

D.O.C FREE FLOW UNTIL 3PM

STANDARD
FREE FLOW
¥168

PREMIUM
FREE FLOW
¥208

• PERONI • TOOHEYS EXTRA DRY • TSINGTAO
• PROSECCO • ORGANIC ROSÉ
• ITALIAN RED WINE • ITALIAN WHITE WINE

STANDARD PACKAGE PLUS • BLOODY MARY
• APEROL SPRITZ • MORNINGTON PALE ALE
• PIMMS NO.1 CUP • SAVANNA CIDER

COCKTAIL

- bloody maria 60
- virgin mary 55
- aperol sour 60
- aperol spritz 70
- mojito 70
- mimosa 60
- st. augustin 60

D.O.C POWER JUICE

45
CHOOSE ANY 3 INGREDIENTS TO BUILD YOUR OWN ORGANIC POWER JUICE
mango, organic spinach, celery, baby beetroot, pear, pineapple, watermelon, apple, grapes, carrot, red dragon fruit, kiwi fruit, orange, strawberry & berries

SMOOTHIES

50
CHOOSE 2 INGREDIENTS & BUILD YOUR OWN
mango, strawberry, banana, berry, pear, red dragon fruit, watermelon, nutella,

SPIDERS / FLOATS

- lemonade with vanilla ice cream 45
- coca cola with vanilla ice cream 45

BEAN & LEAF

- espresso / macchiato / americano 35
- cappuccino / latte 35
- soy milk latte 40
- ginger latte 40
- hot / cold chocolate 45
- hot tea 35
earl grey, peppermint, jasmine, puer tea, chamomile, breakfast tea, long jing tea, oolong tea

GET STARTED

AT THE D.O.C MINI BAKERY.

ANY ITEM PLUS COFFEE OR JUICE FOR ¥60.

ALL BAKED IN HOUSE

- **FRESHLY BAKED CROISSANT**
plain, jam, almond or nutella
- **BOMBOLONE**
a fried custard filled roman doughnut
- **BANANA & WALNUT BREAD**
with mascarpone cream & blueberry syrup
- **SICILIAN RICOTTA CANNOLI**
with candied fruit & pistachio crumbs
- **GRANATINA CREAM PUFF**
filled with zabbaione egg nog cream
- **FRIED AMERICAN DONUTS**
3 mini jam donuts
- **SUNDAY TOAST & JAM**
choose from plain, rye or gluten free bread (add 15) then select your jam from shangri-la farms. strawberry & vanilla bean, raspberry & lemon, plum & ginger, blackberry & cinnamon, apricot & passion fruit or orange marmalade

WOOD FIRE EGG PIZZETTAS

PANCETTA BACON & EGGS 9" 90
mozzarella cheese crust, crispy rolled pancetta D.O.P, semi dried tomatoes, fresh oregano & organic egg.

GOOSE LIVER & QUAIL EGGS 9" 95
mozzarella cheese crust, goose liver, caramelized onions, arugula lettuce, balsamic truffle cream.

**D.O.C PIZZA MENU
AVAILABLE ON REQUEST**

ORGANIC EGGS & BRUNCH

FRESH SEASONAL FRUIT SALAD 65
with creamed fresh passion fruit house made yoghurt

SWISS STYLE ROASTED GRANOLA 65
with black sesame & walnut mill, house yoghurt, roast flower pollen, fresh raspberry & blueberries

HOT WAFFLES 70
with maple syrup, butter cream & fresh berries

BUTTERMILK PANCAKES 75
with salted caramel & pistachio nuts or mixed berry & banana compote

VEGGIE OMELET SALAD 75
filled with stracciatella cheese, fresh basil on a tomato carpaccio, baby spinach, red quinoa & baby beetroot salad.

CHILLI SCRAMBLED EGGS 75
with chorizo, roasted capsicum peperonata, grilled potato bread, abalone & lemon, mushroom sauté.

BENEDICT 85
poached eggs, ciabatta bread, crispy rolled pancetta D.O.P or bacon, hollandaise sauce

FLORENTINE 90
poached eggs, ciabatta bread, organic baby spinach, prosciutto ham D.O.P, hollandaise sauce.

