

CAFE MARGARET

LUNCH 12PM – 3.30PM

TO START

AP Bakery bread with CopperTree Farms salted butter	3pp
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
Albacore tuna Nicoise with lemon and Cobram Estate Hojiblanca extra virgin olive oil	26
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 Bigeye 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

Neil's classic club: chicken, bacon, tomato and aioli on sourdough	28
add salted chilli	2
David Blackmore Wagyu salt beef with Swiss cheese toasted Reuben-style	28
Grilled chicken with Chimichurri	32
Grilled Red Throat Emperor with smoked tomato salsa	52
Crisp crumbed confit mushroom cheeseburger	18
Fried fish burger with tartar sauce and lettuce pickles	29
160g CopperTree Farms American cheeseburger with rose mayo, onion and pickles	25
add chilli	2
bacon	4
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%.

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DESSERT

Basque cheesecake	15
Banoffee Pie	12
Sticky date toffee cake	15
House made scones with jam and cream (two)	16
Thida's Chocolate chip cookie	6
Pecan and Caramel cinnamon scroll	9
Carrot cake with cream cheese frosting and pecan nut candies	12
Fior di latte vanilla soft serve	6
add espresso	5
matcha	6
Thida's chocolate chip cookie	6
Cobram Estate Hojiblanca extra virgin olive oil, sea salt and corn flakes	6
Crème brûlée custard tart	12

DRINKS

COFFEE

Espresso	5
Long black	5.5
White	5.5
Mocha	5.5
Hot chocolate	5
Batch brew	6
Soft serve Affogato	11
add Frangelico, Amaretto or Mr Black	12
Creamy spiked brew	27
Iced latte	7
Iced mocha	8
Iced long black	6
Cold brew	7
Cold brew with cream float	8.5

CHAI

Prana chai	7
Iced Prana chai	7

MATCHA

Matcha latte	7.5
Coconut matcha cream	8.5
Iced matcha	8
Barry's fresh juices	10.5

TEA BY T TOTALER

Brewed tea pot	7.5
Australian breakfast	
French Earl Grey	
Sencha	
Organic Rosy Mint	

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