

## 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 & jam or 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
Sosta Bircher ve 24-hour oats soaked in coconut milk & yoghurt served with maple syrup & bananas	\$18
Sosta Frittata 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 & served with sourdough	\$15
Extra +poached egg \$4 +bacon \$6.5 +avocado \$5 + roasted tomato \$4	+pan-fried spinach \$4.5 +pan-fried mushrooms \$6 +smoked salmon \$6 + extra slice of bread \$4

## Pasta

Fettuccine ai Funghi v, ve opt House-made fettuccine with a mushroom, thyme & white wine ragù served with Taleggio cheese	\$32
Spaghetti con Gamberi House-made spaghetti, with pan-fried prawns, zucchini, chilli, garlic, colatura alici & tomato passata	\$36
Pappardelle alla Toscana 12-hour slow-cooked lamb shoulder & Pinot Grigio ragù	\$34

## Stagione del Pane

Smashed Avocado v, ve & gf opt Peas, mint, dill, dukkah, pumpkin seeds & goat cheese with ribbon cucumber on sourdough	\$23
Oven-Baked Mushrooms n, v, ve & gf opt Fried egg, Fontina cheese, pickled chilli, spinach & romesco on sourdough	\$24
Eggplant & Tomato n, v, gf opt Pistachio pesto & stracciatella on toasted flatbread	\$22
Smoked Salmon & Pickled Cucumber gf opt Buffalo ricotta & mint, pomegranate, horseradish & dill on sourdough	\$25
Wagyu Steak Sandwich gf opt Roasted capsicum, caramelised onions, provolone cheese, mustard & rocket served with fries	\$34
Chicken Cotoletta Panini n Sugar cabbage, pickled carrot, Fontina cheese, romesco sauce & lime, mint aioli served with fries	\$28

## Insalata & Fritti

Insalata di Trota gf Hot smoked trout, pickled cucumber, kipfler potatoes, baby cos, parsley, dill & yoghurt dressing & salmon roe	\$28
Insalata Panzanella v, gf Sweet Ox tomato, cucumber, buffalo mozzarella, basil, spanish onion & croutons tossed with Balsamic vinegar & olive oil	\$22
Insalata di Zucca ve, gf Maple roasted pumpkin and chickpea salad, rocket, fennel, mint, parsley, vegan feta, sweet pumpkin crunch & Balsamic	\$24
Fries gf, df, ve with rosemary and sea salt	\$12

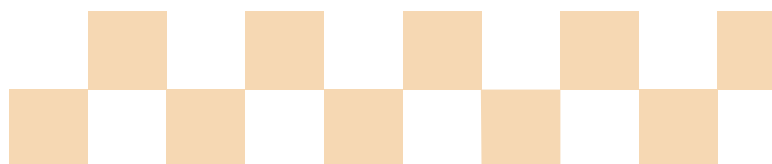
## Add your Protein!!!

150g free range grilled chicken breast	\$9
Smoked salmon	\$6
Grilled bacon	\$6.5

Ask our team about our

Red Shedder  
Special Breakfast

**\$18**



## Café

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

## Tè

EBT   Earl Grey   Peppermint	\$5
Ginger & Lemongrass   Chamomile	

## Succo e Bevande

Freshly juiced	
Orange Juice	\$8
Apple Juice	\$8
+ carrot	\$1
+ ginger	\$1
San Pellegrino Chinotto	\$6
San Pellegrino Limonata	\$6
San Pellegrino Aranciata Rossa	\$6

## Protein Hit!

Banana + choc whey protein isolate + lite milk gf	\$12
+ 30g extra scoop WPI 25.6g protein	\$2.50
+ 5g scoop creatine	\$0.50
Spinach + blueberries + vanilla whey protein isolate + lite milk gf	\$12
+ 30g extra scoop WPI 26.6g protein	\$2.50
+ 5g scoop creatine	\$0.50

## Sosta Kids

12 years & under

Dishes served with your choice of apple or orange juice

Pasta Fusilli v	\$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.

