

Tapas

Shared Starters

Sourdough Bread v- \$5

Lemon bread v- Grilled sour dough, lemon, extra virgin olive oil, oregano. \$7

Jamón Serrano - Air dried Spanish ham, buffalo mozzarella \$15

Pickled Mushrooms gf/v- Sherry vinegar, garlic, chilli, bay leaf, lemon, oregano olive oil. \$14

Empanadas v- Corn, onion, béchamel, mozzarella stuffed fried pastries. \$6 each

Calamari- Lightly floured, fried, lemon, aioli. \$18

Chorizo gf- Fresh pork, paprika, sausage grilled with chimichurri. \$16

Roasted Provolone v- Oregano, lemon, touch chilli, grilled sour dough. \$17

Potato Bravas v- Crispy fried potato, spicy tomato salsa, smoked paprika aioli. \$12

Pickled Octopus gf- Red wine vinegar, lemon, paprika, pepper, herbs. \$19

Spanish Tortilla gf/v- Potato, onion, manchego egg omelette, roasted cherry tomato. \$15

Mussels gf – Black mussels, chilli, garlic, olive oil, Italian parsley. \$17

No separate or split accounts.

Segundo Plato

Sosta Fringe Platter- \$45 p/p min 2 people

Olives, salsa criolla, aioli, empanadas, fried calamari, pickled mushrooms, wood fire grilled free range chicken, angus scotch fillet, chimichurri, salad, fried paprika potatoes.

Potato Gnocchi v- Tomato sugo, basil, olive oil, pecorino cheese. \$28

Vegetarian Risotto gf/v- Arborio rice, seasonal vegetables, saffron, tomato, rocket, basil. \$30

Lemon Chicken- Free range boneless, roasted till crispy, garlic rosemary potatoes, salsa criolla, \$33

Braised Goat- Young goat slow braised, garlic, chilli, dried olives, aromatic herbs, brandy. \$35

Grilled Seafood Platter- for 1 \$55 for 2 \$110

Seasonal mixed seafood marinated and grilled, lemon, chimichurri, green salad, fried potatoes.

Paella for 2 gf- \$90

Traditional Spanish rice dish, saffron, assorted seafood, chorizo, pork, chicken, tomato, peas, roasted peppers, chilli, spices.

Fish Of The Day

Refer to our daily specials

Fried Potatoes may contain traces of gluten. Please advise our waiting staff of any intolerances so we can accommodate

No separate or split accounts.

Asado

Argentine Wood Fired Grill

T-bone gf 600gr \$42 1kg \$69

Dry aged minimum 21 days

Porterhouse gf 400gr \$39

Dry aged minimum 21 days served on the bone.

Angus Pure Scotch fillet gf 250gr \$38

Grass-fed local.

Beef Fillet gf 250gr \$40

Tender grain-fed eye fillet.

Lamb Chops gf \$35

Tender lamb mid-loin chops, rosemary, oregano, garlic, lemon.

Mixed Grill gf For 1 \$45 for2 \$90

Marinated pork belly, chicken, chorizo, lamb chop, quail, and beef.

Sauces for Meats

Mushroom-Button, porcini, truffle, beef glaze \$8

Gorgonzola-Blue cheese, cream, pepper. \$7

Criolla-Tomato, onion, peppers, basil, olive oil. \$6

Garlic Prawn- Cutlets, garlic, onion, cream. \$10

All main coarse meats served with crispy fried paprika potatoes.

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No separate or split accounts

Ensalada é Verduras

Salads & Vegetables

Mixed Salad gf/v- Lettuce greens, fetta cheese, red onion, olives, tomato, cucumber, vinaigrette. \$16

Lettuce Salad gf/v- Lettuce, basil, balsamic vinaigrette. \$12

Vegetable Greens gf/v- Seasonal greens, olive oil, pepper, sea salt, oregano. \$14

Woodfired Butternut gf/v- Pumpkin, sage, garlic butter, pomegranate molasses, toasted pumpkin seeds. \$14

No separate or split accounts.

Postres

Dessert

Churros- Traditional Spanish fried pastries served with warm runny chocolate. \$15

Helados gi- Vanilla, chocolate, and coconut ice cream served with your choice of brandy or baileys, warm runny chocolate, roasted almonds and whipped cream. \$16

Bombas- Baby profiteroles with whipped dulce de leche, vanilla ice cream and glazed berries. \$16