

SOCIALI

MENU

Trattoria and Bar

CROWNE PLAZA GEELONG
33 SMYTHE STREET,
GEELONG, VICTORIA 3220

CHEF'S SHARING MENU

95 per person

STUZZICHINI

House-made bread

Citrus olives [v, lg]

Warm marinated peppered mushrooms [v, lg]



ANTIPASTI

Heirloom tomatoes & burrata [v, lg]

Pumpkin arancini Siciliani [v]

Slow-roasted Western Plains pork belly [lg]



PRIMI

HOUSE-MADE PASTA, GNOCCHI & RISOTTO

Please choose one of the following:

Calabrian goat pappardelle [lgo]

Linguini allo scoglio [lgo]

Pan-fried mushroom gnocchi [v, lgo]

King oyster mushroom risotto Milanese [v, lg]

Otway lamb shoulder risotto Milanese [lg]

White bean & mushroom casserole [v, lgo]

CONTORNI

Roasted carrots & pumpkin [v, lg]

Insalata mista [v, lg]



DOLCE

Add dessert +15 per person

Sociali burnt butter tiramisu [v]

Available daily for lunch and dinner for two or more guests.

Friday & Saturday dinner - All tables of 11 - 20 guests dine from the Chef's Sharing Menu.

[l] - imported [lg] - low gluten [lgo] - low gluten option [v] - vegetarian

Please advise us of any dietary requirements. Whilst our culinary team make every effort to accommodate dietary requirements for guests who have intolerances and allergies, we cannot guarantee allergy-free meals due to the potential of trace allergens within our kitchen and ingredients purchased from our suppliers.

A surcharge of 15% will be applied to your total bill on Sundays and Public Holidays. Sociali is a cashless venue.

STUZZICHINI

Small bites served quickly to the table, ideal whilst deciding

HOUSE-MADE BREAD

Lemon & Sicilian white anchovy butter 15

CITRUS OLIVES

Lemon, rosemary [v, lg] 10

WARM MARINATED PEPPERED MUSHROOMS

Pepper, thyme, lemon, aioli [v, lg] 10

WAGYU MB 9 BRESAOLA 60GR

Rocket, pear, grissini 29

CRUDO & FRESCO

Fresh fare as an entrée or to share

KINGFISH CRUDO

Kingfish [A], orange, finger lime, cucumber, Calabrian chilli oil, fried capers [lg] 30

HEIRLOOM TOMATOES & BURRATA

Basil, chilli oil, burnt honey [v, lg] 24

SANCHOKU WAGYU CARPACCIO

MB 7 Wagyu flank, onion confit, horseradish cream, crispy brioche 30

ANTIPASTI

Designed to share or as an entrée

PUMPKIN ARANCINI SICILIANI

Caramelised onion, parmesan cream (4 pcs) [v] 20

CAULIFLOWER CAPPELLETTI

Tomato bisque, citrus butter green peas, mint, chervil [v] 19

PRAWN CAPPELLETTI

Prawn bisque, citrus-butter prawns [l], chervil 24

SLOW-ROASTED WESTERN PLAINS PORK BELLY

Apple mostarda, pickled cucumber, crispy potato [lg] 24

CALAMARI MISTO

Calamari [l], radicchio, rocket, lemon chilli dressing, parmesan 22

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PRIMI

Signature pasta, gnocchi & risotto

CALABRIAN GOAT PAPPARDELLE

House-made pappardelle, slow-braised Meredith goat,
tomato sugo, chilli, lemon mascarpone, parmesan, fried kale [lgo] 38

LINGUINI ALLO SCOGLIO

House-made linguini, Portarlinton mussels, scallops [l], calamari [l],
grilled king prawn [l], white wine, garlic, chilli, lemon, baby tomatoes, bottarga [lgo] 40

PAN-FRIED GNOCCHI

House-made gnocchi, mushrooms, braised onions, thyme,
burnt butter, sage, candied walnuts [v, lgo] 36

KING OYSTER MUSHROOM RISOTTO MILANESE

Carnaroli rice, king oyster mushroom, saffron stock,
parmesan crisp, lemon mascarpone [v, lg] 36

OTWAY LAMB SHOULDER RISOTTO MILANESE

Carnaroli rice, slow-braised Otway lamb shoulder,
parmesan crisp, lemon mascarpone [lg] 38

