

SOSTA'S SELECTION MENU*

Three-course. Entrées to share chosen by Head Chef Tintori, your choice of one pasta and one dessert per person. **79pp**

CHEF TINTORI'S SELECTION MENU*

Four-course sharing menu curated by Head Chef Tintori. **110pp**

*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.*

ANTIPASTI/ENTRÉE

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

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

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

ANTIPASTO TOSCANO **26**
Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

MOZZARELLA AFFUMICATA **23**
Wood-smoked buffalo mozzarella, Dog Creek puntarelle chicory, wild mushroom chips

CRUDO DI RICCIOLA SELVATICA **25**
Cured wild kingfish, sunrise lime, fermented honey vinaigrette, sea herbs

POLIPO, NDUJA E PATATE **26**
Western Australia octopus, house-made 'nduja sauce, roast potatoes

SALTIMBOCCA DI QUAGLIA E MELA **26**
Yarra Valley quail rolled in pancetta, fermented apple relish, parsnip chips

PRIMI PIATTI/PASTA

GNOCCHI ZUCCA E PECORINO **34**
Potato gnocchi, pumpkin sauce, pecorino romano, sage

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

CAPPELLETTI ALL'OLIO **36**
Cappelletti with olive oil gel, ossobuco ragu, parmigiano

PAPPARDELLE AL RAGU DI CERVO **36**
Pappardelle, braised wild Dama Dama free-range venison ragu

RISOTTO ZAFFERANO E GAMBERI **43**
Risotto, saffron, grilled king prawn, charred prawn oil

SECONDI/MAIN COURSE

ROCK FLATHEAD ALLA MUGNAIA **43**
Corner Inlet rock flathead fillet, beurre blanc, fermented wild garlic, native citrus, fennel

POLLETTO ARROSTO **46**
Slow-grown Aurum Poultry spatchcock, wild mushrooms, crispy polenta, lemon myrtle

CAPRETTO BRASATO **44**
Braised Coorong goat, truffle pecorino, chickpeas

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

CONTORNI/SIDES

INSALATA DI RADICCHIO **12**
Dog Creek radicchio trio leaf salad, parmigiano, balsamic vinegar

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

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

DOLCI/DESSERT

TINTORI'S TIRAMISU **20**
House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

SEMIFREDDO ALLE NOCCIOLE **21**
Hazelnut semifreddo, salted caramel, chocolate soil, black chestnuts

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

GELATI **7ea**
Ice cream scoop. Various flavours.

FORMAGGI **14/34**
Soft / Blue / Hard
Single cheese with condiments or Trio cheeseboard