



THE
DOONAN

EST.  1990



PIZZA

Authentic Napoli style pizzas from our Marana Forni oven

GLUTEN FREE BASE +7

All pizzas can be gluten friendly, but due to the oven may contain traces or particles of gluten.

AGLIONA VG, DF, GFO 17

San Marzano tomato, garlic, extra virgin olive oil, oregano

ADD ANCHOVIES +5

MARGHERITA V, GFO, VGO 23

San Marzano tomato, fior di latte, parmesan, fresh basil, extra virgin olive oil

BUFALINA V, GFO, VGO 28

San Marzano tomato, fresh buffalo mozzarella, fresh basil, extra virgin olive oil, black pepper

ADD ANCHOVIES +5

ADD PROSCIUTTO +7

4 CHEESE V, GFO 26

fior di latte, taleggio, parmesan, gorgonzola

MUSHROOM V, GFO, VGO 28

fior di latte, taleggio, roasted hinterland mushroom, black summer truffle oil

ADD ITALIAN SAUSAGE +6

CAPRICCIOSA GFO 28

roasted mushroom, Napoli sauce, fior di latte, ham, olives, artichokes

SALAMI GFO 29

fennel salami, San Marzano tomato, fresh basil, house-made chilli oil

PROSCIUTTO GFO 30

18 months prosciutto, fior di latte, Noosa Reds cherry tomatoes, rocket, parmesan, olive oil

CARNIVORE GFO 30

prosciutto, salami, chorizo, spicy nduja, fior di latte, San Marzano tomato

DIAVOLA GFO 29

San Marzano tomato, nduja, chilli oil, chorizo, tabasco, fresh basil (very spicy)

ADD MOOLOOLABA PRAWNS +7

THE DOONAN GFO 30

woodfire roasted pumpkin puree, spicy nduja, basil, smoked mozzarella, crispy pancetta, local organic honey

HIGHLY RECOMMENDED +7

PRAWN AND ZUCCHINI GFO 32

local zucchini puree, local prawns, cherry tomatoes, fior di latte, house-made chilli oil

SALSICCIA GFO 28

Italian pork and fennel sausage, fior di latte, kalette, fresh chilli

BRAISED BEEF SHIN GFO 32

fior di latte, garlic, salsa verde

PATATA GFO, V 27

fior di latte, woodfired potato, taleggio, rosemary

ADD PORK & FENNEL SAUSAGE +6

CARBONARA GFO 30

fior di latte, guanciale, cured egg yolk, pepper, parmesan

TO ADD

PROSCIUTTO	7
NDUJA / SALAMI / ITALIAN SAUSAGE	6
FENNEL SALAMI / CHORIZO / BUFFALO MOZZARELLA /HINTERLAND MUSHROOMS / ANCHOVIES	5
VEGAN CHEESE	4

KIDS' PIZZA

MARGHERITA v, VGO	13
HAM & PINEAPPLE	13

FIRE ROASTED BREADS

from our Marana Forni oven

LOCAL OLD EVOO, SEA SALT & AGED BALSAMIC	10
CONFIT GARLIC & ROSEMARY	11
GRANA PADANO, EVOO, SEA SALT	12
FOCACCIA smoked salt, rosemary	12
WOODFIRED BREAD COMBO nduja, burrata & 18 month Italian prosciutto	46



PLEASE NOTE:

the pizzeria operates separate to the main restaurant
and orders will arrive at different times

Fire Roasted Breads

from our
Marana Forni
oven

**LOCAL OLD EVOO,
SEA SALT &
AGED BALSAMIC**
10

**CONFIT GARLIC
& ROSEMARY**
11

**GRANA PADANO,
EVOO, SEA SALT**
12

FOGACCIA
smoked salt, rosemary
12

**WOODFIRED BREAD
COMBO**
nduja, burrata &
18 month Italian prosciutto
46

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RAW

PACIFIC OYSTERS

with Mignonette dressing
5 EACH

**PACIFIC OYSTERS
KILPATRICK** GF
5 EACH

TO SHARE

KINGFISH CRUDO GF, DFO 27
citrus, buttermilk, chilli & soft herbs

BURRATA GF, V 25
winter leaves, pomegranate, molasses & soft herbs

BRAISED BEEF SHIN ARANCINI (3) 18
aioli & truffle pecorino
ADDITIONAL SERVE +6

GRILLED GALICIAN OCTOPUS GF, DF 26
potato, lemon aioli, fennel, roasted capsicum & smoked paprika

GRILLED MOOLOOLABA PRAWNS GF, DFO 11 EA
garlic butter & lemon

CALAMARI 18
panko crumb, buttermilk, garlic, parsley & lemon aioli

TOMATO AND STRACCIATELLA GF, V 24
chives, basil, chilli & Qld EVOO



SALADS

DOONAN CYPRIOT SALAD BOWL VG 24
AVAILABLE LUNCH ONLY
trio of grains, roasted carrots, spiced cauliflower & almonds

