



LUNCH SPECIAL MENU

every day from 11 am

PINSA

Light, crunchy, and naturally risen dough. Roman-style pizza

Margherita	20
Classic tomato sauce, creamy mozzarella, and vibrant basil pesto. (v)	
Cotto & Funghi	20
Earthy mushrooms, prosciutto cotto (ham) and mozzarella, tomato sauce	
Diavola	20
Salamino cacciatore, tomato sauce, mozzarella	
Salsiccia & Friarielli	20
Scamorza, salsiccia, friarielli and parmesan cheese.	

PASTA

Spaghetti al pomodoro & stracciatella	25
Spaghetti with slow cooked napali sauce and parmesan cheese and stracciatella (v, gfo)	
Lasagna	25
Slow-cooked beef ragu' with mozzarella parmesan and tomato sauce (nf, gfo)	
Spaghetti alle Vongole	25
Spaghetti with fresh clams, lemon zest and parsley (gfo)	
Orecchiette Salsiccia & Friarielli	25
Fresh orecchiette pasta, salsiccia & friarielli and parmesan (gfo)	

Gluten-free option

Swap any pasta for gluten-free gnocchi (+\$3) or gluten-free spaghetti (+\$6).

df - dairy free / **gfo** - gluten free options / **nf** - nut free / **v** - vegetarian

@doughcraft_bne

181 Mary street, brisbane city, 4000



LUNCH and DINNER

full MENU

Gluten-free option

Swap any pasta for gluten-free gnocchi (+\$3) or gluten-free spaghetti (+\$6).

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Menu degustazione – 110pp

For those who want to experience the essence of Doughcraft, our 6 course set menu features a selection of our most signature dishes in a refined degustation format.

Beef Tartare

Hand-chopped beef fillet mixed with shallots, mustard, pickles, nduja oil and served with potato crisps. (gf, nf, df)

Seared Scallops Tartine

Seared scallops on crispy duck fat potato tartines, served with Lemon zabaione. (nf, gf)

Lamb Ragù Pappardelle

Slow-cooked lamb shoulder ragù with pappardelle, artichokes, and pecorino, topped with crispy artichokes. (nf, gfo)

Prawn & Potato Ravioli

Handmade ravioli filled with cured prawn and potato, served in creamy prawn bisque with nduja oil and breadcrumbs. (nf)

Grilled Octopus

Grilled octopus served with potatoes and fennel mash with strawberry and balsamic glaze. (nf, gf)

Profiteroles

Airy choux pastry filled with chantilly cream, drizzled with hot chocolate sauce, roasted almonds, and a scoop of vanilla ice cream. (v)

Entree

Baby Octopus	25.90
Baby octopus simmered with black olives, capers, a hint of chilli, garlic, and cherry tomato sauce, served with grilled bread. (gfo, df, nf)	
Frittura di Calamari	27.90
Crispy calamari served atop a bed of rocket salad, lemon and mayonnaise. (df, nf)	
Lobster & Guanciale Taco (Each)	28.90
Homemade tortilla filled with lobster, cucumber, chilli, pickled onion, avocado mousse, spicy mayo, and crispy guanciale. (df, nf)	
Cacio e Pere	22.90
Baked pear paired with sharp Pecorino Romano, with nuts, rocket, and drizzled with honey. (v, gf)	
Cannoli Salati (2)	26.90
Crispy, cannoli shells filled with marinated prawns and ricotta, served with avocado mousse and prawn bisque. (nf)	
Beef Tartare	29.90
Hand-chopped beef fillet mixed with shallots, mustard, pickles, nduja oil and served with potato crisps. (gf, nf, df)	
Arancino (3)	19.90
Golden rice ball filled with Italian speck, peas and taleggio cheese. (nf)	
Seared Scallops Tartine (3)	29.90
Seared scallops on crispy duck fat potato tartines, served with Lemon zabaione. (nf, gf)	
Burrata	28.90
Burrata served with char-grilled marinated vegetables and grilled bread. (v, nf, gfo)	
Pinsa Focaccia	29.90
Focaccia infused with rosemary and smoked sea salt. (v, nf, df) <i>Add garlic paste +2</i>	
Marinated Olives	13.90
A selection of house-marinated olives. (v, df, gf, nf)	

