Chicken \$24

Chicken breast, chorizo, semi-dried tomato, olives, fetta and spinach finished in a napoli sauce with a hint of chilli

Chicken Avocado and Mushroom \$24 GFO

Chicken breast, fresh avocado, button mushrooms with cherry tomato, onion and spinach in a creamy white wine sauce

Marinara \$27 GFO

Tiger prawns, scallops, calamari and fish tossed through a garlic, chilli and olive oil sauce, crowned with mussels

Nonna Pina's Meatballs \$26

Traditional home-made Italian style meatballs, slow cooked in Napoli sauce and served with bocconcini and parmesan cheese

Pumpkin and Pine Nut \$23 VGO GFO

Oven roasted pumpkin, cherry tomatoes, spinach and toasted pine nuts tossed through a creamy pesto sauce

Add chicken \$5

Lamb Ragu \$26 GFO

Hearty, slow cooked lamb ragu served in a rich tomato based sauce, finished with grated parmesan

Lentil & Sweet Potato Balls \$23 VGO, VO

House-made Puy lentil and sweet potato balls slow cooked in napoli sauce and served with bocconcini and parmesan cheese

Salads

Lemon Pepper Calamari \$20 GFO

Lemon pepper calamari served on a tossed salad of slaw, Spanish onion, red capsicum, cucumber, mint, cherry tomatoes and peanuts, finished with nam jim dressing

Thai Beef Salad \$22

Stir-fried beef strips served on a bed of mixed slaw, aromatic herbs, fried noodles, cherry tomatoes and red onion finished with Thai dressing

Middle Eastern Salad \$24 VGO, VO, GFO

Roasted sweet potato, pumpkin and Spanish onion, tossed through fresh spinach & cherry tomatoes. Topped with Falafels and beetroot hummus

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BEVERAGES

COCKTAILS

APEROL SPRITZ	\$15
Aperol, Prosecco & soda	
MIMOSA	\$15
Sparkling wine, Cointreau and orange juice	
ESPRESSO MARTINI	\$17
Espresso, Kahlua, Vodka, sugar syrup	
SEX ON THE BEACH	\$15
Midori, Vodka, strawberry liqueur, cranberry juice, pineapple juice, fresh lime	
RASPBERRY MOJITO	\$16
Bacardi, mint, fresh lime, raspberries, sugar syrup, soda water	
COSMOPOLITAN	\$15
Vodka, Triple Sec, cranberry juice, fresh lime	
FRENCH MARTINI	\$17
Chambord, vanilla vodka, pineapple juice	
PINA COLADA	\$16
Malibu, Bacardi, pineapple juice, coconut cream	
MIDORI SPLICE	\$16
Midori, Malibu, pineapple juice, cream	
CANADIAN MAPLE	\$18
Canadian Club, Mozart Chocolate Liqueur, Butterscotch Schnapps, maple syrup, cream	



JAPANESE SLIPPER	\$16
Midori, Cointreau, pineapple juice, lime juice	
FROZEN STRAWBERRY DAIQUIRI	\$15
Bacardi, fresh lime, fresh strawberries, strawberry liqueur, specialty strawberry gelato	
TOBLERONE	\$16
Baileys, Frangelico, Kahlua, honey, cream	
TAHITIAN SUNSET	\$14
Peach Schnapps, Malibu, orange Juice, grenadine	

GELATO COCKTAILS

SALTED CARAMEL MARTINI	\$19
Salted caramel gelato, baileys, Butterscotch Schnapps, chocolate liqueur, cream	
HUBBA BUBBA	\$19
Bubble-yum gelato, Chambord, Malibu & pink grapefruit juice	
COUNT DRACULA	\$19
Blood orange gelato, strawberry liqueur, Chambord, Vodka, cranberry juice	
LEMON SORBET MARGARITA	\$19
Lemon sorbet gelato, Tequila, orange liqueur, orange juice, lime juice	
PASSION FLOAT	\$19
Peach Schnapps, passionfruit syrup, Gin, Prosecco, passionfruit gelato float	



COCKTAILS TO SHARE!

