

Benvenuto a La Sosta

Welcome to La Sosta

La Sosta

SELEZIONE DI SALUMI Serviti Con Olive, Sottaceti Della Casa

OUR SELECTION of Italian and Australian cold meat served with olives and homemade pickles

Prosciutto di Parma	14	Salame Finocchiona	13
Homemade Testa in Cassetta	11	Lonza di Maiale	14
Mortadella di Bologna	11	Speck	13
Selection of All \$30			

ANTIPASTI

ENTRÉE

Focaccia V 9 <i>Woodfired focaccia with rosemary, Sicilian sea salt, olive oil</i>	Verdure Arrosto e Stracciatella V 16 <i>Woodfired roasted baby vegetables, stracciatella cheese, parmesan wafer, vincotto</i>
Bruschetta della Casa V 13 <i>Slice of toasted bread with goat cheese, tomato confit, basil, red onion and balsamic reduction (GF bread available)</i>	Melanzana alla Napoletana GF 14 <i>Fried eggplant, mozzarella, tomatoes, anchovies, capers (Vegetarian option: no anchovies)</i>
Focaccia di Recco V 15 <i>Focaccia with stracchino cheese, Recco style</i>	Caprese di Bufala GF V 16 <i>Buffalo bocconcini mozzarella, heirloom cherry tomatoes, basil olive oil</i>
Farinata con Verdure GF V 12 <i>Woodfired chickpea dough, capsicum, zucchini, capers, stracchino cheese</i>	Seppie e Ceci 18 <i>Stewed cuttlefish in thick chickpea soup, toasted bread (GF bread available)</i>
Peperoni Ripieni 14 <i>Baby capsicum filled with anchovies & capers on salsa verde</i>	Sardine Fritte con verdure in Carpione 20 <i>Deep fried sardines with mixed marinated vegetables in vinegar & spices</i>
Baccala in Umido 19 <i>Stewed salt cod fish, red capsicum, tomato, potato, capers, olives, toasted bread (GF bread available)</i>	Carpaccio di Filetto di Manzo GF 18 <i>Beef fillet carpaccio with rocket and parmesan</i>
Fegatini alla Toscana 15 <i>Traditional Tuscan warm chicken liver pate with toasted bread (GF bread available)</i>	Polpo alla Griglia 20 <i>Grilled octopus, potato puree, grilled curly endive, salsa verde</i>
Insalata La Sosta GF V 15 <i>Rocket, Lentils, Cauliflower, Sour Red Onion, Radish, Goat Cheese, Sultana, Roasted Almonds</i>	Gamberi Lardellati GF 16 <i>Prawn wrapped pancetta, broad beans puree, stracciatella, vincotto, marjoram</i>
Patate alle Erbe GF V 8 <i>Oven cooked potatoes with Mediterranean herbs</i>	Spada Marinato GF 18 <i>House cured swordfish, salmoriglio, candied grape tomatoes</i>
Verdure alla Griglia GF 10 <i>Grilled mixed vegetables</i>	Cozze Ripiene 15 <i>Mussels filled with mashed potato, seafood and cooked in chilli tomato sauce</i>
Salsiccia Luganega della Casa GF 17 <i>Homemade charcoal grilled Luganega sausage</i>	