Pasta

Prawn & Potato Ravioli	44.90
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Handmade ravioli filled with cured prawn & potato, served in creamy prawn bisque with nduja oil & breadcrumbs. (nf)

Ossobuco Raviolone	46.90
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Homemade Raviolone filled with slow cooked veal shank, served with stock reduction, breadcrumb and gremolada (nf, df)

Moreton Bay Bug Spaghetti	44.90
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Fresh spaghetti tossed with Moreton Bay bugs, bisque sauce, and cherry tomatoes. (gfo, nf, df)

Pumpkin Gnocchi	32.90
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Soft pumpkin gnocchi in creamy pumpkin sauce, topped with feta cheese, fried kale, and toasted almonds. (v, gf)

Lamb Ragù Pappardelle	35.90
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Slow-cooked lamb shoulder ragù with pappardelle, artichokes, and pecorino, topped with crispy artichokes. (nf, gfo)

Cacio e Pepe	35.90
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Mezze maniche pasta coated in Pecorino Romano sauce with toasted black pepper. (v, nf, gfo)

Duck Lasagna	35.90
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Layers of handmade pasta sheets and slow-cooked duck leg, baked with parmesan cheese. (nf)

Vongole & Nduja Spaghetti	34.90
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Fresh spaghetti with fresh clams in a creamy, spicy 'nduja sauce. (nf, df, gfo)

Gluten-free option

Swap any pasta for gluten-free gnocchi (+\$3) or gluten-free spaghetti (+\$6).

Pinsa

Light, crunchy, and naturally risen dough. Ancient Roman-style pizza

Margherita

25.90

Classic tomato sauce, creamy mozzarella, and vibrant basil pesto. (v)

Tartufo

32.90

Earthy mushrooms, savory Italian sausage, smoky provola, and fragrant black truffle.

Roma Mia

30.90

Tender porchetta paired with crispy roasted potatoes & melted provola.

Mortazza

30.90

Delicate mortadella complemented by dried cherry tomatoes, crushed pistachios, and creamy stracciatella.

Twist

31.90

Rich tomato sauce topped with tender baby octopus, spicy salame, briny olives, fried capers, and fresh parsley.

Fantastica

32.90

Gorgonzola cream, oven-baked pears, and smoky speck for a perfect balance of sweet and savory.

Goduriosa

32.90

Tangy tomato sauce, delicate prosciutto di Parma, creamy stracciatella, and a touch of crystallized basil.

Mains

Beef Tagliata	49.90
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300g sirloin rump steak, roasted and sliced, served with rocket, cherry tomatoes, parmesan shavings, vincotto, and a sprinkle of smoked sea salt. (gf, nf)

Fish of the Day	47.90
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Crispy skin fillet paired with vibrant salsa verde, an orange & fennel salad with black olives, & a side of grilled lemon. (gf, df)

Osso Buco	44.90
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Slow-braised veal shanks in a rich white wine stock reduction, finished with a zesty gremolada.
Served alongside golden polenta chips. (nf, df, gf)

Octopus	49.90
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Grilled octopus served with potatoes and fennel mash with strawberry and balsamic glaze (nf, gf)

Sides

Rocket Salad	13.90
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Fresh rocket tossed with shaved parmesan, sweet cherry tomatoes, and a balsamic glaze. (v)

Broccolini	12.90
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Grilled broccolini topped with pickled chilli, toasted almond shavings, and balsamic glaze. (v)

Patate al Forno	12.90
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Golden roasted potatoes infused with garlic and rosemary. (v)

Grilled Bread	4.90
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Warm, freshly grilled bread. (v)

Desserts

Tiramisù 16.90

Italian dessert with coffee-soaked ladyfingers layered with silky mascarpone cream. (v)

Crème Brûlée 17.90

A luscious vanilla custard crowned with a perfectly caramelized sugar crust and a hint of salt. (gf, v)

Profiteroles 17.90

Airy choux pastry filled with chantilly cream, drizzled with hot chocolate sauce, roasted almonds, and a scoop of vanilla ice cream. (v)

Crostata ai Frutti di Bosco 16.90

An almond crust tart filled with almond cream and smooth vanilla custard, finished with a medley of fresh berries and aromatic basil cream. (v)

Sorbet 14.90

Your choice of Green Apple, or Lemon sorbet, served with a crunchy gluten-free cookie crumble and a touch of fresh mint. (vegan, gf)



