

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)	49/98
Bigeye 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

ENTRÉE

La Stella Burrata with Sugar Plum Tomatoes, Oregano and Margaret Hojiblanca Olive Oil	26
Artichoke Caponata with Pine Nuts, Raisins and San Marzano Tomatoes	24
Caesar Salad Inspired by Zuni Café	19
Macy's Salad of Gem Lettuce, Apple, Dates, Celery, Almonds and Comté	24
Ceviche of West Australian Snapper with Lime, Chilli and Avocado	29
Carpaccio of Mooloolaba Bigeye Tuna with Lemon and Capers	29
CopperTree Steak Tartare with Capers, Shallots, Parsley and Waffle Crisps	32
Prosciutto San Daniele, 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

PASTA

Spaghetti with Garlic, Chilli and Our Tomato Passata	29
Tagliolini with Queensland Spanner Crab, Chilli, Garlic and Lemon	42
Hand-Rolled Squid Ink Spaghetti with King Prawns and Pistachios	42
Hand-Rolled Pappardelle with Mishima Bolognese	36

MAIN

Eggplant Parmigiana with San Marzano Tomato and Buffalo Mozzarella	29
Grilled Queensland Coral Trout with Lemon, Parsley, Garlic and Chilli	59
Grilled Western Australian Snapper with Smoked Tomato, Olive, Caper Salsa	55
Italian Fish Stew with Prawn, Mussels, Squid, Tomato and Grilled Sourdough	45
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

200g CopperTree Farms Fillet Steak 'Minute Style' with Café de Paris Butter	47
Slow Cooked Mishima Beef Shin with Aged Balsamic Vinegar & Soft Polenta	42

SIDES

Fries	12
Green Salad with Margaret Vinaigrette	12
Woodfire Grilled Peppers, Aged Vinegar	14
Fennel Salad with Orange, Pistachio, Oregano & Vincotto	14

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%.