

# CAFE MARGARET

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LUNCH 12PM – 3.00PM

## 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

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

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

Fried Longnose Emperor with crazy water 48

Grilled Red Throat Emperor with roast capsicum, black olives and radicchio dressing 55

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
Hot Cross bun with salted butter	6
Hot Cross bun with Fior di latte vanilla soft serve	12
House made scones with jam and cream (two)	16
Thida's Chocolate chip cookie	6
Tiramisu scroll	9
Nutella 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

### 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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