PASTA

ALL PASTA IS MADE IN HOUSE

Spaghetti alla Chitarra ai Ricci E 24 | M 32

Chitarra spaghetti with sea urchins, grape tomatoes

Lasagnole Gamberi e Pistacchio E 24 | M 32

Lasagnole, WA prawns, pistachio pesto

Risotto Spada Gamberi e Arance GF E 24 | M 32

Carnaroli risotto, swordfish, prawns, orange

Tagliolini al Granchio E 24 | M 32

Squid ink tagliolini, crab, grape tomatoes

Cavatielli ai Frutti di Mare E 24 | M 32

WA seafood cavatelli in white wine sauce

Raviolo del Giorno V E 24 | M 32

Ravioli of the day

Risotto di Stagione GF E 21 | M 29

Carnaroli risotto of the season

Gnocchi al Ragu' del Giorno E 21 | M 29

Gnocchi with slow cooked ragu' of the day

Calamarata Melanzana e Ricotta V E 22 | M 30

Calamarata pasta, smoked eggplant sauce, salted ricotta, candied grape tomatoes

Pappardelle al Capretto E 22 | M 30

Pappardelle with goat ragu', green peas, truffle paste, pecorino

All our seafood pasta has olive oil, chilli and garlic

V - Vegetarian GF - Gluten Free E - Entree M - Main

SECONDI

MAIN

Zuppa di Pesce 40

Mixed seafood in a garlic & chilli tomato sauce, toasted bread

Grigliata Imperiale GF 45

WA grilled prawns, squid, cuttlefish, scallop, fish of the day, grilled vegetables

Spada alla Puttanesca GF 38

WA grilled swordfish, caper berries, olives, grape tomatoes and oregano served with seasonal vegetables

Tagliata di Tonno al Finocchio GF 45

Grilled tuna marinated in basil & garlic, fennel puree, caramelized fennel, toasted almond, sesame, candied grape tomatoes

Salmone in Croste di Patate GF 38

Oven baked salmon, vegetables caponata, potato wafer, tomato reduction

Polletto alla Diavola GF 36

Woodfired Roasted Spatchcock marinated in Mediterranean herbs served with seasonal vegetables

Spalla di Agnello GF 36

Woodfired shoulder lamb porchetta style served with seasonal vegetables

Filetto di Maiale GF 36

Grilled pork fillet wrapped in speck on porcini mushrooms & truffle sauce served with seasonal vegetables

Capretto al Forno GF 37

Oven baked baby goat served with seasonal vegetables

Brasato del Giorno GF 37

Braised meat of the day

Fiorentina GF 10 per 100g

Fry-aged 45 days, Blackbook T-bone. Weight 900-1100g. Cooked at your choice, suggested no more than medium rare. Served with vegetables

Our meat is Princi Black Range - P.Princi Butchers

KIDS MENU

Traditionally Italian children eat the same food as their parents, just in smaller portions. In this way children have the opportunity to try new recipes and experience a variety of new tastes. To honor this tradition we ask you simply order any dish as a child's serve.

DOLCI

Tiramisu <i>Traditional flavour with modern twist: Kahlua gelée, mascarpone mousse, chocolate tuile</i>	18
Babà al Rum <i>Rum babà, honey orange compote, rum raisin fusion ice cream</i>	16
Greek Yogurt Pannacotta <i>Ginger crunch, raspberry sorbet, crispy meringue</i>	18
Crème Brulee <i>Vanilla crème brulee, raspberry compote</i>	14
Brownie <i>Choc brownie, shortbread crumbs, candied popcorn & peanuts, fudge sauce, caramel ice cream</i>	18
Melting Chocolate Moment <i>Petite choux puffs, creamy custard, bitter sweet chocolate sauce, crunchy hazelnuts</i>	18
Slice of Alaska <i>Fine vanilla sponge, tonka bean, raspberry, salted caramel ice cream, sweet meringue</i>	18
Millefoglie al Cocco <i>Crispy puff pastry, bitter sweet caramel sauce, coconut pastry cream, fresh berries, coconut snow, raspberry sorbet</i>	18
House made ice cream <i>Pistacchio / Chocolate / Vanilla / Salted Caramel / Rum & Raisin / Raspberry Sorbet</i>	7
Affogato al Caffé	9.5
Affogato al Caffé e Frangelico <i>Vodka, Kahlua Mix, Espresso</i>	17

CHEESE

Triple Cream Brie *Gippsland, Victoria*
A lush and buttery texture, this cheese exhibits a richness in flavour on the palate

Gustshoffer Zirgenkaese *Netherlands*
Hard goat cheese with an intense flavour and a subtle, salty finish

Pecorino Debbene *Sardinia, Italy*
This organic cheese made of ewe's milk has a sweet, round, smooth, floral & aromatic taste with a round, buttery aftertaste giving hints of herbs, grass & fruits

