

NEXT DOOR

SNACKS

Baker Bleu Sourdough with CopperTree Farms Salted Butter	3pp
Our Garlic Bread	14
Freshly Shucked Sydney Rock Oysters with Chardonnay Mignonette - Half Dozen / Dozen	49/90
Tuna Crostini with Capers, Shallots, Parsley and Crème Fraîche	24
Flinders Island Scallop Taramasalata with Florentine Flatbread	9pp
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 Cherry Tomatoes, Oregano and Margaret Hojiblanca Olive Oil	26
Caesar Salad Inspired by Zuni Café	19
Macy's Salad of Gem Lettuce with Apple, Dates, Celery, Almonds and Comté	24
Ceviche of West Australian Amberjack with Lime, Chilli and Avocado	29
Carpaccio of Bigeye Tuna with Lemon and Capers	29
Mishima Steak Tartare with Capers, Shallots, Parsley and Waffle Crisps	32
Culatello, Pino's Mortadella and Pino's Cacciatore with Pickles	29
Tempura Fried Zucchini Flowers Filled with Buffalo Ricotta, Mint and Parmesan	26
Grilled Corner Inlet Squid with Almond and Hazelnut Romesco	30
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise	29
Port Lincoln Mussels a la Marinere with Grilled Sourdough	28
Sicilian Eggplant, Caponata	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 Queensland Coral Trout with Lemon Parsley, Garlic and Chilli	59
South Coast Maori Wrasse with Tomato, Caper, Lingurian Olives, Salsa	52
Italian Fish Stew with Prawn, Mussels, Squid, Tomato and Grilled Sourdough	45
160g CopperTree American Cheeseburger with Rose Mayo, Onion and Pickles	25
- Add Chilli	2
- Add Bacon	4
- Gluten Free Bun	5

Fish Burger with Tartare Sauce and Cos Lettuce	26
Handmade Veal Agnolotti del Plin with Sage and Butter	36
Potato Gnocchi with Beef Rohne Ragu	34
200g CopperTree Farms Fillet Steak 'Minute Style' with Café de Paris Butter	45
200g David Blackmore Pasture Fed Mishima Topside Tagliata with Herb Vinaigrette	60

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
Coconut Jelly with Grilled Pineapple	14
Cannoli Filled with Ricotta, Candied Orange and Pistachios	8ea
Ice Cream and Sorbet	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%.