



# Recipe for making an Argentinian

## ADD IN THE FOLLOWING ORDER:

One Indian Woman

Two Spanish Horsemen

Three Mestizo Gauchos

One English Traveller

Half a Basque worker

and a pinch of a Portuguese

Allow to cook for three centuries at low temperature.

Before serving, quickly add five Italians, a Russian,

a German, a Galician, three-fourths of a Lebanese,

And finally a whole Frenchman. Allow to sit

for 50 years, then serve

*(source: Argentine website at <http://www.middlebury.edu/>)*

# Tapas

<b>PAN ESPANOLA</b> ❶		7.5
Crispy toasted ciabatta bread with tomato, garlic, herbs and spices.		
<b>JAMÓN IBÉRICO DE SALAMANCA</b>		20
The finest dry cured acorn-fed Iberian pork ham aged for thirty six months and imported from Spain. Served with buffalo milk mozzarella, oven roasted cherry tomato, Sosta ciabatta bread and extra virgin olive oil.		
<b>CECINA</b>		16
Airdried cured beef in the South American style served with pickled beetroot, rocket and pomegranate molasses dressing.		
<b>CALAMARES FRITOS</b>		16
Calamari lightly floured and fried. Served with caramelised garlic aioli.		
<b>TORTILLA</b> ❶❸		14
Potato and manchego cheese omelette.		
<b>CHORIZO al HORNO</b>		16
Spicy Barossa smoked chorizo oven roasted with onion and roasted charred capsicum.		
<b>CHAMPIÑONES al AJILLO</b> ❶❸		15
Field mushrooms sautéed with garlic, olive oil, lemon and parsley.		
<b>MEJILLONES</b> ❸		17
S.A. black mussels tossed in chilli, garlic, olive oil, and Italian parsley.		
<b>ALBONDIGAS</b>		17
Spicy pork meat balls oven roasted and served with pink peppercorn and lime aioli.		
<b>EMPANADAS</b>		16
Fried pastries filled with veal mince, egg, green olives, herbs and spices.		
<b>OSTRAS</b> (Coffin Bay)	½ Doz	Doz
Naturales – Coffin Bay oysters served with lemon. ❸	18	26
Caliente – Coffin Bay oysters baked with tomato, chilli, coriander, pancetta and spices	20	28
<b>BREAD</b>		5
Light crispy ciabatta.		

# Segundo Plato

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<b>TERNERA</b>	36
Bobby veal escalopes panfried and topped with Jamón roasted tomatoes, aromatic herbs and buffalo milk mozzarella finished with extra virgin olive oil.	
<b>CHIVITO</b>	35
Young goat slow braised with garlic, chilli, dried olives, aromatic herbs and cognac	
<b>PATO</b>	36
Half duck slow roasted with aromatic herbs, white wine, green olives and garlic, served in its own glaze.	
<b>POLLO ⑤</b>	33
Gawler river poussin marinated in chimichurri, lemon and charcoal grilled.	
<b>GAMBAS a la PARILLA</b>	40
Spencer Gulf king prawns marinated with garlic, chilli, lime and coriander. Chargrilled and served with spaghetti, cucumber salad and aioli.	
<b>PESCADO DEL DIA</b>	
Fish of the day. Please refer to our friendly waiting staff.	
<b>PAELLA FOR 2</b>	90
Traditional spanish rice dish cooked with saffron, seasonal assorted seafood, chorizo, pork, chicken, tomato, peas, chilli and spices.	

