

How to Fully Enjoy Adriatic Cuisine At Next Door Cafe

*Never consumed in a hurry or on the go, Adriatic food is a daily social gathering with lots of shared laughs, jokes and good times.
Adriatic food born at the crossroads of civilization is complex yet simple, substantial & healthy.
From salads to pastas, pizzas, rich grills, fish,
a variety of smoked dried cold cuts and cheeses to noble liquors, wines
& beers - it offers enjoyment shared among family & friends.*

Appetizers

*Begin with a nice shot of Grappa to compliment the appetizer of your choice.
For beer lovers, start with our lighter pilsners or lagers.*

Mains

*Enjoy your main course with our selection of beers, ales, ciders & wines.
Go for a fuller bodied beer, ale or cider. If you choose to go with wine,
red wines are excellent for red meats while white wines are perfect
with chicken or seafood.*

After Your Mains

*Follow your main course with our cheese platter &
continue with beer or wine.*

Desserts & Coffee

*The best way to end your meal; delicious dessert &
shot of coffee with sweet liquor or port.*

*Next Door Cafe would like to thank its customers and friends for their votes,
confidence & support - we have been listed in the Miele Guide as one of the
top five hundred restaurants across seventeen countries in Asia.*

Prijatno!

SALADS

- **Fresh Caprese Salad**
Italian buffalo mozzarella, sliced tomatoes, fresh basil leaves with assorted olives.
- **Fresh Garden Salad**
Mixed garden greens with balsamic vinegerette dressing.
- **Feta Cheese Salad**
Fresh tomatoes, olives, onions, feta cheese and olive oil.
- **Ian & Co. Pesto Chicken Salad**
Warm pesto chicken on a bed of fresh greens tossed in a balsamic vinegerette.
- **Buffalo Mozzarella Salad**
Fresh buffalo mozzarella on a bed of mixed garden greens tossed in a balsamic vinegerette.

APPETIZERS

- **Mixed Platter**
An ideal starter for two. A variety of home-smoked beef, pork prosciutto, salami and pepperoni served with cheese, olives, pickled capsicums and sundried tomatoes.
- **Prosciutto Platter**
Perfect if you love prosciutto parma!
- **Cheese Platter**
A variety of cheese - great as a starter or after your main course.
- **COT (Cheese, olives and sundried tomatoes)**
Served with slices of fresh bread.
- **Pate Platter**
If you love pate, you'll love our selection of pates served with fresh bread.

- **Vegetarian**

MAINS & GRILLS

- **Cevapcici**

An Eastern Adriatic favourite! Meat rolls served with fresh chopped onions, tomatoes and feta cheese.

- **Raznjici**

Skewered tender pork grilled served with fresh chopped onions, tomatoes and feta cheese.

- **Pljeskavica**

Spicy Balkan meat patty served with fresh chopped onions, tomatoes and feta cheese.

- **Mixed Grill (perfect for two)**

A mix of Cevapcici, Raznjici, Pljeskavica, chicken and sausages served with fresh chopped onions, tomatoes and feta cheese.

- **Punjena Pljeskavica**

Gourmet version of Pljeskavica filled with matured cheese and smoked prosciutto.

- **Ustipci**

Delicious spicy minced meat stuffed with feta cheese and grilled to perfection!

- **Grilled Herb & Garlic Sausages**

Juicy sausages on a skewer served with tomatoes, onions and steak house fries.

- **Grilled Herb & Lamb Sausages**

Succulent sausages served with tomatoes, onions and potato wedges.

- **Grilled Spicy Mediterranean Sausages**

Delectable sausages served with tomatoes, onions and steak house fries.

- **Mixed Sausage Platter (for two)**

A mix of four types of sausages served with fresh chopped onions, tomatoes, feta cheese and potato wedges.

- **Pesto Chicken**

Tender chicken topped with authentic basil pesto served with potato wedges.

- **Rosemary Chicken**

Herbs and wine marinated boneless chicken leg charcoal grilled. Served with potato wedges.

PASTA

- **Fettuccine Aglio-Olio**

Garlic, black pepper, extra virgin olive oil and chilli

Add:

- *Prosciutto Parma*
- *Prawns*
- *Porcini*

- **Pasta Frutti Di Mare**

Pasta with delicious assorted seafood.

SEAFOOD

- **Sardela**

Available on Thursdays to Sundays. A simple fisherman's meal that found itself on the tables of Roman imperial feasts! Sardines marinated in virgin olive oil, rosemary, garlic and parsley; served with onions and sliced lemon.

- **Mussels/Prawns Buzara**

Mussels with prawns or just simply mussels cooked in white wine sauce with mediterranean herbs and garlic. Have it spicy or non-spicy.

PIZZA

Pizza menu is available after 9.30pm

- *Vegetarian*

SIDES

- **Potato Wedges**
- **Steak House Fries**
- **Steak House Fries With Garlic**

EXTRAS

- **Ajvar (small / large)**
- **Bread**
- **Olives**
- **Feta Cheese**
- **Prosciutto Parma**
- **Aged Balsamic Vinegar**
- **Grilled Peppers**

SWEETS

- **Affogatto**
(A scoop of vanilla ice cream served with a shot of espresso & chocolate)

Also available for order, a shot of liqueur instead of chocolate;

- *Amaretto*
- *Cointreau*
- *Baileys Irish Creme*
- *Kahlua*
- *Shot of brandy*

- **Home made Apple Crumble** *(served with cream)*
- **Home made Apple Crumble** *(served with cream and a scoop of vanilla ice cream)*
- **Chocolate Parfait** *(served with a scoop of vanilla ice cream)*
- **Hazelnut Profiteroles** *(topped with chocolate sauce)*
- **Italian Coconut Ice Cream** *(Deliciously creamy and served in the husk!)*
- **Italian Lemon Ice Cream** *(Tart and creamy, served in the lemon!)*
- **Italian Sorbet** *(Please ask for today's selection)*

- *Vegetarian*