

**SOSTA'S SELECTION MENU**

Three-course. Entrées to share chosen by Head Chef Tintori, your choice of one pasta and one dessert per person. **85pp**

**CHEF TINTORI'S SELECTION MENU**

Five-course. Curated by Head Chef Tintori. **125pp**

\*Minimum two people.

Vegetarian, pescatarian, GF options available.  
24-hour notice required for vegan options

**BEHIND THE SOSTA MENU**

Complex, artful technique. Not just pasta on a plate.

Traditional methods, combined with fresh ingredients, showcase a menu filled with house-made items, from the sourdough bread using a Tuscan starter, to the delicately handcrafted silky pastas, complete with sweet tarts and ice-cream.

Chef Tintori's love for cooking was nurtured by his family's rich culinary heritage, he is inspired by his 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.

With an impressive culinary career spanning over sixteen years, every dish is made with complex, artful technique where foraging and fermentation are at the forefront. What you see on the plate is only half of the story.



*All pasta is made fresh in house.  
Gluten free options available.*

*Additional freshly baked home-made sourdough bread  
\$8 per bread basket*

*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.*

**CICCHETTI/SNACK**

**OSTRICHE AL NATURALE** **6ea**  
Oyster, white balsamic vinaigrette

**CAPELANTE** **9ea**  
Flinders Island half shell scallops, sea herbs, crumbs

**BATTUTA DI BARBABIETOLA** **9ea**  
Wasabi leaf, beetroot, goat curd, wild rice

**BOMBOLONI CACIO E PEPE** **16**  
Sourdough doughnuts, pecorino, Tasmanian mountain pepper

**WAGYU BRESAOLA** **18**  
Cured Wagyu beef

**ANTIPASTI/ENTRÉE**

**AFFETTATI MISTI** **29**  
Selection of local cured meats

**CROSTATINA DI PATATE E TARTUFO** **28**  
Potato custard tart, South Australia black truffle, black garlic

**POLIPO, NDUJA E PATATE** **27**  
Western Australia octopus, house-made 'nduja sauce, roast potatoes

**SALTIMBOCCA DI QUAGLIA E MELA** **27**  
Yarra Valley quail rolled in pancetta, fermented apple relish, parsnip chips

**PRIMI PIATTI/PASTA**

**GNOCCHI ZUCCA E PECORINO** **36**  
Potato gnocchi, pumpkin sauce, pecorino romano, sage

**SPAGHETTI AL GRANCHIO** **44**  
Squid ink spaghetti, Fraser Island spanner crab, bone marrow & crab sauce

**AGNOLOTTI DI POLENTA E CAPRETTO BRASATO** **38**  
Agnolotti, polenta & goat curd filling, Coorong goat stew

**CAVATELLI CON SALSICCIA DI CERVO** **37**  
Saffron cavatelli, wild venison sausage & capsicum ragu

**RISOTTO FUNGHI E CASTAGNE** **39**  
Risotto, wild mushrooms, chestnuts, shiitake garum, rosemary oil

**SECONDI/MAIN COURSE**

**ROCK FLATHEAD ALLA MUGNAIA** **55**  
Corner Inlet rock flathead, beurre blanc, fermented wild garlic, native citrus, fennel

**COSTINA DI MAIALE** **46**  
Western Plains pork cutlets, fig glaze, Tuscan kale kimchi

**ANATRA AL FORNO** **48**  
Moorabool duck breast, black pepper & thyme duck sausage, rainforest cherries, beetroot

**FILETTO AL VINO ROSSO** **49**  
220g Rangers Valley tenderloin, red wine jus, celeriac, silverbeet

**CONTORNI/SIDES**

**INSALATA DI FOGLIE AUTUNNALI** **12**  
Autumn mixed leaf salad

**PATATE AL FORNO ALLA PUTTANESCA** **13**  
Spud Sisters roast potatoes, capers, olive, tomatoes

**CAVOLETTI DI BRUXEL** **14**  
Roast brussel sprouts, cauliflower puree, lemon

**DOLCI/DESSERT**

**BABBA E FICHI D' INDIA** **19**  
Rum baba, vanilla Chantilly, prickly pear puree

**SEMIFREDDO ALLE NOCCIOLE, CARAMELLO E CASTAGNE** **21**  
Hazelnuts semifreddo, salted caramel, chocolate soil, black chestnuts

**CHEESECAKE AL MIELE** **20**  
Raw honey cheesecake, honeycomb, crème fraiche sorbet

**GELATI** **7ea**  
Ice cream scoop of daily flavours

**FORMAGGI** **14/34**  
Cheese / selection