



## *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

## *Classici*

Sourdough v,n Vegemite & butter or jam & peanut butter	\$9
Croissant v, n Red berry jam or Nutella	\$8
Sosta French Toast v Milk bun French toast with strawberry compote, fresh berries, mascarpone & chocolate soil	\$20
Summer Bircher ve 24-hour oats soaked in coconut milk & yoghurt served with maple syrup, fresh berries & banana	\$18
Sosta Frittata v, gf Italian fennel & chilli pork mince, roast potato & broccolini leaves	\$22
Breakfast Frico v, gf Crunchy, chewy Montasio cheese & egg savoury pancake filled with & tomato & potato	\$22
Egg & Schulz Bacon Roll Provolone cheese, sweet tomato relish & pickled chilli on a milk 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
+ roasted tomato \$4	

## *Stazione dei Panini*

Smashed Avocado v, ve & gf opt	\$22
Peas, mint, dill, dukkah, pumpkin seeds & goat cheese with ribbon cucumber on sourdough	
Oven-Baked Mushrooms v, ve & gf opt	\$23
Fried eggs, scamorza, pickled chilli, spinach & romesco on sourdough	
Waygu Beef & Pork Meatballs	\$25
Provolone cheese & rocket on sourdough	
Eggplant & Tomato n, v, gf opt	\$19
Pistachio pesto & stracciatella on sourdough	
Smoked Salmon & Pickled Cucumber gf opt	\$25
Buffalo ricotta & mint, pomegranate, horseradish & dill on sourdough	
Waygu Steak Sandwich gf opt	\$32
Roasted capsicum, caramelised onions, provolone cheese, mustard & rocket served with fries	
Chicken Cotoletta Panini	\$25
Cos lettuce, pickled carrot, scamorza cheese & romesco sauce served with fries	

## *Pasta*

Spaghetti Verde v	\$30
House-made spaghetti tossed with broad beans, peas, broccolini, lemon & salted ricotta crumb	
Spaghetti con Gamberi	\$36
House-made spaghetti, with pan-fried prawns, zucchini, chilli, garlic, colatura alici & tomato passata	
Pappardelle alla Toscana	\$34
12-hour slow-cooked waygu beef & Chianti ragú	

## *Insalata & Fritti*

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



## Café

	Sm	Lg
Espresso   Macchiato   Piccolo	\$4.5	
Cappuccino   Flat White   Latte Long Black   Mocha   Chai Latte Hot Chocolate	\$5	\$6
Iced Coffee		\$7
Oat   Almond   Soy milk   Extra shot   Decaf		+\$1
Syrups: Vanilla   Hazlenut   Caramel		+\$0.60

## Tè

EBT   Earl Grey   Peppermint Ginger & Lemongrass   Chamomile	\$5
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## 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 whey protein isolate + lite milk gf	\$10
+ 30g extra scoop WPI 25.6g protein	\$2.50
+ 5g scoop creatine	\$ 0.50
Spinach + blueberries + vanilla whey protein isolate + lite milk gf	\$10
+ 30g extra scoop WPI 26.6g protein	\$2.50
+5g scoop creatine	\$0.50

## Sosta Kids

Dishes served with your choice of apple or orange juice

Pasta Fusilli ve	\$20
House made curly pasta with all the good stuff inside! Chef Luffy's special sauce includes his seven favourite veggies... onion, carrot, celery, sweet potato, leek, pumpkin, zucchini & tomato. BOOM!	
Chicken Fingers	\$20
Crumbed & lightly fried chicken tenders (5 pieces) & chips	

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.

