DOMS SOCIAL CLUB

Dining room

SNACKS

MOZZARELLA CROQUETTE Leek, mozzarella, balsamic date puree	асн\$8
PICKLED FRIED MUSHROOMS (v) Soy ginger pickled shiitakes, togarashi aioli	\$14
ANCHOVY POTATO SKIN (gf) Yurrita anchovy, goats curd, chilli, lime	асн \$9
PUMPKIN FRITTO (gf)(v) Honey tempura, curry leaf aioli	\$17
TOMATOES IN PONZU (vg) Oven roasted tomatoes, ponzu, lavosh crackers	\$18
STRACIATELLA (v) Onion agrodolce, crispy shallots, house made for	\$18 caccia
PIZZA	
All pizza are served with fior di latte and pec unless otherwise stated	orino
*Gluten free friendly base available	
CHEESE Red base, stilton, robust olive oil	\$25
MARGHERITA Red base, stracciatella, basil, robust olive oi	\$25 1
ANCHOVY Red base, Yurrita anchovy, stilton, roasted bas	\$28 il
SNOW PEA Green pea, snow pea tendril, mozzarella,garlic	\$28 base
PORK & PUMPKIN Roast pumpkin, guanciale, walnut, stilton, pump	\$30 kin base
GHOST PEPPER SALAMI Red base, ghost pepper salami, pineapple salsa,	\$30 basil
MUSHROOM Truffle cream base, portobello, sour cream, chi	\$30 potle
DIAVOLA Kalamata base, dry spiced salami, fefferoni pep	\$30 pers
MORTADELLA & HONEY Red base, mortadella, fermented honey, garlic,	\$30 thyme
WEEKLY SPECIAL Ask your waiter what's up	\$30
*BITTER LEAF SALAD Bitter leaf, Stilton, Aged balsamic vinaigrette	\$13
AFTER	
AMARO BRÛLÉE Creme Brûlée spiked with Amaro Montenegro <i>Lair with</i>	\$15
Autonomy Distillers Native Australian Amaro 50m Amaro Noveis 50ml \$15 Rucolino 50ml \$20	nl \$13
SET MENU Grou	ips of 4+
	¢55.

PIZZA + 3 SINACKS Croquette, anchovy potato skin, tomatoes in ponzu, pizzas + salad (2hr sitting) ...\$55_{pp}