Cut to order **3 per 10g**
Minimum serving 50g

All cheeses served with organic honey, muscatel grape & savoury biscuits

DESSERT WINES

Trenthan Est. Nobile Tamiga Dolce 2013 G 8.5 B 43
375mL - Trenthan Cliffs, NSW

Tim Adams Botrytis Riesling 2011 G 10 B 35
375mL - Clare Valley, SA

Antorini Vin Santo DOC 2010 79
500mL - Toscana, Italy

FORTIFIED

Yalumba Museum Release Tawny G 9 B 31
375mL - Eden Valley, SA

Seppeltsfield Solero DP 63 Grand Muscat G 11 B 47
500mL - Barossa Valley, SA

COCKTAILS AFTER DINNER

Italian Alexander 16
Vecchia Romagna Brandy, Frangelico, Fresh Cream

White Russian 17
Belvedere Vodka, Kahlua, Fresh Cream

Flip 17
Goslin Dark Bermuda Rum, Coconut Cream, Chocolate Liqueur, Walnut

SPECIAL COFFEE

Coretto 6.5
Grappa, Frangelico, Disaronno or Sambuca

Irish Coffee 16
Jameson whisky, coffee, fresh cream

La Sosta Caffé 12
Baileys, fresh cream, espresso

Shekerato Cubano 12
Goslin Dark Bermuda Rum, Crème de Cocoa, espresso

Shekerato Anice 12
Belvedere Vodka, Black Anise Liqueur, espresso

Espresso Martini 17
Vodka, Kahlua, espresso

COFFEE

Espresso Short Black 3.5

Espresso Macchiato 3.5

Caffé Shakerato 5.5

Double Espresso 4.5

Long Macchiato 4.5

Long Black C 4.5 | M 5

Cappuccino C 4.5 | M 5

Flat White C 4.5 | M 5

Latte C 4.5 | M 5

Mocha C 4.5 | M 5

MILK

Full Cream | Skinny | Soy | Almond

C - Cup | M - Mug

TEA & INFUSION

All our teas are loose leaves and served in pots

English Breakfast *Organic* 5.5

Peppermint *Organic* 5.5

China Green *Organic* 5.5

Ceylon Earl Grey 5.5

Chamomile *Organic* 5.5

Persian Love 5.5

Rose petals, hibiscus, cranberries and orange

Blue Mosque 5.5

Blend of organic lemongrass and ginger

COCKTAILS

PRE DINNER, APPERTIVO

Aperol Spritz <i>Prosecco, soda</i>	16
Campari Shake <i>Bitter Campari & orange</i>	13
Poppanji Spritz <i>Saint Germain Hibiscus Liqueur, prosecco, soda</i>	15
Negroni Barrique <i>Campari, Antica Formula, soda</i>	19
White Negroni <i>Italicus Rosolio di Bergamotto, Bombay Sapphire Gin, Nolly Prat Dry Vermouth</i>	18
American <i>Campari, Antica Formula, soda</i>	15
Hibiscus Champagne Cocktail <i>Hibiscus edible flower, Hennessy Cognac, Angostura Bitters, prosecco</i>	15
Gold Gin Martini <i>Gold dust, Bombay Sapphire Gin, maraschino, Cocchi Rosa, orange bitter</i>	15
Boulevardier <i>Campari, Antica Formula, Woodford Reserve Bourbon</i>	18
Stone Negroni <i>Nolly Prat infused stones, Campari Infused stones, Bombay Sapphire, gold dust, dried orange</i>	19
Stone Bellini <i>Peach infused stones, prosecco, gold dust, edible flowers</i>	16

