

# NEXT DOOR

## SNACKS

Cabbage, Carrot, Radish and Daikon Pickles	9
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
Flinders Island Scallop Taramasalata with Waffle Crisps	9
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 Sugar Plum Tomatoes, Oregano and Margaret Hojiblanca Olive Oil	26
Caesar Salad Inspired by Zuni Café	19
Macy's Salad of Gem Lettuce, Apple, Dates, Celery, Almonds and Comté	24
Ceviche of Queensland Trevally with Lime, Chilli and Avocado	29
Pav and Heidi's Big Eye Tuna Sashimi, Avocado with Miso and Honey Dressing	32
Hunan Beef Tartare, Pickled Tomato, Crisp Wonton	29
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise	29

## MAIN

Grilled West Australian Pink Snapper with Green Curry	52
Grilled Queensland Coral Trout with Smoked Tomato, Olive, Caper Salsa	59
Thai Fish Stew with Enoki and Coriander	45
Blue Swimmer Crab and Shanghai Noodles with XO Paste	59
Fish Burger with Tartare Sauce and Baby Cos	26
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
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## SIDES

Steamed Rice	6
Fries	12
Green Salad with Margaret Vinaigrette	12
Woodfire Grilled Peppers, Aged Vinegar	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%.