

CAFE MARGARET

LUNCH 12PM – 3.30PM

TO START

AP Bakery bread with CopperTree Farms salted butter 3pp

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 Red throat 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 Cattle dog 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
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

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	

CHAI

Prana chai	7
Iced Prana chai	7

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