

# D.O.P.

MOZZARELLA BAR






FROM THE FERTILE PLAIN OF THE CAMPANIA REGION, WHERE THE OWNER LUCA LANNONE CAME FROM, COMES THE UNIQUE MOZZARELLA DI BUFALA DENOMINATION DI ORIGIN (D.O.P. , otherwise know as protected origin denomination).

We have selected the very best farms and cheese makers, who milk their own herds and produce superior mozzarella cheeses with the characteristics of porcelain white shine, milky texture and distinctive taste. *Our menu was created and is constantly updated with the following principles: to serve only fresh and authentic Italian and ensure that they are always present as stylish as their qualities command.*

## ANTIPASTI FREDDI (Cold)

<b>SLICED RAW ANGUS BEEF</b> with truffle oil, parmesan cheese, cherry tomato and balsamic reduction	<b>\$ 22</b>
<b>ASSORTED CHEESE PLATTER</b> truffle cheese, pecorino, caciocavallo, parmesan cheese with sun-dried tomatoes and mix olives	<b>\$ 26</b>
<b>CLASSIC BUFFALO (125g)</b> <i>recommended for sharing</i> with tomato and parma ham	<b>\$ 40</b>
<b>HANDMADE BURRATINA (125g)</b> <i>recommended for sharing</i> with mixed salad and parma ham	<b>\$ 40</b>
<b>BURRATA (250g)</b> <i>recommended for sharing</i> with mixed grilled vegetables and mixed cold cut (Additional Topping Truffle Pesto \$5)	<b>\$ 50</b>



## INSALATE

<b>ROCKET SALAD</b>  with sun-dried tomato and shaved caciocavallo cheese in balsamic dressing	<b>\$ 14</b>
<b>TOMATO SALAD</b>  cherry tomato, roman tomato and basil in balsamic dressing	<b>\$ 14</b>
<b>MIXED SALAD</b> with stracciatella cheese, cherry tomato and parma ham in olive oil dressing	<b>\$ 16</b>
<b>CAPRESE SALAD</b>  slice buffalo cheese, roman tomato, basil and oregano	<b>\$ 20</b>
<b>BRESAOLA (air dry beef)</b> with rocket salad and shaved parmesan cheese	<b>\$ 22</b>

## RISOTTI

<b>RISOTTO SEAFOOD</b> with mixed seafood in tomato sauce	<b>\$ 30</b>
<b>RISOTTO PARMA HAM</b> with butter, parmesan, stracciatella cheese in saffron sauce	<b>\$ 32</b>

## ANTIPASTI CALDI (hot)

<b>SUPPLI</b> with mix beef & pork in tomato sauce, mozzarella and parmesan cheese	<b>\$ 14</b>
<b>SEAFOOD SOUP</b> mixed seafood in light tomato	<b>\$ 18</b>
<b>PARMIGIANA</b>  oven-baked layered eggplant with tomato, basil mozzarella and parmesan cheese	<b>\$ 20</b>
<b>MOZZARELLA BALL</b> fried and stuffed with cooked ham, sun-dried tomato and basil	<b>\$ 20</b>
<b>SMOKED CHEESE WITH PORCINI MUSHROOM</b>  scarmoza pan-seared	<b>\$ 22</b>
<b>SAUTEED IMPORTED CLAM</b> in white wine sauce (Spicy)	<b>\$ 26</b>
<b>FRITTURA</b> mixed fried imported squid and prawns	<b>\$ 35</b>

## PASTA

<b>PENNE BOLOGNESE</b> <b>\$ 23</b> mixed beef & pork in tomato sauce	<b>LINGUINE VONGOLE</b> <b>\$ 29</b> with imported white clams in white wine sauce
<b>HOMEMADE LASAGNE</b> <b>\$ 26</b> layered pasta with minced pork & beef in tomato and bechamel sauce	<b>TAGLIATELLE BEEF CHEEK</b> <b>\$ 32</b> in red wine sauce
<b>HOMEMADE SCIALATIELLI</b> <b>\$ 26</b> amatriciana with bacon and tomato sauce (spicy)	<b>SPAGHETTI CARTOCCIO</b> <b>\$ 30</b> with mix seafoods in white wine sauce
<b>HOMEMADE RAVIOLI</b>  <b>\$ 28</b> stuffed with buffalo ricotta cheese and basil in pink sauce	<b>HOMEMADE PAPPARDELLE</b> <b>\$ 34</b> with fresh burratina, basil and prawns in Tomato sauce
<b>ORECCHIETTE</b> <b>\$ 28</b> with pork sausage, broccoli in white wine sauce	



