



Buongiorno a tutti!

Bentornati alle colazioni al D.O.C Espresso, Carlton.

As we approach 20 years on Lygon street,
we maintain a sincere gratitude for our history,
our culture,
and our greater Carlton community.

D.O.C Gastronomia Italiana is real Italian eating and age old
simplicity refreshed with contemporary flair.
A celebration of heritage. A joy in sharing.
Authentic, exuberant and outrageously Italian.

Welcome back to simple Italian food.

Grazie, Team DOC

An 18% surcharge on Public Holidays & 10% surcharge on Sundays will be applied. Surcharge applies for all cards.

Due to the nature of our kitchen we cannot guarantee the absence of common allergens, please make your waitstaff aware of any allergens or intolerances.

(V) Vegan, (VG) Vegetarian, (GF) Gluten Free, (O) On Request

BREAKFAST

AVAILABLE UNTIL 11:30 AM

TOAST w/ Sourdough or fruit toast, fruit spread, butter (VO) (VG) (GFO + 4)	10
PANCETTA PANINO w/ Panino roll, fried free-range egg, crispy pancetta	15
SPINACH PANINO w/ Panino roll, fried free-range egg, wilted spinach, pecorino romano (VG)	15
TOASTIE w/ Double smoked leg ham, asiago cheese, fresh tomato, house mayonnaise	16
CAPPUCCINO OATS w/ Espresso soaked oats, toasted seeds, fresh banana, coconut yoghurt, cocoa (V)	18
PANE DOLCE w/ Brioche french toast, whipped hazelnut mousse, salted caramel (VG)	22
OMELETTE w/ Roasted peppers, spring onion, fresh basil, ricotta salata (VG) (GF) Add avocado + 6 or toasted sourdough + 5	23
BRUSCHETTA w/ Toasted focaccia, smashed avocado, datterini tomatoes (VG) (GFO + 4) Add mortadella + 7 or poached egg + 3.5 or DOP Buffalo Mozzarella (65g) + 9	21
PROSCIUTTO TOAST w/ Sourdough, Parmiggiano Reggiano & San Daniele bechamel cream, fried egg, radicchio	25
UOVA w/ Two eggs your way, focaccia (VG) (GFO + 4) Add fried or poached egg / hollandaise + 3.5 Add Avocado + 6 Add mortadella / crispy pancetta / pork sausage / two scrambled eggs + 7 Add smoked salmon / San Daniele (30g) + 8 Add DOP Buffalo Mozzarella (65g) + 9	15

PIADINE

OUR PIADINA IS ROMAGNOLA STYLE MADE ON PREMISES, UNTIL SOLD OUT

SAN DANIELE w/ San Daniele prosciutto, DOP buffalo mozzarella, rocket	21
SALSICCIA w/ DOC Deli's pork sausage, stracchino cheese, rocket	23
PORTOBELLO w/ Portobello mushroom, scrambled eggs, asiago cheese (VG)	22

PASTICCERIA

ASSORTED DAILY FLAVORS, UNTIL SOLD OUT

CORNETTI - Traditional / Nutella or apricot marmellata (VG)	5 / 6
BOMBOLONI - Nutella, berry jam or vanilla custard (VG)	5
BISCOTTI (GF) / CROSTATE - Daily assorted flavors (VG)	3.5 / 5

CAFFE

TEA, AND OTHER

COFFEE BY LUIGI LAVAZZA s.p.a. Torino, a slow food partner	Short 3.7 / standard 4.7
Bonsoy soy / Milklab almond / Milklab Oat / decaf / extra shot	1
TEA - English breakfast / earl grey / green / peppermint / lemongrass & ginger / camomile	4.7
SPREMUTA Freshly squeezed orange juice	9
HOT CHOCOLATE or traditional Italian hot chocolate	5 / 6

An 18% surcharge on Public Holidays & 10% surcharge on Sundays will be applied.
Surcharge applies for all cards.

(V) Vegan, (VG) Vegetarian, (GF) Gluten Free, (O) On Request