Beverage Menu

Red



2019 Conte d'Attimis-Maniago Schioppettino DOC Friuli, ITA		76
2023 DBC Wine Pinot Noir Yarra Valley	17	78
2023 G.D Vajra Clarè J.C. Nebbiolo DOC Piemonte, ITA		108
2022 Castello di Roncade Merlot , ITA		60
2022 Domaine Patrick Hudelot Les Roncières Hautes-Côtes de Nuits Pinot Noir Burgundy, FRA		195
2023 Polperro Pinot Noir Mornington Peninsula, VIC		133
2021 Domaine Sant Armettu Rosumarinu Rouge Sciaccarellu Corsica, FRA		95
2023 Moorak Mencia Adelaide Hills, SA		66
2023 Vignaioli Del Morellino Di Scansano Scantium Sangiovese Tuscany, ITA	17	80
2019 Cantine Russo Luce Di Lava Etna Rosso DOC Nerello Mascalese/ Nerello Cappuccio Sicily, ITA		84
2019 Vinchio Vaglio Barbaresco DOCG Nebbiolo Piemonte, ITA		163
2022 Masseria Li Veli Salice Salentino Negroamaro Puglia, ITA		99
2022 Jericho Grenache McLaren Vale, SA		69
2022 Donvitantonio Montepulciano d'Abruzzo DOC Abruzzo, ITA	18	85
2023 Even Keel Tempranillo Mornington Peninsula, VIC		79
2023 Georgiadis Estate DeNero Nero d'Avola Barossa Valley, SA	17	72
2022 Santadi Cannonau di Sardegna Olinos DOC (Grenache), Sardinia, ITA		99
2021 Conte d'Attimis-Maniago Cabernet DOC Cab. Sauv./Cab. Franc Friuli, ITA		104
2018 Chateau de Lionne Grave de Lionne Merlot/Cab.Sauv./Petit Verdot Bordeaux, FRA		143
2021 Fiorini Chianti Superiore Sangiovese Tuscany, ITA		70
2019 Chateau Beaubois Elegance Costieres De Nimes Shiraz/Granache Rhone, FRA	16	75
2019 Felsina Chianti Classico Riserva DOCG Sangiovese Tuscany, ITA		249
2019 Vinchio Vaglio Barolo DOCG Nebbiolo Piemonte, ITA		240
2017 Castello Di Roncade Villa Giustinian (Bordeaux Blend) Merlot/Cab. Sauv./Cab. Franc./Malbec Veneto, ITA		200
2022 Paulmara Marananga Shiraz Barossa Valley, SA		85
2019 Tenuta S. Antonio Antonio Castagnedi Amarone della Valpolicella DOCG Corvina/ Rondinella Veneto, ITA		260
2019 Paulmara Apotigi Cabernet Sauvignon Barossa Valley, SA		168
2020 Wild Duck Creek Yellow Hammer Hill Shiraz/Malbec/Cab. Sauv. Heatcote, VIC		59

Dessert

12 68

Sparkling



NV Villa Bellotto Prosecco Brut Glera King Valley, VIC	15	70
NV Scandolera Costa D'oro Prosecco di Valdobbiadene Brut DOCG Glera Veneto, ITA		100
NV Castello Di Roncade Prosecco Rosè Extra Dry DOC Glera/Pinot Noir Veneto, ITA		80

White

2023 Castello Di Roncade Pinot Grigio DOC Veneto, ITA	16	70
2023 Donna Di Coppe Picciotto Grillo Sicily, ITA	17	77
2023 Gustave Lorentz L'Ami des Crustaces Pinot Blanc, Alsace FRA		90
2022 Even Keel Cortese Mornington Peninsula, VIC	18	85
2022 Mordrelle Wines Sauvignon Blanc Adelaide Hills, SA	75	
2023 Cantine Russo Luce Di Lava Etna Bianco DOC Carricante/Catarratto Sicily, ITA	19	85
2024 Vinden Somerset Semillon, Hunter Valley, NSW		85
2023 Masseria Li Veli Torremossa Fiano Puglia, ITA	20	90
2023 Gotas De Mar Albarino Rias Baixas, SPA		93
2022 Conte d'Attimis-Maniago Ribolla Gialla DOC, Friuli ITA		92
2022 Monterustico Langhe Bianco Arneis Piemonte, ITA		105
2023 Pieropan Soave Classico DOC Garganega/Trebbiano, Veneto ITA		114
2022 Domaine Ternynck Chablis 1er Cru Montmains Chardonnay Burgundy, FRA		196
2021 Domaine Vico Le Bois du Cerf Blanc Vermentino Corsica, FRA		90
2022 Cantine Russo Contrada Crasà Etna Bianco DOC Carricante/Catarratto Sicily, ITA		135
2024 Corymbia Chenin Blanc Swan Valley, WA		99
2023 Vinden Chardonnay Hunter Valley, NSW	18	85
2023 Howard Park Miamup Chardonnay Margaret River, WA		67
2022 Cantele Teresa Manara VT 15 Settembre (Late Harvest) Chardonnay Puglia, ITA		176