ANY TIME, A TUTTE LE ORE

Amazing Smokey Old Fashioned <i>Even Williams, fig, cinnamon, pepper, smoke</i>	19
Whisky Sour <i>Monkey Shoulder Scotch Whisky, rosemary, lemon, truffle, egg white</i>	15
Vanilla Smash <i>Bombay Sapphire Gin, vanilla, lemon, mint, egg white</i>	16
Tommy's Margarita <i>Olmecca Reposado 100% Agave Tequila, lemon, agave syrup</i>	16
Kaffirinha <i>Kaffir leaves, lime, sugar, Sagatiba Cachaca</i>	16
Porn Star Martini <i>Belvedere Vodka, vanilla beans, passion fruit, shot of prosecco on the side</i>	18
Double White Lady <i>Two cocktails in one glass, Bombay Sapphire Gin, lemon, Cointreau, Peach Schnapps, Belvedere Vodka</i>	19
Pineapple Daiquiri <i>Plantation Pineapple Stiggins, fancy spiced rum, lime juice, sugar syrup</i>	18
Pisco Sour <i>Pisco, sugar syrup, lime, egg white</i>	15
LONG DRINKS	
Mocktail <i>A selection of our fresh fruit and juices or ask for a virgin way of our cocktails</i>	10
Spicy Mojito <i>Chilli infused Havana 3, mint, lime, soda</i>	17
Moscow Mule <i>Belvedere Vodka, lime, ginger beer</i>	16
Singapore Sling <i>Bombay Sapphire Gin, Cherry Liqueur, Cointreau, DOM Benedictine, lime, pineapple, pomegranate</i>	20

BEERS

ON TAP

	Sc
Stella Artois <i>Belgian Pilsner</i>	10.5
Four Pines <i>Amber Ale</i>	10
Moretti <i>Italian, slightly malted</i>	11.5
Pirate Life <i>Pale Ale</i>	10
Hoegaarden <i>Belgian Wheat</i>	11
Beer of the Month <i>ask staff for details</i>	M P

Schooner (Sc) size - 425mL

BEER STUBBIES

Peroni 3.5%	9
Peroni Nastro Azzuro	9
Ichnusa	9
Menabrea	9

CIDER STUBBIES

Bohamy's Apple Cider	10
-----------------------------	----

ITALIAN ARTISANAL

Flea Golden Ale	14
Flea Blonde Ale	14
Flea Red Ale	14

WINE BY THE GLASS

SPARKLING

San Martino Prosecco DOC NV <i>Veneto, Italy</i>	10
Borgoluce NV Prosecco Valdobbiadene DCG Brut <i>Veneto, Italy</i>	14

WHITES

Rosily Sauvignon Blanc <i>Certified Organic</i> <i>Margaret River, WA</i>	10
Monte Schiavo Verdicchio DOC <i>Marche, Italy</i>	10
Leeuwin Estate Riesling <i>Margaret River, WA</i>	11
Corte Giara Pinot Grigio <i>Trentino, Italy</i>	10
Scagliola DOC Cortese <i>Piedmont, Italy</i>	12
Amano Bianco Fiano Blend <i>Puglia, Italy</i>	12
Otro Vino Chardonnay <i>Margaret River, WA</i>	11
The Family Moscato <i>Trentham Cliffs, NSW</i>	9

ROSE

Amano Rosato <i>Puglia, Italy</i>	10
---	----

REDS

Pike and Joyce Pinot Noir <i>Adelaide Hills, SA</i>	10
Baluarte Tempranillo <i>La Mancha, Spain</i>	10
Umani Ronchi Montepulciano D'Abruzzo <i>Abruzzo, Italy</i>	10
Frascole Chianti Rufina DCG <i>Certified Organic</i> <i>Tuscany, Italy</i>	13
Rosily Vineyard Cabernet Merlot <i>Margaret River, WA</i>	10
Cantina Corbera Nero d'Avola <i>Sicily, Italy</i>	10
Castelli Shiraz <i>Denmark, WA</i>	12
Manoro Primitivo <i>Puglia, Italy</i>	10
Xanadu Premium Cabernet Sauvignon ** <i>Margaret River, WA</i>	15

