



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 23

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

BUFALINA V, GFO 28

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

4 CHEESE V, GFO 26

fior di latte, taleggio, parmesan, gorgonzola

MUSHROOM V, GFO 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

ORTOLANA GFO, V 28

San Marzano tomato, fior di latte, chargrilled eggplants, zucchini, capsicum

THE DOONAN GFO 30

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

HIGHLY RECOMMENDED

PRAWN AND ZUCCHINI GFO 32

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

SOLE MIO GFO 28

yellow cherry tomato puree, semi-dried tomatoes, buffalo mozzarella, anchovies, basil, house-made chilli oil

SALSICCIA GFO 28

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

TO ADD

PROSCIUTTO / NDUJA / SALAMI /
ITALIAN SAUSAGE 6

FENNEL SALAMI / CHORIZO /
BUFFALO MOZZARELLA / HINTERLAND
MUSHROOMS / ANCHOVIES 5

VEGAN CHEESE 4

SOMETHING SAUCY FOR YOUR
PIZZA CRUST 3
basil pesto / balsamic / chilli oi / pumpkin

KIDS' PIZZA

MARGHERITA 12

HAM & PINEAPPLE 12

FIRE ROASTED BREADS

from the Marana Forni oven

AUSTRALIAN EXTRA VIRGIN OLIVE OIL,
SEA SALT & AGED BALSAMIC 10

CONFIT GARLIC & ROSEMARY 11

GRANA PADANO, OLIVE OIL, SEA SALT 12

WOODFIRE BREAD COMBO 46
nduja, burrata & 18 month Italian prosciutto



PLEASE NOTE:

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

Fire Roasted Breads

from the
Marana Forni
oven

**AUSTRALIAN EXTRA
VIRGIN OLIVE OIL,
SEA SALT &
AGED BALSAMIC**
10

**CONFIT GARLIC
& ROSEMARY**
11

**GRANA PADANO,
OLIVE OIL,
SEA SALT**
12

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

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RAW

PACIFIC OYSTERS

with Mignonette dressing
1/2 DOZ 26 / DOZ 48

PACIFIC OYSTERS KILPATRICK

1/2 DOZ 27 / DOZ 49

HOUSE CURED SALMON

GF, DFO

with citrus, pickled zucchini
& crème fraiche
29

TO SHARE

HOUSE MARINATED ROASTED OLIVES GF, DF, V, VG 13

BURRATA GFO, V 28
with Noosa Reds tomato, basil & sourdough croutons

BRAISED BEEF CHEEK ARANCINI (3) 18
with smoked aioli & truffle pecorino
ADDITIONAL SERVE +4

TEMPURA ZUCCHINI FLOWERS V, GF 9EA
stuffed with Meredith goats curd & basil

CHARGRILLED WA OCTOPUS GF, DF 26
with pepperonata, capers & preserved lemon

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

MOOLOOLABA PRAWNS (3) GF, DF 27
split & grilled, confit garlic, salsa rossa
ADDITIONAL SERVE +8



SALAD

CAESAR GFO, DFO 27
crisp cos lettuce, anchovies, sourdough croutons, chives, parmesan
& soft-boiled free-range egg
ADD CHICKEN +5

SEARED SPICED TUNA & ITALIAN GRAINS GFO, DFO 31
with roasted sweet potato, farro, pepitas, goats curd, garden greens,
vincotto & olive oil

THE DOONAN SALAD BOWL DFO, GFO, V 25
AVAILABLE LUNCH ONLY
farro, cucumber, Noosa Reds tomato, grilled zucchini, radish,
capsicum & oregano
ADD CHICKEN +5
ADD TUNA +6
ADD HOUSE CURED SALMON +6

MEDITERRANEAN SALAD GF, DFO, V, VGO 26
Noosa Reds tomato, cucumber, kalamata olives, greek feta
& pickled red onion

CHARGRILLED LOCAL STONE FRUITS GF, DFO, V, VGO 27
with stracciatella, soft herbs, garden leaves, pistachio praline & olive oil

MAINS

FRESH MOOLOOLABA PRAWN ROLL GFO, DFO with avocado puree, oak lettuce, watercress, marie rose & crispy chips AVAILABLE LUNCH ONLY	25
THE DOONAN CHEESEBURGER GFO, DFO 200g house blend beef patty, tomato, garden leaves, pickles, burger sauce, brioche bun & crispy chips	27
BLACK MUSSELS GFO with fennel cream, garlic, parsley, vermouth & local artisan sourdough	28
PAN SEARED SALMON GF, DFO with garden leaves, Noosa Reds tomato, cucumber, radish & crispy chips	38
FREE RANGE CHICKEN COTOLETTA with house slaw, basil pesto & parmesan GRATINATED WITH NAPOLI AND MOZZARELLA	31 +5
MOOLOOLABA PRAWN LINGUINI GFO, DFO with local prawns, garlic, chilli, parsley & lemon butter sauce	36
GNOCCHI ALLA ROMANA V pan seared gnocchi, garden greens, romesco, almonds & pecorino	32
SPICED ROAST CAULIFLOWER V, GF, DFO, VGO 1/2 Masons cauliflower, truffled cauliflower puree, sage, almonds & cranberry	27
300G BARKERS CREEK PORK CUTLET panko crumb, italian white bean salad, piquillo peppers & soft herbs	37
LOCAL MARKET FISH & CHIPS DF battered fish of the day, house salad, crispy chips & tartare sauce	36
BRAISED PORK RAGU WITH CASARECCE PASTA GFO, DFO with tomato, garlic, fennel, porcini, rocket, chilli & truffle pecorino	36
WOODFIRED BANNOCKBURN SPATCHCOCK with burnt lemon, curry butter & broadleaf rocket	39



SIDES

BROADLEAF ROCKET SALAD

GF, DFO, V, VGO

with pecorino,
aged balsamic & lemon

12

GARDEN VEGETABLES

V, VGO, DFO, GF

with lemon butter, soft herbs

12

MASHED POTATOES

V, GF

10

CRISPY CHIPS

GF, DF, V

with garlic, rosemary & aioli

10

HOUSE SLAW

DF, GF, V

10

LOCAL LEAVES

GF, DF, V, VG

oak lettuce, Noosa Reds tomato,
cucumber, radish, lemon dressing

10

FROM THE GRILL

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

300G BASS STRAIT GRASS FED RIB FILLET 49
Tasmania

350G S.KIDMAN GRAIN FED SIRLOIN 47
Queensland

180G GRASS FED EYE FILLET 47
Queensland

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

LARGE SHARES

Please allow for up to 45 minute cook time

750G CAPE GRIM BONE IN RIB-EYE DFO 135
Tasmania
bearnaise & bone marrow sauce, choose two sides from menu

BBQ WHOLE LOCAL SNAPPER GFO 59
with pepperonata, capers, lemon, choose two sides from menu

KIDS' MEALS

DINOSAUR NUGGETS & CHIPS 13

FISH & CHIPS 13

SPAGHETTI BOLOGNESE OR NAPOLI GFO, DFO 13
with parmesan cheese

PIZZA 12
margherita or ham & pineapple

BURGER & CHIPS GFO, DFO 14

KIDS POKE BOWL GF, DF, V, VG 13
roasted sweet potato, rice, cucumber & greens

DESSERT

TIRAMISU
topped with cacao and mint
15

VANILLA
PANNA COTTA
GF
served with house made wild berry
coulis, biscotti & toasted nuts
15

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

ICE CREAM
BY THE SCOOP
GFO, DFO
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