

NEXT DOOR

SNACKS

Baker Bleu Sourdough with CopperTree Farms Salted Butter	3pp
Freshly Shucked Sydney Rock Oysters with Chardonnay Mignonette - Half Dozen / Dozen	45 / 90
Our Garlic Bread	14
Tuna Tartare Crostini with Capers, Shallots, Parsley and Crème Fraîche	24
Smoked Oyster Dip with Chives, Crème Fraîche and Sourdough Wafers	18
Consorcio Anchovies and Tomato on Grilled Baker Bleu Sourdough	22

ENTRÉE

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
Crudo of Mooloolaba Bigeye Tuna with Lemon and Capers	29
Crudo of Queensland Goldspot Trevally with Parsley and Caper salsa	29
Carpaccio of Mishima Beef with Swiss Brown Mushrooms and Reggiano	29
Ceviche of Southern Flathead with Lime, Chilli and Avocado	29
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise	29
Grilled Corner Inlet Squid with Almond and Hazelnut Romesco	30
Culatello, Pino's Mortadella and Pino's Cacciatore with Pickles	29
Hand Rolled Coral Trout Ravioli with Tarragon Burnt Butter	36
Port Lincoln Mussels a la Mariniere with Grilled Sourdough	28
Woodfire Rotisserie Chicken Salad with Tomato and Farro	25

MAIN

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 West Australian Bar Cod 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

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 Farms Fillet Steak 'Minute Style' with Café de Paris Butter	45
Slow Cooked Mishima Beef Shoulder with Balsamic Vinegar and Peas	45

SIDES

Fries	12
Green Salad with Margaret Vinaigrette	12
Woodfire Grilled Peppers, Aged Vinegar	14
Fennel Salad with Blood Orange, Pistachio and Oregano	14

DESSERT

Tiramisu	14
Basque Cheesecake	14
Valrhona Flourless Chocolate Cake with CopperTree Farms Crème Fraiche	16
Coconut Jelly with Grilled Pineapple	14
Cannoli Filled with Ricotta, Candied Orange and Pistachios	8ea
Ice Cream and Sorbet	8ea

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%.