

# NEXT DOOR

## SNACKS

Baker Bleu Sourdough with CopperTree Farms Salted Butter	3pp
Freshly Shucked Sydney Rock Oysters with Chardonnay Mignonette (6/12)	51/102
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
Consorcio Anchovies and Tomato on Grilled Baker Bleu Sourdough	22

## ENTRÉE

La Stella Burrata with Cipollini, Vincotto and Margaret Hojiblanca Olive Oil	26
Sicilian 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 West Australia Pink Snapper with Lime, Chilli and Avocado	29
Carpaccio of Mooloolaba Bigeye Tuna with Lemon and Capers	29
Salad of Bosley's Smoked Mackerel with Potatoes, Parsley and Crème Fraîche	29
CopperTree Steak Tartare with Capers, Shallots, Parsley and Waffle Crisps	32
Culatello, Pino's Mortadella and Pino's Cacciatore with Pickles	29
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise	29
Port Lincoln Mussels à la Marinière 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
Grilled West Australian Pink Snapper with Tomato, Caper, and Olive Salsa	55
Grilled Coral Trout with Lemon, Parsley, Garlic and Chilli	59
Gremolata Crumbed Grass Whiting, Celeriac Remoulade	52
Italian Fish Stew with Prawn, Mussels, Squid, Tomato and Grilled Sourdough	45
Fish Burger with Tartare Sauce and Baby Cos	26
Parmesan Crumbed White Rocks Veal Milanese with Rocket Salad	52
160g CopperTree American Cheeseburger with Rose Mayo, Onion and Pickles	25
- Add Chilli	2
- Add Bacon	4
- Gluten Free Bun	5
Our Pure Mishima Sausages, Borlotti Beans and Rosemary Dressing	28
House Made Pappardelle with Mishima Bolognese	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
Fennel Salad with Orange, Pistachio, Oregano & Vincotto	14

## DESSERT

Tiramisu	14
Basque Cheesecake	14
Coconut Jelly with Grilled Pineapple	14
Pistachio Cannoli	8ea

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%.