Rosè, Orange wine

2022 Athletes Of Wine Ambratino (Skin Contact) Central Victoria		73
2024 Paulmara Sangiovese Rosè Barossa Valley, SA		58
2024 Vinden Headcase Rosè Tempranillo/Mataro Hunter Valley, NSW		70
2022 Domaine Vico Le Bois du Cerf Rosè Grenache/Sciaccarello Corsica, FRA	16	80

Cocktails

Classic Negroni	24
Campari, gin & sweet vermouth	
Rosemary Negroni	25
Campari, rosemary infused gin & sweet vermouth	
Classic Spritz	20
Aperol, Prosecco & soda water	
Limoncello Spritz	21
Limoncello, Prosecco & soda water	
Hugo Spritz	22
St. Germain, Prosecco & soda water	
Olive Oil Martini	24
Gin olive oil infused, martini bianco & pinch of salt	
Piquant Margarita	26
Tequila chilli infused, passion fruit liquor, lime juice & sugar syrup	
Lychee Basil Bisou	26
Vodka, lychee liquor, lime juice & basil syrup	
The Moulin Rouge	27
Vodka, strawberry puree, lime juice & champagne	
Milan to Paris	26
Italicus, St. Germain, lime juice, mandarin juice & agave syrup	
Tiramisu Espresso Martini	25
Vodka, coffee liquor, baileys tiramisu & espresso shot	

** Classic cocktails available upon request*

Mocktails

Nonna's Spritz	16
Sun bitter, madarine juice & tonic water	
Lychee South Side	18
Lychee juice, lime, mint & agave syrup	
Strawberry Cooler	18
Strawberry puree, orange juice, apple juice	

Beer on tap

Crisp lager	12	14
Galaxy haze	12	14
Jinga Ginger beer	12	14
Australian pale ale	12	14

Beer & cider

Corona	12
Peroni	12
The Hills apple cider	12
Peroni zero alcol	8

Spirits

Vodka

Skyy	12
Belvedere	14
Ciroc	14.5

Gin

Tanqueray	12
The botanist	14.5
Handrik's	15.5
Malfy Grapefruit	14.5
Monkey	16.5

Whiskey

Makers Mark (bourbon)	12.5
Jack Daniel's	12
Woodford Reserve (bourbon)	14
Maccallan 12yrs	17.5
Oban 14yrs	20.5
Johnnie Walker Black Label (scotch)	12

Brandy

Vecchia romagna	12
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Soft drinks

Bottomless Filtered Sparkling/Still Water	5pp
Antica Ricetta Siciliana Aranciata	5.5
Antica Ricetta Siciliana Aranciata Rossa	5.5
Antica Ricetta Siciliana Mandarino	5.5
Antica Ricetta Siciliana Chinotto	5.5
Coca-cola / Coca-cola zero	5
Lemonade / LLB	5
Sparkling water San Pellegrino 250ml	5.5
Still water Acqua Panna 250ml	4.5
Orange Juice / Apple Juice	8
Apple + Carrots + Ginger + Lemon Juice	8
Apple + Peach + Mango + Kiwi Juice	8

Rum

Pampero blanco	12
Pampero especial anejo	14
Diplomatico riserva	15.5

Tequila

Arnette Blanco	12
Partron Silver	14
Casamigos Reposado	13.5
Casamigos Anejo	14.5

Digestive (amari)

Amaro Lucano	12
Amaro Averna	12
Amaro Montenegro	12
Amaro del capo	12
Disaronno	12
Limoncello	12
Francoli grappa di moscato	16
Masseria Liveli grappa barricata	20