

## DOMS SOCIAL CLUB

# Dining room

## SNACKS

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<b>MOZZARELLA CROQUETTE</b>	EACH ...\$8
Leek, mozzarella, balsamic date puree	
<b>ANCHOVY POTATO SKIN</b>	EACH ...\$9
Yurrita anchovy, goats curd, chilli, lime	
<b>PUMPKIN FRITTO</b> (gf)(v)	...\$17
Honey tempura, curry leaf aioli	
<b>TOMATOES IN PONZU</b> (vg)	...\$18
Oven roasted tomatoes, ponzu, lavosh crackers	
<b>STRACIATELLA</b> (v)	...\$18
Onion agrodolce, crispy shallots, house made focaccia	

## PIZZA

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All pizza are served with fior di latte and pecorino unless otherwise stated

\*Gluten free friendly base available

<b>CHEESE</b>	...\$25
Red base, stilton, robust olive oil	
<b>MARGHERITA</b>	...\$25
Red base, stracciatella, basil, robust olive oil	
<b>ANCHOVY</b>	...\$28
Red base, Yurrita anchovy, stilton, roasted basil	
<b>SNOW PEA</b>	...\$28
Green pea, snow pea tendril, mozzarella, garlic base	
<b>PORK &amp; PUMPKIN</b>	...\$30
Roast pumpkin, guanciale, walnut, stilton, pumpkin base	
<b>GHOST PEPPER SALAMI</b>	...\$30
Red base, ghost pepper salami, pineapple salsa, basil	
<b>MUSHROOM</b>	...\$30
Truffle cream base, portobello, sour cream, chipotle	
<b>DIAVOLA</b>	...\$30
Kalamata base, dry spiced salami, fefferoni peppers	
<b>MORTADELLA &amp; HONEY</b>	...\$30
Red base, mortadella, fermented honey, garlic, thyme	
<b>WEEKLY SPEICAL</b>	...\$30
Ask your waiter what's up	
<b>*BITTER LEAF Sالد</b>	...\$13
Bitter leaf, Stilton, Aged balsamic vinaigrette	

## AFTER

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<b>AMARO BRÛLÉE</b>	...\$15
Creme Brûlée spiked with Amaro Montenegro	

### *Pair with*

Autonomy Distillers Native Australian Amaro 50ml \$13  
Amaro Noveis 50ml \$13  
Unico Zelo Cofee Grappa 40ml \$15

## SET MENU (Level 1 diners + prebooked functions only)

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<b>UNLIMITED PIZZA + 3 SNACKS</b>	\$55
Croquette, anchovy potato skin, tomatoes in ponzu; pizzas + salad (2hr sitting)	