CRAB SALAD GFO, DF 31
spanner crab, bitter leaves, avocado, sourdough crostini & lemon aioli

TUNA NIÇOISE DF, GF, VO 31
green beans, tomato, poached egg, chives, olives, parsley & potato

CAESAR SALAD GFO, VO 27
cos lettuce, anchovies, croutons, chives, poached egg & Caesar dressing
ADD CHICKEN +6
ADD TUNA +9

MAINS

OPEN PRAWN ROLL GFO, DF 25

AVAILABLE LUNCH ONLY

sourdough, avocado, green goddess dressing, crisp leaves, chips

BOUILLABAISSSE GFO, DF 32

mussels, clams, salmon, flathead, chilli & sourdough

BRAISED PORK RAGU WITH RIGATONI GFO, DFO 37

with burratina, spinach & chilli pangrattato

CONFIT DUCK LEG PITHIVIER 34

gourmet pie with white bean cassoulet & red wine jus

DOONAN CHEESEBURGER GFO, DFO 29

180g burger patty, crispy bacon, tomato, garden leaves, pickles, burger sauce, brioche bun & chips

FREE RANGE CHICKEN COTOLETTA DFO 34

prosciutto, mozzarella, rocket, soft herbs & tomato

SOVEREIGN LAMB RUMP DF 37

with fregola, confit tomato, spinach, smoked eggplant & red wine jus

GNOCCHI ALLA ROMANA 32

pan seared gnocchi, seasonal greens, romesco, almond & parmesan

WOODFIRED BANNOCKBURN SPATCHCOCK GF DFO 39

with heirloom carrots, Montpellier herb butter & red wine jus

SPICED ROAST CAULIFLOWER GF, V, VGO, DFO 28

1/2 Masons cauliflower, labneh, sumac, pomegranate & soft herbs

LOCAL MARKET FISH & CHIPS DF 36

battered fish of the day, house salad, chips & tartare sauce

PAN SEARED SALMON DFO, GF 38

garden leaves, tomato, cucumber, radish & chips

PRAWN LINGUINI GFO 37

local prawns, garlic, chilli pangrattato & lemon butter sauce



SIDES

CHIPS

GF, DF, V, VGO

with garlic, rosemary & aioli

11

MASHED POTATOES

V, GF

13

GARDEN VEGETABLES

V, VGO, DFO, GF

with lemon butter, soft herbs

14

LOCAL LEAVES

GF, DF, V, VG

oak lettuce, tomato, cucumber, radish, lemon dressing

10

CHARRED LEEKS

GF, DFO, V

Meredith goat's curd, chilli & macadamia

14

FROM THE GRILL

Served with your choice of sauce & either our house salad & chips or mashed potato & garden vegetables

300G BASS STRAIT GRASS FED RIB FILLET 49
Tasmania

350G S.KIDMAN GRAIN FED SIRLOIN 48
Queensland

180G GRASS FED EYE FILLET 48
Queensland

ADDITIONAL SAUCE +4.5
pepper / mushroom / red wine jus / diane

LARGE SHARES

Please allow up to 45 minutes for cook time

750G CAPE GRIM BONE IN RIB-EYE DFO, GF 135
Tasmania
choice of 2 sides, 2 sauces

ROASTED 1.2KG LAMB SHOULDER DFO, GF 96
Victoria
with rosemary potatoes, confit tomato & roasting juices

BBQ SNAPPER DFO, GF 67
with pepperonata, basil & lemon and a choice of 2 sides

KIDS' MEALS

DINOSAUR NUGGETS & CHIPS DF 13

FISH & CHIPS DF 13

SPAGHETTI BOLOGNESE OR NAPOLI GFO, DFO 13
with parmesan cheese

PIZZA 13
margherita or ham & pineapple

CHEESE BURGER & CHIPS GFO, DFO 15

KIDS' POKE BOWL GF, DF, V, VGO 13
rice, roasted sweet potato, cucumber, greens & mayonnaise

DESSERTS

THE DOONAN
TIRAMISU
15

DOUBLE CHOCOLATE
MOUSSE
GF
topped with chocolate shavings
15

CRÈME BRÛLÉE
GF
house made vanilla bean crème
brûlée, served traditionally
15

DOONAN WINTER
FRUIT CRUMBLE
GFO, DFO
with Meander Valley double cream
& pecan nuts
16

ICE CREAM/SORBET
BY THE SCOOP
GFO, DFO, VGO
choose from our
gelateria selection
SINGLE 5 / DOUBLE 7

Surcharge of 15% public holidays
& 10% on Sundays.

While we do our best to accommodate coeliac and other allergies, we have an open kitchen and cannot guarantee that cross contamination will not occur. Please make our friendly staff aware of any allergies as not all ingredients are listed on our menu.

GF: GLUTEN FREE
DF: DAIRY FREE
V: VEGETARIAN
VG: VEGAN
O: OPTION