



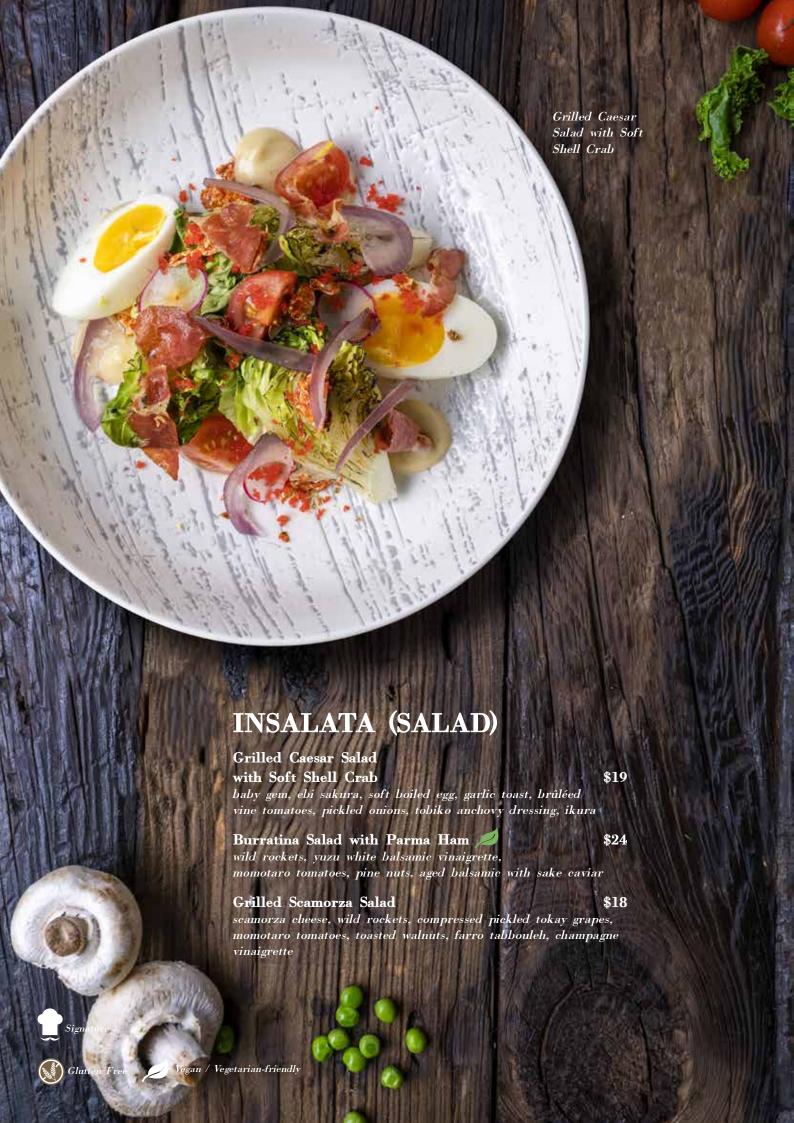
ANTIPASTI (APPETISERS)

Dopo Antipasti Platter truffle mushroom arancini, scamorza cheese fritters, yaki nasu, cavolfiore ala diavolo, house pickled giardiniere	\$28
Dopo Signature Seafood Platter yuzu cured grilled prawns, white wine vongole, fritto misto calamari, gratinated oyster, foccacia	\$38
Fisherman's Catch calamari, tempura shishamo, soft shell crab, kawa ebi, tsukemono pickles, mentaiko aioli	\$20
Yuzu Cured Grilled Prawns yuzu cured tiger prawns, furikake salsa, chipotle aioli, nduja sausage, yuzu lemon confit, smoked herb oil, ikura	\$19
Stuffed Ikameshi japanese stuffed squid, seafood miso risotto, shellfish velouté, pickled onion, crispy ebi sakura, herb emulsion, tobiko	\$18
Sake Flambé Mussel locally-farmed green lipped mussels, shio kombu, sake broth, bread fritters, aburi speck, kombu mascarpone	\$20
Truffle Mushroom Arancini mushroom kombu dashi, japonica rice, truffle duxelle, miso mushroom aioli, wild rockets, parmigiana reggiano	\$12
Home Styled Nonna's Angus Beef Meatball al forno style cheese gratin, marinara, wild rockets	\$12
Scamorza Cheese Fritters furikake crust prosciutto crisp, spicy chorizo, smoked tomato coulis, wasabi shiso pesto	\$12
Yaki Nasu or roasted aubergine, miso vegan bolognese, herbed pangrattato, yoghurt drizzle, preserved yuzu and lemon	\$10
Hamachi Crudo (*fridays to sundays only) house cured hamachi, truffle wafu dressing, bubu arare, spiced lotus chips, pickled shishito, citrus gel, furikake	\$16
Japan Sakoshi Bay Oysters yuzu & cucumber granita, cured lardo, seaweed caviar	\$34 (Half Dozen) / \$60 (Dozen)

















PIZZA CLASSICA (RED)

