

CAFE MARGARET

DINNER MENU 5:45pm – Late

SNACKS

AP Bakery sourdough with CopperTree Farms salted butter	3pp
add consorcio anchovies in olive oil 45g	25
Our garlic bread	14
Freshly-shucked Sydney Rock oysters with chardonnay mignonette	7ea

ENTRÉES

La Stella burrata with sugar plum tomatoes, oregano and Margaret Hojiblanca olive oil	26
Caesar salad inspired by Zuni Café	19
Macy's salad: gem lettuce, apple, dates, celery, almonds and Comté	24
Tuna tartare with cucumber, apple, celery, crème fraîche and rice crackers	24
Pav and Heidi's Big Eye tuna sashimi and avocado with miso and honey dressing	32
Hunan beef tartare with pickled tomato and crisp wontons	29
Spencer Gulf King prawn cutlets with fermented chilli mayonnaise	29
Beef empanadas with Jalapeno chilli dressing	24

MAINS

Baby vegetables tajine with couscous	29
Grilled Red Snapper with smoked tomato, olive, caper salsa	49
Fish stew with light tomato and chilli broth, grilled bread	49
Blue Swimmer crab and Shanghai noodles with XO paste	45
160g CopperTree Farms American Cheeseburger caramelised onion, smashed, tomato sauce and pickles	25
add chilli	2
bacon	4
gluten free bun	5
200g CopperTree Farms 'Minute Style' Steak with Café de Paris butter	47

SIDES

Fries	12
Green Salad with Margaret Vinaigrette	12
Woodfire grilled peppers and aged vinegar	14