

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.