

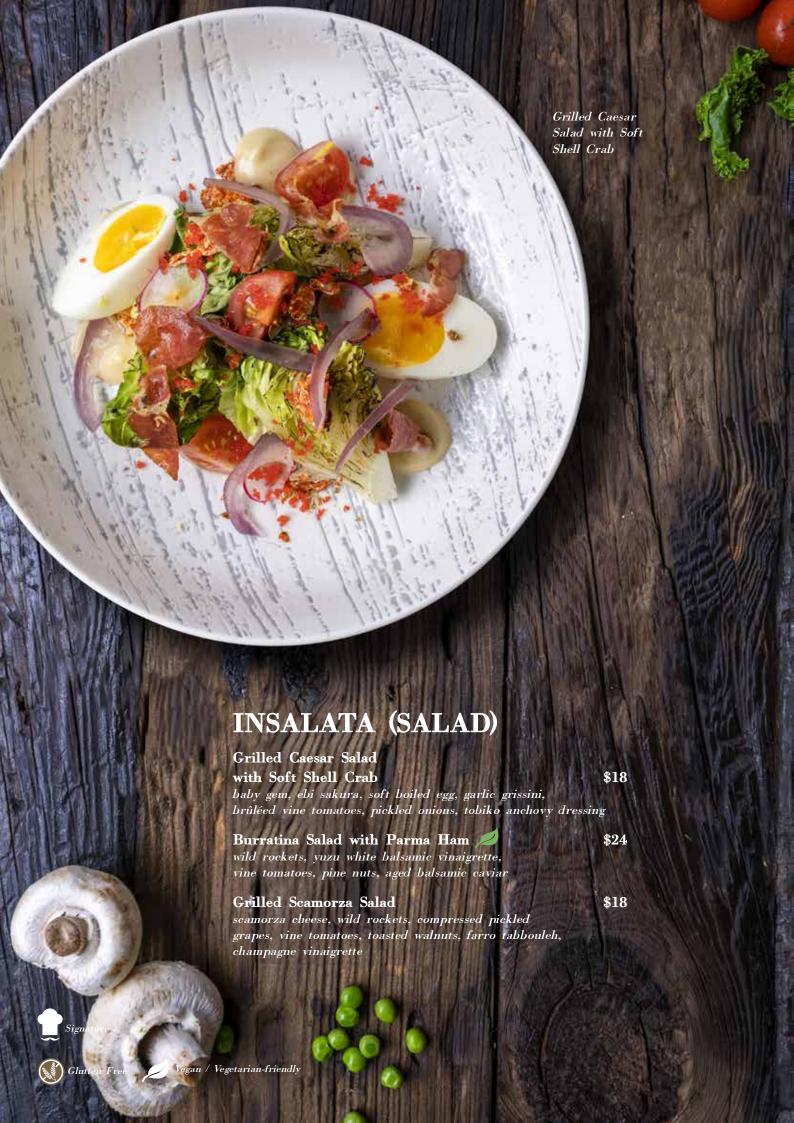


ANTIPASTI (APPETISERS)

Dopo Antipasti Platter truffle mushroom arancini, scamorza cheese fritters, melanzane al gratinato, cavolfiore ala diavolo,	\$28
Dopo Signature Frutti Di Mare Platter gamberi alla piastra, white wine vongole, fritto misto calamari, gratinated oyster, foccacia	\$38
Fisherman's Catch ocean prawn, calamari, shishamo, soft shell crab, mentaiko aioli, giardiniera, burnt lemon wedge	\$20
Gamberi Alla Piastra lemon thymed cured tiger prawns, furikake salsa, chipotle aioli, nduja sausage, lemon confit, smoked herb oil	\$18
Japanese-style Stuffed Squid calamari, seafood risotto, shellfish velouté, pickled onion, crispy ebi sakura, herb emulsion	\$18
Zuppa Di Cozze locally-farmed green lipped mussels, shio kombu, sake broth, bread fritters, aburi speck, kombu mascarpone	\$20
Truffle Mushroom Arancini mushroom broth, carnaroli rice, bocconcini cheese, truffled duxelle, miso mushroom aioli, wild rockets, parmigiano-reggiano	\$12
Nonna's Angus Beef Meatballs al forno style cheese gratin, marinara, wild rockets	\$12
Scamorza Cheese Fritters prosciutto crisp, spicy chorizo, smoked tomato coulis, shiso pesto	\$12
Melanzane Al Gratinato roasted aubergine, miso vegan bolognese, herbed pangrattato, yogurt drizzle, preserved 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 (*fridays to sundays only) yuzu & cucumber granita, cured lardo, seaweed caviar	\$34 (6 pcs) / \$60 (12 pcs)















