

# SOSTA

Café

## Breakfast

7.30am - 11.30am

### La Prima Calazione

<b>Sourdough v, n, gf opt</b>	<b>\$9</b>
Vegemite, butter & jam or peanut butter	
<b>Sosta Bircher ve</b>	<b>\$18</b>
24-hour oats soaked in coconut milk & yoghurt served with maple syrup & bananas	
<b>Sosta Frittata gf</b>	<b>\$22</b>
Chorizo, broccolini leaves & Parmigiano	
<b>Egg &amp; Schulz Bacon Roll</b>	<b>\$18</b>
Fontina cheese, sweet tomato relish & pickled chilli on a milk brioche bun	
<b>Two eggs your way v</b>	<b>\$15</b>
Fried, poached or scrambled & served with sourdough	
<b>Banana Cinnamon Pancakes ve</b>	<b>\$19</b>
With coconut cream, maple syrup, cinnamon powder & strawberries	

### Extras

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

### Bevande

Caffè	Sm	Lg
Espresso   Macchiato   Piccolo	\$4.5	
Cappuccino   Flat White   Latte	\$5	\$6
Hot Chocolate   Chai Latte		\$7
Iced Coffee   Chocolate		\$7
Oat   Almond   Soy milk	+\$1	
Extra shot   Decaf		
Syrups: Vanilla   Hazelnut   Caramel	+60c	
Tè		
EBT   Earl Grey   Peppermint		\$5
Ginger & Lemongrass   Chamomile		
Succo		
Cold pressed apple juice		\$8
Cold pressed orange juice		\$8
Antioxidant Juice		\$8.5
apple, raspberry, passion fruit, rhubarb		
Energise Juice		\$8.5
pineapple, cucumber, lime, spinach, lettuce, silverbeet, mint		
Protein Shake gf		\$12
Banana + choc whey protein + lite milk		

Payment via all cards attract a 1.6% surcharge.

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

### Red Shedder Specials

Select 1 dish + barista coffee or tea \$18  
+ 10% off all other menu items

v vegetarian    n contains nuts  
ve vegan        df dairy free  
gf gluten free    a contains alcohol

# SOSTA *Café*

## *Lunch*

11.30am - 2.30pm

### *Ora di Pranzo!*

<b>Melon gf, df</b>	\$18
Salt n pepper rockmelon + San Danielle Prosciutto	
<b>Stracciatella gf, v</b>	\$20
Creamy stracciatella + ribbon zucchini + fig jam	
<b>Alici df</b>	\$18
White anchovies + roasted capsicum + olives + crostini	
<b>Insalata di Trota gf</b>	\$28
Hot smoked trout + pickled cucumber + kipfler potatoes + baby cos + parsley + dill + yoghurt dressing + salmon roe	
<b>Insalata di Zucca gf, ve</b>	\$24
Maple roasted pumpkin + chickpeas + rocket + fennel + mint + parsley + vegan feta + sweet pumpkin crunch + balsamic	
<b>Panino con Bistecca</b>	\$34
Wagyu steak sandwich + roasted capsicum + caramelised onions + Fontina cheese + mustard + rocket + fries	
<b>Panino di Maiale</b>	\$28
Pulled pork neck + Fontina cheese + Italian slaw + house-made tomato sauce + brioche bun	
<b>Panino al Pollo</b>	\$28
Fried chicken + beetroot + kale + yoghurt sauce + brioche bun + fries	
<b>Pesce gf</b>	\$40
250g pan-fried Barramundi + fennel + dill + grape salad	
<b>Calamari</b>	\$26
Fried calamari + fennel + dill + grape salad	
<b>Risotto gf</b>	\$36
Prawns + asparagus + lemon + vino bianco + parsley	
<b>Spaghetti v</b>	\$35
House-made pistachio pesto + burrata	
<b>Reginette</b>	\$34
Crinkle cut pappardelle + Wagyu beef meatballs + tomato ragù	
<b>Fries df, ve</b>	\$12
with rosemary & sea salt	
<b>Toasted Sourdough Bread</b>	\$4
<b>Tiramisu</b>	\$18
Savoiardi + espresso + mascarpone + love!	

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### *Red Shedder Special*

10% off all menu items



# SOSTA

Café

Bevande

## *Spritzes & Sparkling*

	<i>G</i>	<i>B</i>
Classic Italian Spritz	16	
Limoncello Spritz	16	
NV Marsuret Prosecco DOC, Extra Dry Treviso IT	16	65

## *Vino*

2024 Amanti del Vino Collaborations Riesling Clare Valley SA	16	65
2023 Rameau d'Or Petit Rosé, Amour Provence FR	17	70
2023 Clonakilla "Hilltops" Shiraz Murrumbateman NSW	17	70

## *Bevve*

Peroni 5%	10	
Peroni Leggera 3.5%	9	
San Pellegrino Chinotto	6	
San Pellegrino Limonata	6	
San Pellegrino Aranciata Rossa	6	
Lemon lime & bitters	6	