

Our Special Suppliers

Pasta
made fresh at Agostinis, Canberra

Tuna
confit at Agostinis, Canberra

Bacon
from Schulz Butchers, by Barossa Fine Foods, South Australia

Flour
Pane di Altamura, Puglia Italy

Goats cheese & yoghurt
Meredith Dairy, Victoria

Cannoli Shells
by local supplier Cannoli Brothers, Canberra

Classici

Sourdough v,n Vegemite & butter or jam & peanut butter	\$9
Croissant v, n Red berry jam or Nutella	\$8
Breakfast Risotto v, gf, veg opt Arborio, cows milk, cinnamon & honey with orange poached pears... think Italian porridge!	\$19
Eggs in RED v, gf Baked eggs, capsicum, tomato, basil & chick peas	\$22
Sosta Frittata v, gf Spinach, capsicum, tomato & parmigiano	\$20
Breakfast Frico v, gf Montasio cheese & egg pancake filled with & tomato & potato	\$22
Egg & Schulz Bacon Roll with provolone cheese & chilli tomato relish on a potato brioche bun	\$18
Wagyu Steak Sandwich with roasted capsicum, caramelised onions, provolone cheese, mustard & rocket	\$30
Fried Chicken with apple, fennel & pickled cabbage & mustard mayonnaise on a potato brioche bun	\$27
Two eggs your way (fried, poached or scrambled) with sourdough	\$15
Extra +poached egg \$4 +pan-fried spinach \$4.5 +bacon \$6.5 +pan-fried mushrooms \$6 + avocado \$5.5	

Stazione dei Panini

Select your style of bread + your topping

1 piece of pane della casa - open sandwich

Potato brioche bun +\$2

Piadina - flat bread

+ smashed avocado, peas, mint & goat cheese with ribbon cucumber v, ve opt	\$22
+ oven-baked mushrooms, fried eggs, scamorza, spinach & romesco v, ve opt	\$23
+ cherry tomato, buffalo mozzarella & basil v	\$19
+ mortadella, tomato, mozzarella & pistachio pesto n	\$22
+ pork & fennel meatballs, mozzarella & rocket	\$24
+ eggplant, tomato, pesto & stracciatella n, v	\$19
+ smoked salmon, cream cheese, capers pickled cucumber & dill	\$25

Pasta

Spaghetti v pomodoro with burrata & lemon zest	\$34
Orecchiette with pork & fennel sausage, broccolini & chilli	\$30

Manzo

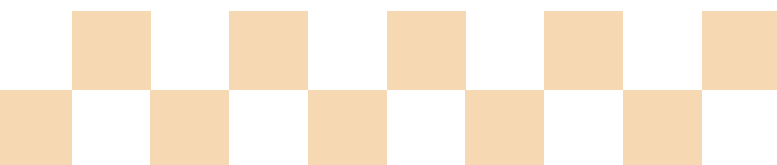
Wagyu Steak MB + 5 gf 200g Wagyu New York Strip served with salsa verde & fries	\$35
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Insalata

Winter v, gf, ve opt Roast beetroot, baby carrots, radicchio, halloumi & ruby grapefruit	\$24
Sosta Fattoush v Cucumber, cherry tomato, dill & yoghurt with crispy flatbread	\$22
Nicoise gf, df House-confit tuna, olives, green beans, boiled eggs, roast capsicum & pickled chilli	\$28

Fritti

Fries gf, df, ve with rosemary and sea salt	\$12
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Café

	Sm	Lg
Espresso Macchiato Piccolo	\$4.5	
Cappuccino Flat White Latte	\$5	\$6
Long Black Mocha Chai Latte		
Hot Chocolate		
Oat Almond Soy milk		+ \$1

Tè

EBT Earl Grey Peppermint	\$5
Ginger & Lemongrass Chamomile	

Succo e Bevande

Orange Juice	\$8
Carrot, celery & apple Juice	\$9
+ ginger	\$2
+ tumeric	\$2
+ mint	\$1
San Pellegrino Chinotto	\$6
San Pellegrino Limonata	\$6
San Pellegrino Aranciata Rossa	\$6
Lemon lime & bitters	\$6

*Speak to our staff
about this week's
Red Shedder
specials*

Payment via all cards attract a 1.65% surcharge.

A surcharge of 15% applies on Sundays
and public holidays.