SECONDI

Local produce from the land & sea

SLOW-BRAISED LAMB SHOULDER

Warm lentils, roasted San Marzano tomatoes, peppers [lg] 45

CHICKEN SALTIMBOCCA

Confit thigh chicken, prosciutto, sage,
creamy polenta, braised leeks, chicken jus 39

GRASS-FED SCOTCH FILLET

300g grass-fed Victorian MB 2, potato purée,
roasted vine tomatoes, lemon zabaglione [lg] 60

FISH OF THE DAY

Market fish [A, lg]. Please ask your server about today's fish of the day. 45

WHITE BEAN & MUSHROOM CASSEROLE

Sardinian-style winter vegetable stew, mozzarella crust,
garlic focaccia [v] 36

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PIZZA

Artisan pizza: 48 hour house-fermented dough, hand-stretched & stone-baked

MARGHERITA

San Marzano tomato, fior di latte, basil, extra virgin olive oil [v, lgo] 28

CALABRESE

San Marzano tomato, hot sopressa, 'nduja,
charred capsicum, fior di latte, hot honey [lgo] 34

RICOTTA E ZUCCHINE

San Marzano tomato, roasted zucchini, semi-dried tomato,
whipped ricotta, basil pistou, pangrattato [v, lgo] 32

GAMBERI

San Marzano tomato, garlic prawns [l], confit tomato,
lemon-chilli oil, fior di latte [lgo] 34

POLLO ARROSTO

Pizza bianca - roasted chicken, caramelised onion,
fior di latte, rosemary, garlic crema [lgo] 32

AGNELLO SICILIANO

Pizza bianca - slow-braised lamb shoulder, roasted eggplant,
fior di latte, mint salsa verde [lgo] 34

COZZE PICCANTI

Pizza bianca - roasted peppers, fior di latte,
pickled Portarlington mussels, lemon chilli oil [lgo] 32

CONTORNI

On the side to share

DUCK FAT ROSEMARY POTATOES

Parmesan [v, lg] 15

CHARRED BROCCOLINI

Anchovy butter, pangrattato [v, lg] 15

SICILIAN-STYLE CAPONATA

Olives, basil [v, lg] 15

ROASTED CARROTS & PUMPKIN

Chilli oil, honey [v, lg] 16

INSALATA MISTA

Rocket, radicchio, pickled vegetables, house dressing [v, lg] 14

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DOLCE

Something sweet

SOCIALI BURNT BUTTER TIRAMISU

Espresso-soaked savoardi, mascarpone crema, dark cocoa [v] 20

WARM CROISSANT BUDINO

Vanilla crema, poached pear, toasted almond praline [v] 18

CIOCCOLATO FONDENTE

Warm Belgian chocolate fondant,
vanilla bean ice cream, almond biscotti [v, lgo] 18

TORCHED LEMON MERINGUE TART

Hot honey, basil oil, sea salt [v] 18

DIGESTIVO

Alcoholic after-dinner finale

DANNY BOY GEELONG LIMONCELLO

Zesty & sweet, straight from the freezer, 45ml 15

FERNET BRANCA

Dry, bitter & herbal, served at room temperature, 45ml 15

2011 WOLSELEY BOTRYTIS SEMILLON, GEELONG

Rich, silky & sweet, 75ml 15

ESPRESSO MARTINI

Torquay Foundation vodka, Kahlúa, Frangelico,
espresso, crème de cacao 22

CAFFÈ CORRETTO

Amaretto, coffee, sugar, cream 18

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LUNCH SPECIAL

Available Monday to Friday

THYME AND PEPPER PORK BELLY

Cannellini bean ragù, braised red cabbage,
apple mostarda, rosemary jus [lg, df]

BISTECCA E PATATINE

200g grilled porterhouse steak, rosemary fries,
tossed leaves, pear & Parmesan salad, jus

WARM SICILIAN LAMB SALAD

Warm roasted lamb, pumpkin and feta salad,
spiced honey, olive oil and lemon dressing [lg, vo]

BUCATINI ALLA CALABRESE

Chicken thigh, 'nduja, roasted peppers and bacon,
tomato sugo, basil oil, whipped ricotta [vo]

25 EACH

[lg] - low gluten [df] - dairy free [vo] - vegetarian option available

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