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
Salami Menage A Trois pomodoro, nduja, chef's choice of 3 cured meats, onion marmalade, mozzarella, gremolata, wild rockets	\$26
Burrata & Rockets Durrata, fresh basil, mozzarella, parmigiano-reggiano	\$29
Agnello merguez sausage, pomodoro, feta, pickled onion, yoghurt drizzle, wild rockets	\$24
Nero Di Mare squid ink pizza, ocean prawns, calamari, clam, pesto arrabbiata, ice plant	\$28
Diavola gesalami calabrese, nduja marmalade, mozzarella, wild rockets	\$24







PIZZA BIANCA (WHITE)

Waiting time of 10 to 15 minutes

\$24
\$26
\$24
\$22

PIZZA SPECIALE (SPECIALS)

Unagi \$26
kebayaki drizzle, kebayaki mayo, mozzarella,
scallion, shaved bonito

Verde \$24
mortadella, pistachio crème, bocconcini,
toasted pistachio, wild rockets

Al Funghi \$22
wild mushrooms medley, shiso pesto, halloumi,
wild rockets, crispy mushroom floss











PASTA

Beef Bolognese Classica	\$18
linguine, 8-hours slow braised ragu, wild rockets,	ΨΙΟ
reggiano, egg	
reggiano, egg	
Shiso Pesto Orecchiette	\$18
orecchiette, shiso pesto, burrata, olive soil,	#-0
sundried tomato	
sundified tomato	
Gamberi Aglio Olio	\$22
tiger prawn, tagliolini, crispy garlic, herb pangrattato,	. ——
bird's eye chilli with smoked oil	
and s eye chini with smoked on	
Frutti Di Mar 👤	\$25
paccheri, ocean prawn, calamari, locally farmed live mussels,	#=0
sea urchin foam, ice plant	
arenn roun, ree pan	
Sugo Al Granchio 🕱	\$25
squid ink tagliatelle, spicy marinara, blue crab,	#
herb pangrattato, wild rocket	
Gnocchi Tartufo 👤 🖊	\$22
chestnut crema, kale, porcini, parmesan tuile	
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Carbonara 'Dopo' Style	\$20
linguine, crispy pancetta, yolk, crispy speck,	-
parmigiano reggiano, pepper	
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Vongole	\$22
linguine, white clam, asparagus, cherry tomatoes,	
sake clam jus, shiso oil, bird's eye chill	
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Mandili Di Alfredo 🎹	\$20
mandilli pasta, lemon bechamel, peas, mortadella,	
crispy speck, basil oil	
Salmon	\$25
linguine salmon haby spinach montaike hechamal ikura	







RISO (RICE)

Barolo Braised Beef Cheeks Risotto Alla Milanese \$22 beef broth saffron rice, 48-hour sous-vided beef cheeks, gremolata, balsamic espresso jus Risotto Nero Di Seppia 🥨 **\$24** squid ink rice, grilled seafood medley, wild rockets, pesto arrabbiata Risotto Al Funghi 🥒 \$18 wild mushroom medley, bocconcini, espresso balsamic glaze, truffle marmalade, crispy mushroom floss, wild rockets **SECONDI** Onglet Tagliata 🐠 \$28 200g angus onglet, roasted rosemary crushed potatoes, charred broccolini, gremolata, au jus Pollo Alla Diavola \$20 chipotle glazed farmed spring chicken, wild rocket, blistered vine tomato, pesto tossed crushed potatoes, burnt lemon Maiale Alla Pastria 🥨 **\$28** 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 🛒 \$25 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, lemon 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





