

Classici

Sourdough v, n, gf opt Vegemite, butter & jam or peanut butter	\$9
Sosta French Toast v French toast & poached mandarins in syrup, served with fresh berries, vanilla ice cream & dark chocolate sauce	\$20
Sosta Bircher ve 24-hour oats soaked in coconut milk & yoghurt served with maple syrup & bananas	\$18
Sosta Frittata v, gf Mushroom, Montasio cheese & broccolini leaves (add Canberra truffles for \$5)	\$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 v, gf opt Fried, poached or scrambled & served with sourdough	\$15

Stazione del Pane

Smashed Avocado v, ve opt, gf opt Peas, mint, dill, dukkah, pumpkin seeds & goat cheese with ribbon cucumber on sourdough	\$23
Oven-Baked Mushrooms n, v, gf opt Fried egg, Fontina cheese, pickled chilli, spinach & romesco on sourdough	\$24
Eggplant & Tomato n, v, gf opt Pistachio pesto & stracciatella on sourdough	\$22
Smoked Salmon Pressed croissant with warm ricotta, smoked salmon, spinach, & chives, topped with capers	\$27
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

Pasta

Risotto ai Funghi v, gf opt Mushroom risotto with Taleggio cheese, truffle oil & fresh truffle	\$36
Spaghetti con Gamberi df House-made spaghetti, with pan-fried prawns, zucchinis, chilli, garlic, colatura alici & tomato passata	\$36
Pappardelle alla Toscana df 12-hour slow-cooked lamb shoulder & Pinot Grigio ragu	\$34

Insalata & Fritti

Insalata di Trota gf Hot smoked trout, pickled cucumber, kipfler potatoes, baby cos, parsley, dill, yoghurt dressing & salmon roe	\$28
Insalata di Zucca ve, gf Maple roasted pumpkin and chickpea salad, rocket, fennel, mint, parsley, vegan feta, sweet pumpkin crunch & Balsamic	\$24
Fries df, ve with rosemary & sea salt	\$12

Zuppa

Zuppa di Zucca alla Toscana v, gf opt Pumpkin soup with sage & pine nut ricotta, served with bread	\$22
Zuppa ai Funghi v, gf opt A medley of mushroom soup with lemon thyme, served with Mascarpone cheese & bread + add Canberra truffles for \$5	\$22

Add your Protein!!!

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

Extras

+poached egg \$4	+pan-fried spinach \$4.5
+bacon \$6.5	+pan-fried mushrooms \$6
+roasted tomato \$4	+smoked salmon \$6
+avocado \$5	+extra slice of bread \$4
+Canberra truffles \$5	

Red Shedder Specials

Daily special breakfast with small barista coffee or tea	\$18
+ 10% off all other menu items*	
*exclusively for Red Shedders	

Cafe

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

Succo e Bevande

Cold pressed apple Juice	\$8
Cold pressed orange Juice	\$8
Antioxidant Juice (apple, raspberry, passion fruit, rhubarb)	\$8.50
Energise - pineapple, cucumber, lime, spinach, lettuce, silvierbeet, mint	\$8.50
San Pellegrino Chinotto	\$6
San Pellegrino Limonata	\$6
San Pellegrino Aranciata Rossa	\$6
Lemon lime & bitters	\$6

Tè

EBT Earl Grey Peppermint Ginger & Lemongrass Chamomile	\$5
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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 are served with your choice of apple or orange juice.

Scrambled egg on toast v	\$15
Chicken fingers & chips	\$20
Fish & chips df	\$20

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



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.

n - contains nuts

v - vegetarian

ve- vegan

gf - gluten free

df - dairy free

opt - option available

Payment via all cards attract a 1.6% surcharge.

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