

# CAFE MARGARET

---

## DINNER 5.45PM – LATE

### TO START

AP Bakery bread 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 (minimum 4)	8.5ea

### 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
Ceviche of Queensland Yellowtail Emperor with lime, chilli and avocado	29
Tuna tartare with cucumber, apple, celery, crème fraîche and rice crackers	24
Pav and Heidi's Yellowfin tuna sashimi and avocado with miso and honey dressing	32
Spencer Gulf King prawn cutlets with fermented chilli mayonnaise	29
Hunan beef tartare with pickled tomato and crisp wontons	29
Beef empanadas with Jalapeno chilli dressing	24

### MAINS

Baby Vegetables Tajine with Couscous	29
Crisp crumbed confit mushroom cheeseburger	18
Grilled Queensland Red Throat Emperor with smoked tomato, olive, caper salsa	49
Thai fish stew with enoki and coriander	45
Fettuccine with Queensland Spanner Crab, Chilli, Garlic and Lemon	45
160g CopperTree Farms American cheeseburger with rose mayo, onion and pickles	25
add chilli	2
bacon	4
200g CopperTree Farms 'Minute Style' fillet steak with Café de Paris butter	47

### SIDES

Fries	12
Green salad with Margaret vinaigrette	12
Woodfire grilled peppers with 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%.