** 2018 Jimmy Watson Trophy Winner (Royal Melbourne Wine Show)

SPARKLING | CHAMPAGNE

APERITIF

San Martino Prosecco DOC NV 45
Veneto, Italy

BRUT

Borgoluce NV Prosecco Valdobbiadene DOPG Brut 65
Veneto, Italy

Yarrabank Cuvee 80
Yarra Valley, Vic

Lantieri NV Franciacorta Extra Brut DOPG 80
Lombardy, Italy

Champagne Devaux NV Cuvée D 140
Champagne, France

WHITES

CLEAN, CRISP, REFRESHING

Rosily Sauvignon Blanc *Certified Organic* 44
Margaret River, WA

Corte Giara Pinot Grigio 45
Veneto, Italy

Carpe Diem Schiaffo Sauvignon Blanc 52
Margaret River, WA

SUBTLE WITH REGIONAL EXPRESSION

Ronco dei Tassi Friuliano, Chard, Riesling 60
Friuli, Italy

Coffele Soave Classico DOC *Certified Organic* 55
Veneto, Italy

Monti 'Nord Est' Vermentino DOC 45
Sardinia, Italy

DELICATE & ZESTY

Castelli Estate Riesling 48
Denmark, WA

Leeuwin Estate Riesling 52
Margaret River, WA

Mesh Riesling 55
Eden Valley, SA

SUBTLE LAYERS OF FLAVOUR & DEPTH

Monte Schiavo Verdicchio DOC 44
Marche, Italy

Villa Matilde Falanghina 65
Campania, Italy

Scagliola DOC Cortese 55
Piedmont, Italy

Amano Bianco Fiano Blend 55
Puglia, Italy

Russo Bruno Greco di Tufo 65
Campania, Italy

TEXTURAL WITH MEDIUM WEIGHT & ADDED COMPLEXITY

Leeuwin Siblings Sauvignon Blanc Semillon 45
Margaret River, WA

Hay Shed Hill Semillon Sauvignon Blanc 50
Margaret River, WA

Talisman Sauvignon Blanc Fume 65
Geographe, WA

Otro Vino Chardonnay 50
Margaret River, WA

Xanadu DJL Chardonnay 50
Margaret River, WA

Castello Della Sala Bramito Del Cervo Chardonnay IGT 65
Umbria, Italy

SWEET

The Family Moscato 40
Trentham Cliffs, NSW

RESERVE SELECTION

Franz Haas Pinot Grigio 90
Alto Adige

Castelli IL Liras Chardonnay 95
Denmark, WA

Vasse Felix Heytsbury Chardonnay 120
Margaret River, WA

ROSE

Amano Rosato 45
Puglia, Italy

Le Fraghe Chiaretto *Certified Organic* 55
Veneto, Italy

REDS

SOFT, APPROACHABLE

Trentham Estate Merlot	40
<i>Trentham Cliffs, NSW</i>	
Santadi Carignano	55
<i>Sardinia, Italy</i>	
Pike and Joyce Pinot Noir	45
<i>Adelaide Hills, SA</i>	

SILKY SMOOTH WITH STRUCTURE

Bollini Merlot	50
<i>Trentino, Italy</i>	
Cantina Alamos Malbec	40
<i>Mendoza, Argentina</i>	
Baluarto Tempranillo	40
<i>La Mancha, Spain</i>	

FRAGRANT WITH REGIONAL EXPRESSION

Coffele Valpolicella DOC	60
<i>Veneto, Italy</i>	
Poggio Brigante Morellino Di Scansano	46
<i>Tuscany, Italy</i>	
Monte Schiavo Sangiovese / Montepulciano	44
<i>Marche, Italy</i>	
Cantina Del Vermentino Mont Kiri Cannonau DOC	65
<i>Sardinia, Italy</i>	

SAVOURY FRUITS WITH FINE CHALKY TANNIN

Santa Christina IGT	42
<i>Tuscany, Italy</i>	
Frascole Chianti Rufina DOCG <i>Certified Organic</i>	60
<i>Tuscany, Italy</i>	
Bissoni Sangiovese DOC	58
<i>Emilia Romagna, Italy</i>	

RIPE, FORWARD WITH FLORAL NOTES

Umani Ronchi Montepulciano D'Abruzzo	45
<i>Abruzzo, Italy</i>	
Cantina Corbera Nero d'Avola	45
<i>Sicily, Italy</i>	
A Mano Negroamaro	55
<i>Puglia, Italy</i>	
Manoro Primitivo	45
<i>Puglia, Italy</i>	

ELEGANCE WITH GREAT LENGTH

Rosily Vineyard Cabernet Merlot	48
<i>Margaret River, WA</i>	
Marcarini Barbera	65
<i>Piedmont, Italy</i>	
Castelli Cabernet Sauvignon	60
<i>Denmark, WA</i>	
Vasse Felix Filius Cabernet Sauvignon	45
<i>Margaret River, WA</i>	
Leeuwin Estate Cabernet Sauvignon	55
<i>Margaret River, WA</i>	
Xanadu Premium Cabernet Sauvignon	72
<i>Margaret River, WA</i>	

