

# CAFE MARGARET

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DINNER 5.45PM – LATE

## TO START

AP Bakery bread with CopperTree Farms salted butter add Consorcio anchovies in olive oil 45g	3pp 25
Freshly shucked Sydney Rock oysters with chardonnay mignonette (minimum 4)	8.5ea
Our garlic bread	14

## ENTRÉES

Crudités platter with buttermilk dressing	29
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
Asian style crudo of Wollongong Pink snapper with kaffir lime, chilli, cucumber, peanuts and pickled veggies	31
Tuna tartare with cucumber, apple, celery, crème fraîche and rice crackers	24
Spencer Gulf King prawn cutlets with fermented chilli mayonnaise	29
Hunan beef tartare with pickled tomato and crisp wontons	29

## MAINS

Cauliflower steak with kombu butter and cauliflower corn purée	24
Crisp crumbed confit mushroom cheeseburger	18
Grilled chicken with tomato and peas sauce	32
Grilled calamari with olives, zucchini and macadamia tarator	34
Grilled Western Australian Blue-eye Trevalla with roast capsicum, black olives and radicchio dressing	55
Thai fish stew with prawn, enoki mushroom and coriander	45
Fettuccine with Queensland Spanner crab, chilli, garlic and lemon	45
160g CopperTree Farms American cheeseburger with rose mayo, onion and pickles add chilli	25 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%.