NEXT DOOR

SNACKS		MAIN	
Baker Bleu Sourdough with CopperTree Farms Salted Butter	3рр	Eggplant Parmigiana with San Marzano Tomato and Buffalo Mozzarella	29
Our Garlic Bread	45/90 Chilli, Garlic and Lemon Handmade Squid Ink Spaghettini with	Tagliolini with Queensland Spanner Crab,	42
Freshly Shucked Sydney Rock Oysters with Chardonnay Mignonette (6/12)		Handmade Squid Ink Spaghettini with	42
Tuna Tartare Crostini with Capers, Shallots, Parsley and Crème Fraîche	24	Spencer Gulf King Prawns and Pistachio Grilled New Zealand Snapper with	59
Flinders Island Scallop Taramasalata with Florentine Flatbread	9рр	Lemon, Parsley, Garlic and Chilli Grilled South Coast Maori Wrasse	52
Smoked Oyster Dip with Chives,	18	with Tomato, Caper, Lingurian Olives Salsa	
Crème Fraîche and Sourdough Wafers Consorcio Anchovies and Tomato on Grilled Baker Bleu Sourdough	22	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
ENTRÉE		- Add Chilli - Add Bacon	2 4
La Stella Burrata with Cipollini, Vincotto and Margaret Hojiblanca Olive Oil	26	- Gluten Free Bun	5
Sicilian Eggplant Caponata	22	Slow Cooked Mishima Beef Shin with Aged Balsamic Vinegar & Soft Polenta	42
Caesar Salad Inspired by Zuni Café	19	200g CopperTree Farms Fillet Steak 'Minute Style' with Café de Paris Butter	45
Macy's Salad of Gem Lettuce, Apple, Dates, Celery, Almonds and Comté	24		
Ceviche of Snapper with Lime, Chilli and Avocado	29	SIDES	
Carpaccio of Mooloolaba Bigeye Tuna	29	Fries	12
with Lemon and Capers		Green Salad with Margaret Vinaigrette	12
Salad of Bosley's Smoked Mackerel with Potatoes, Parsley and Crème Fraîche	29	Woodfire Grilled Peppers, Aged Vinegar Fennel Salad with Orange, Pistachio,	14 14
CopperTree Steak Tartare with Capers, Shallots, Parsley and Waffle Crisps	32	Oregano & Vincotto	14
Culatello, Pino's Mortadella and Pino's Cacciatore with Pickles	29		
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise	29	DESSERT	
		Tiramisu	14
Port Lincoln Mussels à la Marinière with Grilled Sourdough	28	Basque Cheesecake	14
		Coconut Jelly with Grilled Pineapple	14
		Pistachio Cannoli	8ea
		Ice Cream & Sorbet	9ea

All credit and debit cards incur a 1.6% surcharge.

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

Sunday surcharge 10%.

Public Holiday surcharge 15%.