POWERFUL WITH FRUIT DEPTH AND WEIGHT

Castelli Shiraz	52
<i>Denmark, WA</i>	
Charles Melton Father in Law Shiraz	58
<i>Barossa Valley, SA</i>	
Bowen Estate Shiraz	65
<i>Coonawara, SA</i>	
Wirra Wirra Shiraz	66
<i>McLaren Vale, SA</i>	
Talisman Malbec	72
<i>Geographe, WA</i>	

RESERVE SELECTION

Yering Station Estate Pinot Noir 2017	85
<i>Yarra Valley, Vic</i>	
Poderi Colla Nebbiolo D'Alba 2016	90
<i>Piedmont, Italy</i>	
Istine Chianti Classico DOCG 2016	85
<i>Tuscany, Italy</i>	
Rosily Reserve Cabernet Sauvignon 2016	100
<i>Margaret River, WA</i>	
Vasse Felix Cabernet Sauvignon 2016	85
<i>Margaret River, WA</i>	
Samuel Gorge Grenache 2017	90
<i>McLaren Vale, SA</i>	
Charles Melton Grains of Paradise Shiraz 2015	110
<i>Barossa, SA</i>	
Ghisolfi Barolo Bussia DOCG 2013	120
<i>Piedmont, Italy</i>	
Collosorbo Brunello di Montalcino DOCG 2013	140
<i>Tuscany, Italy</i>	
Paitin Barbaresco 'Serraboella' DOCG 2015	145
<i>Piedmont, Italy</i>	
Speri Amarone della Valpolicella DOCG 2016	195
<i>Veneto, Italy</i>	

RUM

Goslings Family Reserve Old Rum <i>Bermuda</i>	18
Goslings Black Seal <i>Bermuda</i>	11
Havana Club Anejo 3 Anos White	9
Havana Club Anejo Especial	9
Kraken Black Spiced <i>USA</i>	11
Matusalem Gran Reserva 15yo <i>Domenican Rep</i>	13
Plantation 5yo <i>Barbados</i>	12
Plantation Original Dark 80 Proof <i>Trinidad & Jam</i>	9
Plantation 3 Star 82.2 Proof Blended	9
Plantation Stiggins Fancy Pineapple	11
Plantation O.F.T.D Overproof	13
Pusser's Navy Yacht Decanter <i>Trinidad & Tobago</i>	11
Pyrat Xo Reserve <i>Anguilla</i>	13
Sagatiba Pura Cachaca	9
Sailor Jerry Spiced	10
Smith & Cross <i>Jamaica</i>	13
Velho Barreiro 2yo Cachaca <i>Brazil</i>	9
Zacapa Centenario 23yo Solera <i>Guatemala</i>	16
Bacardi 151 <i>Puerto Rico</i>	15

SCOTCH AND IRISH

Balvenie Single Malt 12yo Doublewood	14
Balvenie Single Malt 14yo Caribbean Cask	16
Caol Ila Single Malt 12yo Islay Whisky	15
Chivas Regal Blended Scotch 12yo	10
Connemara Peated Single Malt Irish Whisky	13
Dalmore King Alexander III	35
Dalmore Single Malt 18yo Highland Whisky	26
Dalwhinnie Single Malt 15yo Highland Whisky	13
Jameson Black Barrel	13
Jonnie Walker Black Label	13
Lagavulin Single Malt 16yo Islay Whisky	16
Laphroaig Single Malt 16yo Islay Whisky	14
Monkey Shoulder Blended Malt Whisky	10

USA & CANADA

Basil Hayden Bourbon	11
Canadian Club	10
Cyrus Noble Small Batch Bourbon	12
Elijah Craig 12yo Bourbon	11
Evan Williams Black Label Bourbon	9
Four Roses Small Batch Bourbon	14
Gentleman Jack Bourbon	11
Jack Daniels Single Barrel Select	18
Jack Daniels Fire Cinnamon Sour Mash Whisky	9
Makers Mark Bourbon	10
Rittenhouse Rye Whisky	12
Wild Turkey 86.8 Proof Bourbon	10
Wild Turkey American Honey	9
Woodford Reserve Bourbon	10
Woodford Reserve Double Oak	12