LET US KNOW OF ANY ALLERGIC OR GLUTEN-FREE

ALL ITEMS ARE SUBJECT TO 9% GST AND 10% SERVICE CHARGE. WE ACCOMMODATE 'BRING YOUR OWN BOTTLE', IN WHICH CASE A CORKAGE FEE OF \$35 PER BOTTLE AND WHISKEY CORKAGE FEE OF \$50  
NOTE: ANY ADDITIONAL TOPPING, CHARGES MAY APPLY.

2026-03-06



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## DOLEI \$ 12

- TIRAMISU**
- SICILIAN CANNOLI**  
ricotta cheese with chocolate & pistachio
- LIMONCELLO CAKE**  
almond and lemon
- PROFITEROLES**
- PANNA COTTA**  
with fresh strawberry

## GELATI E SORBETTI \$ 8

- VANILLA**
- CHOCOLATE**
- PISTACHIO**
- STRAWBERRY**
- LIME SORBET**

## SOFT DRINKS (in cans) \$ 7

- COKE/COKE ZERO**
- SODA WATER**
- SPRITE**
- TONIC WATER**
- GINGER ALE**

## COFFEE





- ESPRESSO** \$ 4.50
- AMERICANO** \$ 5
- LATTE** \$ 6.50
- FLAT WHITE** \$ 5.50
- DOUBLE ESPRESSO** \$ 6
- CAPPUCCINO** \$ 6

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## 12" PIZZA

- MARGHERITA**  \$ 23  
tomato sauce, fresh basil leaves and mozzarella
- VEGETARIAN**  \$ 26  
mixed grilled vegetables, tomato sauce and mozzarella
- 4 FORMAGGI (WHITE)**  \$ 27  
gorgonzola, caciocavallo, smoked cheese and mozzarella
- PORK SALAMI** \$ 28  
with tomato sauce and mozzarella
- COOKED HAM AND BUTTON MUSHROOMS** \$ 29  
with tomato sauce and mozzarella
- MIXED MEAT (WHITE)** \$ 30  
with pork sausage, cooked ham and salami
- CAPRICCIOSA** \$ 30  
with cooked ham, artichoke, button mushroom, black olive tomato sauce and mozzarella
- D.O.P. PIZZA (WHITE)** \$ 30  
with sliced raw beef, rocket salad, shaved caciocavallo, and porcini mushroom
- BUFFALO (WHITE)**  \$ 30  
fresh buffalo cheese, mozzarella, roman tomato, black olives and basil
- PISTACHIO (WHITE)** \$ 32  
mortadella, stracciatella and pistachio
- PARMA HAM** \$ 34  
with burratina, rocket salad, mozzarella in tomato base

## TEA

- CHAMOMILE** \$ 5
- EARL GREY** \$ 5
- ENGLISH BREAKFAST** \$ 5
- PEPPERMINT** \$ 5

## MINERAL WATER

- SAN BENEDETTO STILL (750ML)** \$ 8
- SAN BENETTON SPARKLING (750ML)** \$ 8

## SECONDI

- CHICKEN LEMON** \$ 28  
pan seared chicken breast served in a bright lemon butter sauce with roasted potatoes
- GRILLED ITALIAN SEABASS** \$ 35  
Served with sauteed vegetables and roasted potatoes
- SLICED BEEF TENDERLOIN (250G)** \$ 48  
served with sauteed vegetables and roasted potato
- MIXED GRILLED SEAFOOD PLATTER** *recommended for sharing* \$ 65  
with salad and roasted potatoes

## AMARI (DIGESTIVES)

- AMARETTO DI SARONNO** \$ 10
- AMARO SICILIANO** \$ 10
- FRANGELICO** \$ 10
- LIMONCELLO** \$ 10
- MONTENEGRO** \$ 10
- MIRTO** \$ 10
- SAMBUCA MOLINARI** \$ 10
- WHITE GRAPPA** \$ 10
- BARRIQUE GRAPPA** \$ 13
- PORT WINE** \$ 16

## FRESH JUICES

- FRESHLY SQUEEZE WATERMELON** \$ 8
- FRESHLY SQUEEZE ORANGE** \$ 8



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