



Our Special Suppliers

Pasta
made fresh at Agostinis, Canberra

Hot Smoked Trout
from Goulburn River

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

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
Panettone French Toast v Berry compote and whipped mascarpone	\$18
Summer Bircher ve 24-hour oats soaked in coconut milk & yoghurt served with maple syrup, fresh berries & banana	\$18
Eggs in RED v, gf opt Baked eggs, capsicum, tomato, basil & chick peas served with sourdough ...let our chefs know how you like your eggs!	\$22
Sosta Frittata v, gf Spinach & asparagus frittata served with parsley & ricotta salata	\$20
Breakfast Frico v, gf Crunchy, chewy Montasio cheese & egg savoury pancake filled with & tomato & potato	\$22
Egg & Schulz Bacon Roll Provolone cheese, tomato relish & pickled chilli on a potato brioche bun	\$18
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	+smoked salmon \$6

Stazione dei Panini

Smashed Avocado v, ve & gf opt Peas, mint & goat cheese with ribbon cucumber on sourdough	\$22
Oven-Baked Mushrooms v, ve & gf opt Fried eggs, scamorza, spinach & romesco on sourdough	\$23
Waygu Beef & Pork Meatballs gf opt Provolone cheese & rocket on sourdough	\$25
Eggplant & Tomato n, v, gf opt Pesto & stracciatella on sourdough	\$19
Smoked Salmon & Pickled Cucumber gf opt Cream cheese, capers & dill on sourdough	\$25
Waygu Steak Sandwich gf opt Roasted capsicum, caramelised onions, provolone cheese, mustard & rocket served with fries	\$30
Chicken Cotoletta Panini Cos lettuce, pickled carrot, scamorza cheese & romesco sauce served with fries	\$25

Pasta

Spaghetti Verde v House-made spaghetti tossed with broad beans, peas, broccolini, lemon & salted ricotta crumb	\$30
Pappardelle alla Toscana 12-hour slow-cooked waygu beef & Chianti ragú	\$34

Insalata & Fritti

Insalata di Trota gf Hot smoked trout, pickled cucumber, kipfler potatoes, baby cos, parsley, yoghurt, dill dressing & salmon roe	\$28
Sosta Fattuosh v Cucumber, cherry tomato, dill & yoghurt with crispy flatbread	\$22
Insalata Romana gf Baby cos, crispy prosciutto, capers, Pecorino Romano, croutons, lemon & vinegar aioli	\$22
Insalata di Zucca ve, gf Roasted pumpkin and chickpea salad, rocket, fennel, mint, parsley, vegan feta & sweet pumpkin crunch	\$24
Fries gf, df, ve with rosemary and sea salt	\$12



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
Apple Juice	\$8
+ carrot	\$1
+ ginger	\$1
San Pellegrino Chinotto	\$6
San Pellegrino Limonata	\$6
San Pellegrino Aranciata Rossa	\$6
Lemon lime & bitters	\$6

Protein Hit!

Banana + choc honeycomb whey protein isolate + lite milk gf	\$10
+ 30g extra scoop WPI 25.6g protein	\$2.50
Spinach + blueberries + vanilla whey protein isolate + lite milk gf	\$10
+ 30g extra scoop WPI 26.6g protein	\$2.50

While we do our best to accommodate dietary requests, we cannot guarantee allergen-free dishes due to cross-contact risks in the kitchen. Please inform our team of any allergies before ordering.

Payment via all cards attract a 1.6% surcharge.
A surcharge of 15% applies on Sundays
and public holidays.

