



Benvenuto La Sosta!

Welcome to La Sosta!

We look forward to hosting your event here.

Please, contact our dedicated events team if you may wish to create
a tailor - made menu for your next event

Group bookings from 10 to 250 guests available.



Menu 1

ENTREE TO SHARE

Bruschetta

Italian Cold Meat Board

Eggplant Parmigiana

Woodfired Focaccia with Sicilian Sea Salt & Rosemary

MAIN TO CHOOSE*

Grilled Swordfish, Grape Tomatoes, Olives, Caper Berries

Woodfired Lamb Shoulder, Baked Potatoes, Roasted Vegetables

Pappardelle Lamb Ragu, Green Peas, Truffle Paste, Pecorino

Lasagnole Pistacchio Pesto & WA Prawns

\$65



Menu 2

PASTA ENTREE TO CHOOSE

Lasagnole Pistacchio Pesto & WA Prawns

Pappardelle Lamb Ragu, Green Peas, Truffle Paste, Pecorino

***MAIN TO CHOOSE**

Grilled Swordfish, Grape Tomatoes, Olives, Caper Berries

Woodfired Lamb Shoulder, Baked Potatoes, Roasted Vegetables

Porchetta. Tuscany Spiced Pork Belly Roll, Baked Potatoes, Roasted Vegetables

\$70

Mixed Canape Style Menus are available for Mezzanine bookings 25 - 50 guests.
*Friday & Saturday night group bookings from 20 guests and any other bookings form 35 guests - please, choose between preorder or 2 items for alternate drop



Menu 3

ENTREE TO SHARE

Bruschetta

Italian Cold Meat Board

Eggplant Parmigiana

Woodfired Focaccia with Sicilian Sea Salt & Rosemary

***PASTA ENTREE TO CHOOSE**

Lasagnole Pistacchio Pesto & WA Prawns

Pappardelle Lamb Ragu, Green Peas, Truffle Paste, Pecorino

***MAIN TO CHOOSE**

Grilled Swordfish, Grape Tomatoes, Caper Berries, Oregano, Broccolini

Woodfired Lamb Shoulder, Baked Potatoes, Roasted Vegetables

\$85



Menu 4

***ENTREE TO CHOOSE**

Grilled Octopus with Mash Potatoes

Eggplant Parmigiana

***MAIN TO CHOOSE**

Grilled Mixed WA Seafood, Roasted Vegetables.

Woodfired Lamb Shoulder, Baked Potatoes, Roasted Vegetables

DESSERT

Affogato Coffee With Vanilla Ice Cream

\$70

Mixed Canape Style Menus are available for Mezzanine bookings up to 50 guests.
*Friday & Saturday night group bookings from 20 guests and any other bookings form 35 guests - please, choose between preorder or 2 items for alternate drop

LaSosta

*Menu 5 **

Mixed Canape' Style Menu

LaSosta

Menu 6

Mixed Canape' Style Menu

Menu available only with Mezzanine exclusive room hire for groups up to 50 guests

TO START WITH

Bruschetta

Arancini

Fried Squid and Vegetables

Pizza

***MAIN TO CHOOSE**

Grilled Swordfish, Grape Tomatoes, Caper Berries, Oregano, Broccolini

Woodfired Lamb Shoulder. Roasted Vegetables

Pappardelle Lamb Ragu, Green Peas, Truffle Paste, Pecorino

Lasagnole Pistacchio Pesto & WA Prawns

\$65

Menu available only with exclusive room hire for groups up to 50 guests

TO START WITH

Entre to share / Canape' Style

Bruschetta

Arancini

Fried Squid and Vegetables Cone

Pizza

PASTA ENTREE TO CHOOSE

Lasagnole Pistacchio Pesto & WA Prawns

Pappardelle Lamb Ragu, Green Peas, Truffle Paste, Pecorino

***MAIN TO CHOOSE**

Grilled Swordfish, Grape Tomatoes, Caper Berries, Oregano, Broccolini

Woodfired Lamb Shoulder

\$85

Mixed Canape Style Menus are available for Mezzanine bookings up to 50 guests.

*Friday & Saturday night group bookings from 20 guests and any other bookings form 35 guests - please, choose between preorder or 2 items for alternate drop



CANAPE STYLE

Available only with exclusive room hire

Bruschetta

Arancini

Pizza Margherita

Italian Cold Meat Board With Cheeses, Focaccia, Olives & Pickles

Fried Squid/Cuttlefish and Vegetable

Ravioli

Grilled Lamb Skewer

\$65



Add Dessert to any Menu

Petit Fours \$ 12 pp (3 items per person)

Add a choice of 2-3 a la carte dessert for \$ 15 pp

Homemade Ice Cream \$ 8 pp

CAKES

Chocolate Mousse Cake or Traditional Custard and Strawberries Sponge cake by our in-house Patisserie

10-16 pax - \$ 110 | 18-25 pax - \$ 175 | 25-36 pax - \$250

Croquembouche Tower with Sicilian Cannoli or Choc Puffs

18-25 pax \$ 275

25-36 pax \$ 375

60 px \$ 550

Please, visit our website for more information and images - <https://lasosta.net.au/cakes>

Please, contact us if you may wish to request a different cake and confirm the price

events@lasosta.net.au

Thank you!

Group Bookings Terms and Conditions

PREORDER is required for Friday and Saturday night group bookings and any other group bookings from 35 px. Please, submit your mains choices at least one week prior to the event day.

You can choose between preordering and alternate drop with two items from your menu.

DIETARY REQUIREMENTS We provide dietary requirement substitutes for the menu items if required. Please, advise any dietary requirements at least one week prior to the event day.

Deposit is required to confirm the booking and secure the space. The space may be quoted to other enquires until we receive a deposit. Please, advise final guests numbers one week prior to the event day. Failure to do so will result in 100% menu charges for the cancellations.

In case of external circumstances like lockdown we move the event day or refund the deposit.

EVENTS TIMING

Please, advise if you require additional time for your event. Extra hourly minimum spend will be applied to extend room hire and staff service. Event timing and any extra time required need to be advised at least one week prior to the event, so we can organise the staff and restaurant set up for you and for other bookings on the day.

Friday and Saturday tables bookings (except exclusive room hire functions) before 7 pm have 2 hours limit and bookings after 7.15 pm have unlimited seating time.

Exclusive room hire minimum spend may vary depending on the season and public holidays.

BUMP IN/ BUMP OUT. Please, note, we are open from 11.45 am Fridays - Sundays. Bump in can be done only from 11.45 am. Lunch events must empty the space and bump out by 4.00, unless additional timing is agreed. Friday and Saturday night events bump out has to be done before closing time on the day.