MOSCATO SANGRIA JUG (Serves 4)	\$34
Moscato wine, Cointreau and a selection of fresh fruits	
CANADIAN & DRY JUG (Serves 4)	\$36
Canadian Club, vanilla liqueur, fresh lime, dry ginger ale	



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BEVERAGES

BUBBLES

Glass Bottle

CRITTENDEN ESTATE GEPPETTO BRUT

Dromana, Mornington Peninsula, VIC \$8 \$35

T'GALLANT PROSECCO

Main Ridge, Mornington Peninsula, VIC \$10 \$41

WHITE

RED HILL ESTATE COOL CLIMATE CHARDONNAY

Red Hill, Mornington Peninsula, VIC \$12 \$54

CRITTENDEN ESTATE PINOCCHIO PINOT GRIGIO

Dromana, Mornington Peninsula, VIC \$9 \$38

FOXKEYS HANGOUT PINOT GRIS

Red Hill, Mornington Peninsula, VIC \$11 \$45

NAUTILUS SAUVIGNON BLANC

Marlborough, Blenheim, New Zealand \$46

TAYLORS ESTATE RIESLING

Clare Valley, Auburn SA \$10 \$42

ROSÉ

T'GALLANT CAPE SCHANCK ROSÉ

Main Ridge, Mornington Peninsula, VIC \$9 \$38

FOXKEYS-HANGOUT DRY ROSÉ

Red Hill, Mornington Peninsula, VIC \$49

T'GALLANT PINK MOSCATO CROWN SEAL

Main Ridge, Mornington Peninsula, VIC \$10 \$42

RED

CRITTENDEN ESTATE SHIRAZ

Dromana, Mornington Peninsula, VIC \$9 \$38

FOXKEYS-HANGOUT PINOT NOIR

Red Hill, Mornington Peninsula, VIC \$15 \$61

FOREST HILL Highbury Fields Cab. Sauvignon

Mt. Barker, Great Southern, WA \$12 \$55

CRITTENDEN ESTATE PINOCCHIO SANGIOVESE

Dromana, Mornington Peninsula, VIC \$42

INNOCENT BYSTANDER TEMPRANILLO

Healesville, Yarra Valley, VIC \$55

BEER

Furphy Refreshing Ale \$8.5

Peroni Red \$8.5

Peroni Leggera \$8.5

Corona Extra Dry \$8.5

Carlton Draught \$8.5

Stone & Wood Pacific Ale \$9

Jetty Rd Draught \$9

Jetty Rd Pale Ale \$9

TwoBays IPA (Gluten Free) \$9.5

TwoBays Pale Ale (Gluten Free) \$9.5

BEER BUCKETS (SERVES 4) \$32

Your choice of any 4 beers



CIDER

Hix Cider Ruby Red \$10

Rekorderlig Mango & Raspberry \$9

Rekorderlig Strawberry & Lime \$9

Rekorderlig Passionfruit \$9

Rekorderlig Blush Rose - Low Sugar \$9

CIDER BUCKETS (SERVES 4) \$32

Your choice of 4 Ciders

SPIRITS

Basic \$9

Top Shelf \$12



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POOCH TREATS!!

Using all Australian ingredients and made right here in Victoria, these are fun treats for any occasion or just to show your fur-baby just how much you appreciate them!

Gelato Cone	\$4.50
I ♥ U Cookie	\$4.80
Sparkley Donut	\$4.80
Peanut Butter Pup-Cups	\$4.20
Birthday Donut	\$5.50
Kangaroo Chipolatas	\$3.20
Beef Jerky Bites	\$4.00



Our bakery treats are made with ingredients that are **100% safe for dogs**. We use "dog chocolate" otherwise known as **carob** to top our treats.

It is made from the pods of a carob tree and it is 100% natural and safe for dogs to eat. It has the same sweet richness that we humans love about chocolate.

It is high in vitamins B1, B2, calcium, magnesium and iron.



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