



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 Fremantle Swordfish, Grape Tomatoes, Olives, Caper Berries

Woodfired Lamb Shoulder Porchetta Style, Baked Potatoes, Roasted Vegetables

Pappardelle Ragu of the Day

Lasagnole Pistacchio Pesto & WA Prawns

\$60



Menu 2

PASTA ENTREE TO CHOOSE

Lasagnole Pistacchio Pesto & WA Prawns

Pappardelle Ragu' of the Day

MAIN TO CHOOSE

Grilled Fremantle Swordfish, Grape Tomatoes, Olives, Caper Berries

Woodfired Lamb Shoulder Porchetta Style, Baked Potatoes, Roasted Vegetables

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

\$65

FRIDAY & SATURDAY NIGHT FUNCTIONS OVER 20 PX
Please, choose between mains preorder or 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 Ragu' of the Day

MAIN TO CHOOSE

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

Woodfired Lamb Shoulder Porchetta Style, Baked Potatoes, Roasted Vegetables

\$80



Menu 4

ENTREE TO CHOOSE

Grilled Octopus with Mash Potatoes

Eggplant Parmigiana

MAIN TO CHOOSE

Grilled Mixed WA Seafood, Roasted Vegetables.

Woodfired Lamb Shoulder Porchetta Style, R

DESSERT

Affogato Coffee With Vanilla Ice Cream

\$65

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LaSosta

Menu 5

Mixed Canape Style Menu

Available only with Mezzanine level exclusive room hire

TO START WITH

Bruschetta

Arancini

Fried Squid and Vegetables

Pizza

MAIN TO CHOOSE

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

Woodfired Lamb Shoulder Porchetta Style. Roasted Vegetables

Pappardelle Ragu of the Day

Lasagnole Pistacchio Pesto & WA Prawns

\$60

LaSosta

Menu 6

Mixed Canape Style Menu

Available only with Mezzanine level exclusive room hire

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 Ragu' of the Day

MAIN TO CHOOSE

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

Woodfired Lamb Shoulder Porchetta Style

\$80

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CANAPE STYLE

Available only with Mezzanine level exclusive room hire

Bruschetta La Sosta

Arancini

Pizza Margherita

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

Fried Squid/Cuttlefish and Vegetable

Ravioli

Grilled Lamb Skewer

\$60



Add Dessert to any Menu

Petit Fours \$ 10 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, contact us if you may wish to request a different cake and confirm the price
events@lasosta.net.au

Thank you!