D.O.C CHAMPION'S BREAKFAST 140
2 eggs, (fried, poached or scrambled), grilled cured speck, beef sausage, fried fat potato chips, grilled lamb chop, house tomato chutney, grilled portobello mushrooms, caramelized onions & garlic focaccia bread.

TUSCAN STEAK & EGGS 220
rangers valley 270 day grain fed grilled m3 angus beef 250gm striploin, chimichurri sauce and topped with bulls eye fried eggs and fries

BOARDS & OLIVES

WOOD-FIRED BAKED OLIVE MIX 65

ANTIPASTO D.O.C 100
daily assortment of selected antipasti ingredients

ITALIAN D.O.P CHEESE BOARD 125
with quince jelly

KING OF HAMS "PRINCIPE" 155
san daniele with boretane baby onions D.O.P

WOOD-ROAST BAGELS

CHOOSE FROM PLAIN, BLACK SESAME, RAISIN & CINNAMON OR GLUTEN FREE
gluten free add ¥20

#1 HONEY & RICOTTA 60
honey and ricotta cream cheese, honeycomb & fresh strawberries with cranberry syrup

#2 CREAM CHEESE 60
with your choice of plain, dill & caper, spring onion or cashew nut

#3 SMASHED AVOCADO 80
avocado, greek feta cream cheese, sun kissed tomatoes, butter lettuce and bacon

#4 EDAMAME SOYBEAN SMASH 85
cold smoked scottish salmon, dill caper cream cheese, red onions, cucumber, lemon olive oil and kewpie mayo

#5 GRANDMOTHER COOKED HAM 85
provolone cheese, pickled baby cornichons, dijon mustard, kewpie mayo

#6 WOOD-ROAST PORCHETTA 90
pork belly, spring onion cream cheese, friarielli imported broccoli rabe in oil

#7 GRILLED GOOSE LIVER 110
grilled goose liver, wood-fired beetroot, avocado, cashew cream cheese, truffle balsamic cream, butter lettuce

#8 MR CRABBS 95
pacific snow crab meat, dill & caper cream cheese, butter lettuce, sun kissed semi dry tomatoes, kewpie mayo

#9 DOUBLE BACON 75
plain cream cheese, maple syrup drizzle

#10 PEANUT BUTTER 70
raspberry jam, salted peanuts



SCAN AND FOLLOW US FOR ALL THE LATEST FROM D.O.C

D.O.C MAIN FARE

WILD CANADIAN OYSTERS
"jet-fresh" served natural on ice with fresh lemon
3 pieces 88 6 pieces 128 12 pieces 198

FRIED CALAMARI SANT' ANDREA SALAD 110
calamari, arugula, capirete jerez sherry vinegar D.O.C, parmigiano shavings & garlic alioli

WOOD FIRED SALTINBOCCA 110
free range chicken thighs, wood-roasted & yoghurt marinated, avocado, vine ripened cherry tomatoes, with pesto di cetara dressing

GARLIC LOBSTER TAIL TAGLIOLINI 258
pacific lobster meat, fresh duck egg tagliolini pasta, garlic butter & fresh chives

SIGARO RUSTICO 135
australian black angus 200gm tender loin minute steak with artichoke, grana padano cheese D.O.P, arugula, lemon & E.V. olive oil

HAND CRAFTED ORGANIC EGG LASAGNA SHEETS 140
baked with 3 meat bolognese sauce & besciamella "nonna's way"

MARINARA PASTA 150
mixed seafood with mancini pasta, with chives, bottarga D.O.P, garlic & e.v olive oil

DOC INCAZZATA ANGRY PIZZA! 12" 185
5 kinds of DOC cold cuts, fresh oregano, organic quail eggs, assorted 'angry' chilies, stracciatella cream mozzarella cheese, nduja montana smoked calabrese pork chili sausage.

FOR THE KIDS

BACON & EGG ON TOAST 60

TEDDY BEAR MARGERITA PIZZA 85

PANCAKES WITH SYRUP & ICE CREAM 60

3 MEAT BOLOGNASE LASAGNE 85