

NEXT DOOR

SNACKS

Baker Bleu Sourdough with CopperTree Farms Salted Butter	3pp
Our Garlic Bread	14
Freshly Shucked Sydney Rock Oysters with Chardonnay Mignonette (6/12)	45/90
Tuna Tartare 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
Consortio Anchovies and Tomato on Grilled Baker Bleu Sourdough	22
Our Pork Terrine with Apple Chutney	21

ENTRÉE

La Stella Burrata with Cherry Tomatoes, Oregano and Margaret Hojiblanca Olive Oil	26
Eggplant Caponata	22
Caesar Salad Inspired by Zuni Café	19
Macy's Salad of Gem Lettuce, Apple, Dates, Celery, Almonds and Comté	24
Ceviche of Yellowtail Emperor with Lime, Chilli and Avocado	29
CopperTree Farms 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 Queensland Coral Trout Mousse	29
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise	29
Port Lincoln Mussels a la Mariniere with Grilled Sourdough	28

MAIN

Eggplant Parmigiana with San Marzano Tomato and Buffalo Mozzarella	29
Tagliolini with Queensland Spanner Crab, Chilli, Garlic and Lemon	42
Handmade Squid Ink Spaghettini with Spencer Gulf King Prawns and Pistachio	42
Grilled Queensland Coral Trout with Lemon, Parsley, Garlic and Chilli	59
Grilled Southern Scorpion Fish with Tomato, Caper and Olive Salsa	52
Italian Fish Stew with Prawn, Mussels, Squid, Tomato and Grilled Sourdough	45
Fish Burger with Tartare Sauce and Cos Lettuce	26
160g CopperTree American Cheeseburger with Rose Mayo, Onion and Pickles	25
- Add Chilli	2
- Add Bacon	4
- Gluten Free Bun	5
Parmesan Crumbed White Rocks Veal Milanese with Rocket Salad	52
Slow Cooked Mishima Beef Shin with Aged Balsamic Vinegar & Peas	42
Mishima Beef Sausages with Tomato Relish & Zuni Pickles	29
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
Fennel Salad with Orange, Pistachio, Oregano & Vincotto	14

DESSERT

Tiramisu	14
Basque Cheesecake	14
Pistachio Cannoli	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%.