# Asado

*All main course meats served  
with crispy fried potatoes.  
Potatoes may contain traces of  
gluten.*

*Please advise waiting staff of  
any gluten intolerances so we  
can accommodate.*

<b>BIFE de COSTILLA</b> ⑩	600g	39
Grain fed Adelaide Hills aged T-bone steak charcoal grilled.	1kg	65
<b>BIFE ANCHO</b> ⑩	300g	37
Angus pure local grass-fed Scotch fillet marinated and charcoal grilled.		
<b>CUADRIL</b> ⑩	500g	35
Tasmanian Cape Grim grass-fed rump steak marinated and charcoal grilled.		
<b>BIFE de LOMO</b> ⑩	300g	37
Teys beef fillet marinated and charcoal grilled.		
<b>BIFE de CHORIZO</b> ⑩	350g	35
Tasmanian Cape Grim grass-fed sirloin marinated and charcoal grilled.		
<b>CORDERO</b> ⑩		34
Tender lamb loin chops, marinated in aromatic herbs and charcoal grilled.		
<b>PARRILLADA de CARNE</b>	for 1 40	for 2 80
Mix of pork belly, chicken, quail, beef skewer, chorizo and lamb chops. Marinated in chimichurri and charcoal grilled.		
★ Black pudding, kidney and liver optional extra ★	\$4 per portion	
<b>GOAT LEG FOR 2</b> ⑩		Market price
Marinated in aromatic herbs, charcoal grilled then slow roasted with mirepoix, chilli, pancetta, white wine and served in its own juices. Limited availability.		

# Salsas Para Carnes

<b>GAMBAS a la PARILLA</b> 🍷	12
Spencer Gulf king prawns chargrilled with garlic, chilli, olive oil and lemon.	
<b>HONGOS</b>	8
Oven roasted field mushrooms, porcini, truffle, rosemary and beef glaze.	
<b>AJILLO</b>	6
Caramelised garlic, herbs, beef glaze and cream.	

# Ensalada e Verduras

*Serves two*

<b>ENSALADA VERDE</b> 🍷🍷	14
Mixed green lettuce, Spanish onion and green olives, dressed with a red wine vinegar and olive oil vinaigrette.	
<b>ENSALADA MIXTA</b> 🍷🍷	16
Mixed green lettuce with fetta, red onion, kalamata olives, tomato and cucumber, dressed in a red wine vinegar and olive oil vinaigrette.	
<b>CHAMPIÑONES al HORNO</b> 🍷	15
Swiss brown mushrooms oven roasted with rosemary, sage, garlic then gratinated with parmigiano, bread crumbs and dressed with balsamic vinegar.	
<b>VERDURAS</b> 🍷	14
Seasonal vegetables and green special of the day. Please refer to our friendly waiting staff.	

# Postres

<b>CHURROS</b> ❷	15.9
Traditional Spanish fried pastries served with warm hazelnut chocolate and glazed strawberries.	
<b>CREMA CATALANA</b> ❷	15.9
Spanish style crème brûlée finished with a caramalised crust and candied orange.	
<b>BOMBAS de CREMA</b> ❷	14.9
Baby profiteroles filled with Argentinian caramel served with vanilla icecream and raspberry compote.	
<b>HELADOS a la SOSTA</b> ❷	15.9
A section of ice-cream served with either brandy or baileys topped with warm runny chocolate, roasted almonds and cream Chantilly.	
<b>POSTRE VIGILANTE</b> ❷	20
Cheese plate – Assorted cheeses with toasted almonds, pear, quince paste and lavosh.	

# After Dinner

**AFTER DINNER DRINKS FROM 9.0**  
Limoncello, Averna, Amaro Montereiro, Grappa, Alvear Pedro Ximanez 1927, Galway Pipe, Seppeltsfield ‘Grand’ Muscat, Seppeltsfield ‘Grand’ Tokay, Seppeltsfield 1989 Para Tawny, Penfolds Grandfather Grand Liqueur Tawny

**LIQUEUR**  
Sosta offers a large range of liqueurs  
Please ask our friendly waiting staff for what we have to offer

<b>VINO DULCE (DESSERT WINE)</b> 375mL			
	Region	60mL	Bt
08 De Bortoli Noble One Botrytis Semillon	Bilbul, NSW	13	60

**CAFÉ e TE FROM 3.5\***  
Espresso, Long Black, Cappuccino, Café Latte, Flat White, Macchiato, Hot Chocolate, Assorted Dilmah Tea, Yerba Mate (Traditional Argentinean Tea)  
  
\* Soy Milk & Decaf \$1 extra