GIN

Aviation American Gin	16
Bombay London Dry <i>England</i>	9
Botanist Islay Dry <i>Scotland</i>	13
Four Pillars Navy Gunpowder Proof <i>Australia</i>	14
Hayman's Sloe <i>England</i>	9
Hendrick's <i>Scotland</i>	13
High Spirits Distillery Dry Gin	11
Plymouth <i>England</i>	11
Sipsmith London Dry <i>England</i>	13
Tanqueray <i>England</i>	11
Tanqueray n.10 <i>England</i>	13
West Winds Captain's Cut 63%	15
West Winds Sabre <i>Margaret River</i>	10

VODKA

Belvedere	9
Belvedere Red <i>Poland</i>	10
Ciroc <i>France</i>	11
Grey Goose <i>France</i>	13
Grey Goose La Poire <i>France</i>	14
Ketel One Citroen <i>The Netherlands</i>	9

GRAPPA & COGNAC

Julia	9
Nonino Moscato	13
Nonino Vendemmia - pinot grigio blend	12
Sibona Barolo	12
Sibona Barbaresco	12
Hennessey VS	10
Paul Girauld Cognac 8yo VSOP	16
Paul Girauld Cognac 15yo Napoleon	21
St Agnes VSP0 5yo Brandy	9

TEQUILA & MEZKAL

1800 Reposado	11
Don Juan Escobar Two Worms Mezcal Anejo	10
Don Julio Anejo	14
Gran Centenario Plata	12
Herradura Anejo	14
Herradura Reposado	12
Jose Cuervo Reserva De La Familia	22
Jose Cuervo Traditional Reposado	10
Olmecca Alto Reposado	9
Patron XO Café	12
Tapatio Reposado	12

VERMOUTH

Antica Formula Carpano	9
Cocchi Americano Bianco	9
Cocchi Americano Rose	9
Cocchi di Torino	9
Dolin Dry	7
Dolin Rouge	7
Lillet Blanc	8
Noilly Prat Dry	7
Picon Orange	9

APERITIVO & AMARO

Amaro Montenegro	8
Amaro del Capo	8
Amaro Averna	9
Amaretto di Saronno	8
Aperol	7
Campari	8
Cynar	9
Fernet Branca	10
Italicus Rosolio di Bergamotto	16
Kamm & Sons British Aperitif	12
Pernod	8
Strega Italian Herbal Liqueur	10

LIQUORS

Baileys Irish Cream	8
Chambord	10
Chartreuse Green 110 Proof	13
Cointreau	10
Dom Benedictine	12
Drambuie	9
Frangelico	8
Galliano Black Sambuca	9
Galliano Ristretto Caffé	9
Galliano White Sambuca	9
Grand Marnier	10
Heering Original Cherry	10
Kahlua Mexican Liqueur	7
La Fee Absinthe 140 Proof Bohemian	18
Licor 43	9
Luxardo Marashino	10
Mandarine Napoleon	9
Pama Pomegranate	8
Passoa	8
Pimms	8
St Germain Elderflower	10

WATER

Filtered sparkling on tap	4
Sparkling San Felice <i>Tuscany Italy</i>	7.5
Still San Felice <i>Tuscany Italy</i>	7.5

SOFT DRINK

Aranciata San Pellegrino	5.5
Bundaberg Ginger Beer	6
Chinotto San Pellegrino	5.5
Coca Cola	5.5
Coca Cola Zero	5.5
Cranberry Juice	5
Diet Coke	5.5
Dry Ginger Ale	5
Fever Tree Indian Tonic	6
Freshly squeeze juice	7
Lemon, lime & bitters	6
Lift	5.5
Limonata San Pellegrino	5.5
Soda Water	4
Sprite	5.5
Tomato Juice	6

THE WINE REGIONS OF ITALY



REDS



WHITES

○ Major City
● Major Town



GIFT VOUCHERS

Get your La Sosta gift voucher online
lasosta.net.au/shop

GET SOCIAL



@LASOSTAFREMANTLE