# 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 Mooloolaba Albacore 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

| | |
|---|---|
| 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 Corner Inlet Garfish with smoked tomato, olive, caper salsa | 52 |
| Crisp crumbed confit mushroom cheeseburger | 18 |
| 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%.

# CAFE MARGARET

## DESSERT

| | |
|---|---|
| Basque cheesecake | 15 |
| Hot Cross bun with salted butter | 6 |
| Hot Cross bun with Fior di latte vanilla soft serve | 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 |

## 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 | |

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%.