

# NEXT DOOR

## SNACKS

Baker Bleu Sourdough with CopperTree Farms Salted Butter	3pp
Flinders Island Scallop Taramasalata with Florentine Flatbread	9pp
Freshly Shucked Sydney Rock Oysters with Chardonnay Mignonette - Half Dozen / Dozen	45 / 90
Our Garlic Bread	14
Albacore 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

La Stella Burrata with Nectarines, Vincotto, and Margaret Hojiblanca Olive Oil	26
Heirloom Tomato with Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Caesar Salad Inspired by Zuni Café	19
Macy's Salad of Gem Lettuce with Apple, Dates, Celery, Almonds and Comté	24
Ceviche of Queensland Yellowtail Emperor with Lime, Chilli and Avocado	29
Mishima Topside Steak Tartare with Waffle Crisps	32
Confit Bigeye Tuna with Skordalia	25
Grilled Corner Inlet Squid with Almond and Hazelnut Romesco	30
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise	29
Culatello, Pino's Mortadella and Pino's Cacciatore with Pickles	29
Port Lincoln Mussels a la Mariniera with Grilled Sourdough	28
Ribbon of Yellow Zucchini Salad with Olives, Raisins and Pine Nuts	22

## MAIN

Eggplant Parmigiana with San Marzano Tomato and Buffalo Mozzarella	29
Tagliolini with Queensland Spanner Crab, Chilli, Garlic and Lemon	42
Italian Spinach Pie with Pine Nuts, Raisins	42
Grilled Corner Inlet Flathead with Lemon, Parsley, Garlic and Chilli	55
Italian Fish Stew with Prawn, Mussels, Squid, Tomato and Grilled Sourdough	45
Fish Burger with Tartare Sauce and Cos Lettuce	26
180g Mishima Burger with Gruyère, Tomato Jam and Zuni Pickle	35
160g CopperTree American Cheeseburger with Rose Mayo, Onion and Pickles	25
- Add Bacon	4
- Add Chilli	2

Potato Gnocchi with Wollemi Duck Ragù and Reggiano	34
Parmesan Crumbed White Rocks Veal Milanese with Rocket Salad	52
Handmade Veal Agnolotti del Plin with Sage and Butter	36
200g CopperTree Farms Fillet Steak 'Minute Style' with Café de Paris Butter	45

## SIDES

Fries	12
Green Salad with Margaret Vinaigrette	12
Woodfire Grilled Peppers, Aged Vinegar	14
Salad of Snow Peas and Sugar Snaps with Pistachio and Mint Dressing	14

## DESSERT

Tiramisu	14
Basque Cheesecake	14
Donut Peach Tart	14
Coconut Jelly with Grilled Pineapple	14
Ice Cream	9ea

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%.