

BEHIND THE SOSTA MENU

Co-Owner and Head Chef, Alex Tintori is a highly accomplished Italian chef with an impressive culinary career spanning over 15 years.

Born and raised in Lucca, Tuscany, Chef Tintori's love for cooking was nurtured by his family's rich culinary heritage. He is a keen forager and passionate about the story behind the produce.

The reimaged Sosta menu is inspired by Tintori's most loved regions throughout Italy and how they draw and rely on their surroundings in order to source local fresh produce and native, wild ingredients.

His approach in the kitchen highlights local free-range, organic and sustainable produce, elevated by the flavours of Australia's native ingredients. Classic, strong, Italian cooking methods and traditions meet new flavour profiling on the plate.



ANTIPASTI/ENTRÉE

OSTRICHE AL NATURALE Oyster, vinaigrette	6ea
FIORI DI ZUCCA Zucchini flowers, ricotta, native thyme	8ea
OLIVE ASCOLANE Green olives, pork and chicken sausage	12
AFFETTATI MISTI Selection of local cured meat	33
BURRATA FRESCA Burrata, fresh peas, wild garlic	25
QUAGLIA ARROSTO Quail, artichoke, cime di rapa, lemon myrtle	27
CARPACCIO DI CANGURO Kangaroo, saltbush, desert lime, honey dressing	28
CALAMARI GRIGLIATI Calamari, broad beans, lemon, capers	33

PRIMI PIATTI/PASTA

GNOCCHI CON ORTICHE Potato gnocchi, nettle, pecorino, mountain pepper	34
SPAGHETTI AL GRANCHIO Squid ink spaghetti, Spanner crab, bone marrow	42
CAPPELLETTI ALL'OLIO Frantoio oil cappelletti, dairy cow ragù, parmigiano	36
CONCHIGLIE ALL SUGO DI TRIGLIA Conchiglie, mussels, red mullet, wild fennel	40

15% surcharge applies on public holidays

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

SECONDI/MAIN COURSE

COTOLETTA DI PESCE SPADA Mooloolaba swordfish cotoletta, puttanesca, lemon	49
AGNELLO ARROSTO 'Margra' lamb rump, peas, native mint, smoked yoghurt	45
ANATRA AGRUMATA Moorabool half duck, native citrus, cavolo nero	48
BISTECCA AI FERRI Daily selected steak, friggirelli peppers, mustard	MP

CONTORNI/SIDES

SCAROLA ALLA ROMANA Frisee salad, anchovy dressing	12
PATATE AL FORNO Roast potatoes, oregano, sun-dried tomatoes	12
ASPARAGI GRIGLIATI Green asparagus, marjoram, pecorino	14

DOLCI/DESSERT

CROSTATA Davidson plum tart, chocolate mousse	22
PANNA COTTA Yoghurt panna cotta, rhubarb, rose, celery	18
CHEESECAKE Raw honey cheesecake, honeycomb, crème fraîche sorbet	20
GELATI Ice cream	6ea
FORMAGGI Cheese selection	14/34