Waiting time of 10 to 15 minutes

Parma Di San Daniele pomodoro, nduja, san daniele ham, wild rockets,	\$25
mozzarella, parmigiano-reggiano	
Margherita Classica pomodoro, roma tomato, fresh basil, mozzarella, parmigiano-reggiano	\$22
Ika Sumi 👤 japanese squid ink pizza, ocean prawn, ika, asari, pesto arrabiata, ice plant	\$28
Salami Trilogy pomodoro nduja, chef's choice of 3 cured meats, onion marmalade, shiso gremolata, wild rockets, mozzarella	\$26
Burrata & Rockets Durrata, fresh basil, mozzarella, parmigiano-reggiano	\$29
Agnello merguez sausage, pomodoro, feta, pickled onion, yoghurt drizzle, wild rockets	\$24
Diavola garanta salami calabrese, nduja marmalade, mozzarella, wild rockets	\$24







PIZZA BIANCA (WHITE)

Waiting time of 10 to 15 minutes

Quattro Formaggi \$24
chef's 4 choice of cheese, parisienne pear,
fig marmalade, wild rockets

Gorgonzola Salsiccia \$26
gorgonzola dolce, fennel sausage, parisienne pear,
walnuts, binchotan smoked rosemary honey, aburi broccolini

Binchotan Smoked Salmon & Ikura \$24
binchotan smoked salmon, bechamel, mentaiko mayo,
shoyu ikura, capers, pickled onion, wild rocket

\$22

PIZZA SPECIALE (SPECIAL PIZZAS)

Al Funghi \$22 sake soya mushrooms medley, shiso pesto, halloumi,

aburi broccolini, asari, fennel sausage, bechamel, togarashi

wild rockets, crispy mushroom floss

Verde \$24

mortadella, pistachio crème, bocconcini, toasted pistachio, wild rockets

Asari & Tuscan Pork Salsiccia

Unagi \$26

smoked unagi, kebayaki sauce, kebayaki mayo, spring onions, shaved bonito flakes, jap rayu











PASTA

Beef Bolognese Classica	\$18
linguine, 8-hours slow braised ragu, wild rockets,	
reggiano, egg	
Shiso Pesto Orecchiette orecchiette, shiso pesto, burrata, olive soil, sundried tomato	\$16
Gamberi Aglio Olio tagliolini, tiger prawns, shio kombu, crispy garlic, herb pangrattato, bird's eye chilli with smoked rayu	\$22
Seafood Paccheri paccheri, japanese octopus ragu ragu, uni foam, shiso oil, ice plant, japanese baby crabs	\$25
Sugo Al Granchio ika sumi tagliatelle, spicy marinara, kani, herb pangrattato, wild rocket	\$25
Gnocchi Tartufo 👮 🔎 chestnut crema, kale, porcini, parmesan tuile	\$22
Carbonara 'Dopo' Style linguine, crispy pancetta, yolk, crispy speck, parmigiano reggiano, pepper	\$20
Salmon linguine, salmon, baby spinach, mentaiko bechamel, ikura	\$25
Mandili Di Alfredo mandilli pasta, lemon bechamel, peas, mortadella, crispy speck, basil oil	\$20
Asari linguine, asari, asparagus, cherry tomatoes, sake asari jus, shiso oil, bird's eye chilli	\$22







RISO (RICE)

Barolo Braised Beef Cheeks Risotto Alla Milanese \$28 beef broth saffron rice, 48hrs sous vide beef cheeks, shiso gremolata, balsamic espresso jus Ika Sumi Risotto 🕔 **\$24** ika sumi rice, grilled seafood medley, wild rockets, rayu pesto arrabiata Risotto Al Funghi 🥒 \$18 wild mushroom medley, bocconcini, espresso balsamic glaze, truffle marmalade, crispy mushroom floss, wild rockets **SECONDI** Onglet Tagliata 🐠 \$33 200g angus onglet, roasted rosemary crushed potatoes, charred broccolini, shiso pesto, au jus Pollo Alla Diavola 🕔 \$20 chipotle glazed farmed spring chicken, wild rocket, blistered vine tomato, shiso pesto tossed crushed potatoes, burnt lemon Maiale Alla Pastria 🥨 \$29 kurobuta pork chop, masala jus, sautéed mushroom medley, garlic mash potatoes \$68 Fiorentina Di Manzo (*fridays to sundays only) bone-in ribeye, roasted rosemary crushed potatoes, charred broccolini, confit garlic bulb, balsamic glazed blistered tomatoes, au jus Snapper Acqua Pazza \$26 tomato nage broth, capers, olives medley, cherry tomatoes, ice plant Barramundi Ballotine Arrosto 置 🕔 \$32 locally farmed seabass ballotine, charred broccolini, preserved lemons, leek marmalade, pesto arrabbiata,







roasted rosemary crushed potatoes



DOLCI (DESSERTS)

Dopo Teatro Signature Tiramisu marsala caramel, espresso caviar, strawberries, cocoa dust	\$16
Millifoglie Al Limone millefoglie, yuzu crème pasticcera, vanilla chantilly, fresh berries, lemon sorbet	\$16
Cioccolato Al Fondante dark chocolate fondant, vanilla ice cream, chocolate pearls, chocolate wafer	\$14
Pistachio Canoli cocoa cannoli, whipped pistachio ganache, sea salt dulce de leche, toasted pistachio, matcha gelato	\$16
Italian Bomboloni Trio matcha pistachio, dark chocolate ganache, yuzu lemon custard	\$14





