

CAFE MARGARET

DINNER 5.45PM – LATE

TO START

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| 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

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| 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 Corner Inlet flathead with kaffir lime, chilli, cucumber, peanuts and pickled veggies | 31 |
| 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

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| Cauliflower steak with kombu butter and cauliflower corn purée | 24 |
| Crisp crumbed confit mushroom cheeseburger | 18 |
| Grilled calamari with olives, zucchini and macadamia tarator | 34 |
| Fried Corner Inlet flathead with crazy water | 48 |
| Grilled New Zealand John Dory 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

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| 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%.