

NEXT DOOR

SNACKS

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| Baker Bleu Sourdough with CopperTree Farm Salted Butter | 3pp |
| Freshly Shucked Sydney Rock Oysters with Chardonnay Mignonette - Half Dozen / Dozen | 45 / 90 |
| Tuna Tartare Crostini with Capers, Shallots, Parsley and Crème Fraiche | 24 |
| Smoked Oyster Dip with Chives, Crème Fraiche and Rye Wafers | 18 |
| Consorcio Anchovies and Tomato on Grilled Baker Bleu Sourdough | 22 |

ENTRÉE

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| Artichoke Caponata with Pine Nuts, Raisins and San Marzano Tomatoes | 22 |
| Stracciatella with Sugar Plum Tomatoes, Oregano and Margaret Olive Oil | 22 |
| Caesar Salad Inspired by Zuni Café | 19 |
| Macy's Salad of Gem Lettuce with Apple, Dates, Celery, Almonds and Comté | 24 |
| Spencer Gulf King Prawns and Artichokes with Garlic Cream and Tomato Salsa | 32 |
| Crudo of Mooloolaba Bigeye Tuna with Lemon and Capers | 29 |
| Ceviche of Ben's Yank Flathead with Lime, Chilli, Avocado and Rye Wafers | 29 |
| Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise | 29 |
| Prosciutto San Daniele, Pino's Mortadella and Pino's Cacciatore with Pickles | 25 |
| Port Lincoln Mussels a la Marinere with Grilled Sourdough | 28 |
| Woodfire Rotisserie Chicken Salad with Tomato and Farro | 25 |
| Carpaccio of Mishima Beef with Button Mushrooms and Reggiano | 29 |

MAIN

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| Eggplant Parmigiana with San Marzano Tomato and Buffalo Mozzarella | 29 |
| Italian Spinach Pie with Pine Nuts, Raisins and Almond Puree | 42 |
| Tagliolini with Queensland Spanner Crab, Chilli, Garlic and Lemon | 42 |
| Grilled Western Australian Hapuku with Lemon, Parsley, Garlic and Chilli | 55 |
| Italian Fish Stew with Prawn, Mussels, Squid, Tomato and Grilled Sourdough | 45 |
| 160g CopperTree American Cheeseburger with Rose Mayo, Onion and Pickles | 25 |
| - Add Bacon | 4 |
| - Add Chilli | 2 |

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| 200g Mishima Burger on Handmade Brioche with Gruyère, Tomato Jam and Zuni Pickle | 39 |
| 350g Parmesan and Rosemary Crumbed Free Range Pork Cutlet | 45 |
| 200g CopperTree Farm Fillet Steak 'Minute Style' with Café de Paris Butter | 45 |

SIDES

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| Fries | 9 |
| Green Salad with Margaret Vinaigrette | 10 |
| Woodfire Grilled Peppers, Aged Vinegar | 14 |
| Fennel Salad with Blood Orange, Pistachio and Oregano | 14 |

DESSERT

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| Tiramisu | 14 |
| Basque Cheesecake | 14 |
| Coconut Jelly with Grilled Pineapple | 14 |
| Cannoli Filled with Ricotta, Candied Orange and Pistachios | 7ea |
| Ice Cream and Sorbet | 7ea |

All credit and debit cards incur a surcharge at the rate of your provider.

Tables of 8 and over incur a 10% discretionary service charge.

Sunday surcharge 10%.

Public Holiday surcharge 15%.