

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
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 Western Australian Red Snapper 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

MAINS

Spinach, pine nut and raisin torta with cherry tomato salad	42
Crisp crumbed confit mushroom cheeseburger	18
Grilled Western Australian Red Snapper with smoked tomato, olive, caper salsa	52
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%.