

SOCIALI

OPENING MENU

Trattoria and Bar

CROWNE PLAZA GEELONG
33 SMYTHE STREET,
GEELONG, VICTORIA 3220

CHEF'S SHARING MENU

HOUSE-MADE BREAD

Lemon and anchovy butter

ANTIPASTI

Compressed melon, assorted salumi plate

MUSHROOM ARANCINI

Truffle mayo [v]

GARDEN SALAD

Salad leaves, orange segments, house-fermented garden vegetables [v,lg]

PIZZA BIANCA

SLOW-ROASTED LAMB SHOULDER

Lamb, caramelised red onion, tahini yoghurt, za'atar, fior di latte

SECONDI

CHICKEN COTOLETTA

Crumbed chicken breast, caper and parsley oil, rocket, parmesan

PAN-FRIED PRAWNS

'Nduja butter, Freshwater Creek garlic and chilli [lg]

STEAK-CUT FRIES

House-made seasoning

GRILLED BROCCOLINI

Freshwater Creek garlic, chilli, Lighthouse olive oil [v,lg]

DOLCE

BURNT BUTTER TIRAMISU

Mascarpone, espresso, Mr. Black coffee liqueur, cocoa powder [v]

75 pp

Add matching wines (3 glasses): +40 pp

Add extra antipasti for your table: +12 pp

ANTIPASTI

HOUSE-MADE BREAD

Lemon and anchovy butter 15

MUSHROOM ARANCINI

Truffle mayo (4 pcs) [v] 18

BEETROOT CARPACCIO

Burrata, spiced honey, orange, pickled cucumber [v,lg] 24

SEARED SCALLOPS

Pea purée, balsamic shallots, prosciutto chips [lg] 23

SLOW-ROASTED PORK BELLY

Pickled cabbage, aioli, balsamic [lg] 24

INSALATA

CAPRESE

Heirloom tomatoes, basil-marinated mozzarella di bufala, Lighthouse olive oil [v, lg] 26

PUY LENTIL SALAD

Warm flatbread, hazelnut, spinach, roasted vegetables, grilled peach, preserved lemon, soffritto dressing [v] 25

Add grilled chicken breast +6 | Add caramelised lamb shoulder +9

PASTA AND RISOTTO

HANDMADE PAPPARDELLE

Slow-cooked beef and red wine ragù, crème fraîche, parmesan 28

or

Mushroom ragù, Lonsdale Tomato Farm cherry tomato confit, crème fraîche, parmesan [v] 28

LINGUINI SCOGLIO

Prawns, scallops, calamari, mussels, Freshwater Creek garlic, chilli, lemon butter, lemon 36

HOUSE-MADE HERB AND POTATO GNOCCHI

Burnt butter, pumpkin, mushrooms, walnuts [v] 36

LEMON AND SAFFRON RISOTTO

Mascarpone, toasted pistachio dust, parmesan crisp [v] 28

Add roasted pork belly +8 Add caramelised lamb shoulder +10

[v] - vegetarian [lg] - low gluten

SECONDI

300G GRAIN-FED MB2 SCOTCH FILLET

Pan-seared steak, Calabrese butter, roasted Freshwater Creek garlic, creamy lemon potato purée 60

CHICKEN COTOLETTA

Crumbed chicken breast, caper and parsley oil, rocket, parmesan 36

GRILLED MARKET FISH

Warm caponata, saffron aioli 45

SLOW-COOKED LAMB SHOULDER

Braised lentils, pumpkin caramel, mint-chilli oil 45

BUTTERNUT PUMPKIN STEAK

Braised green onion, walnut pesto, smoked scamorza 36

PIZZA ROSSA

MARGHERITA

San Marzano tomato, basil, Lighthouse olive oil, fior di latte [v] 23

GAMBERI

San Marzano tomato, marinated prawns, roasted zucchini, chilli oil, fior di latte 30

LA DOLCE SALATA

San Marzano tomato, prosciutto, rocket, pickled pear, fior di latte 30

VERDURE AL PESTO

San Marzano tomato, roasted vegetables, Lonsdale Tomato Farm cherry tomatoes, pesto, fior di latte, truffle oil [v] 26

POLLO ALLA BRACE

San Marzano tomato, grilled, smoky chicken, mushrooms, agrodolce glaze, fior di latte 29

CARNE MISTO

San Marzano tomato, assorted salumi, 'nduja, fior di latte, Lighthouse olive oil 30

PIZZA BIANCA

SLOW-ROASTED LAMB SHOULDER

Lamb, caramelised red onion, tahini yoghurt, za'atar, fior di latte 29

TARTUFATA

Mushrooms, parmesan, rocket, fior di latte, truffle oil [v] 29

[v] - vegetarian [lg] - low gluten

CONTORNI

GRILLED BROCCOLINI

Garlic, chilli, Lighthouse olive oil [v,lg] 12

ROASTED SEASONAL VEGETABLES

Oregano, aged balsamic [v,lg] 12

GARDEN SALAD

Salad leaves, orange segments, house-fermented garden vegetables [v,lg] 10

CRISP-ROASTED POTATOES

Rosemary, garlic, lemon zest 10

STEAK-CUT FRIES

House-made seasoning 10

DOLCE

BURNT BUTTER TIRAMISU

Mascarpone, espresso, Mr. Black coffee liqueur, cocoa powder [v] 18

DARK CHOCOLATE PUDDING

Lighthouse olive oil, flaked sea salt, vanilla ice cream [v] 18

ORANGE ROSEMARY PANNA COTTA

Citrus salad, spiced honey [lg] 18

AFFOGATO SOCIALI

Vanilla gelato, Frangelico, espresso [v,lg] 24