

CAFE MARGARET

LUNCH 12PM – 3.30PM

TO START

AP Bakery bread with CopperTree Farms salted butter	3pp
Oysters Kilpatric (minimum 4)	9ea

ENTRÉES

La Stella burrata with sugar plum tomatoes, oregano and Margaret Hojiblanca olive oil	26
My steak tartare with crisp potatoes	29
Asian style crudo of Spangled Emperor trout with kaffir lime, chilli, cucumber, peanuts and pickled veggies	31
Pav and Heidi's Bigeye tuna sashimi and avocado with miso and honey dressing	32
Woodfire grilled vegetables and goats cheese salad	26
Beetroot, rocket, fetta salad with pistachio dressing	25
Butter lettuce, avocado, cherry tomato and Jalapeño salad	25
Macy's salad: gem lettuce, apple, dates, celery, almonds and Comté	24
Spencer Gulf King prawn cutlets with fermented chilli mayonnaise	29

MAINS

Grilled squid with smoked tomato and black olives	39
Fried Spangled Emperor with crazy water	48
Grilled Red Throat Emperor with roast capsicum and black olives	55
Fettuccine with Spanner crab, chilli, garlic and lemon	45
Grilled chicken with Chimichurri	32
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
Potato and cabbage gratin	14
Green salad with Palm sugar vinaigrette	12
Woodfire grilled peppers with aged vinegar	14
Boiled broccoli with lemon and Extra Virgin olive oil	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
Banana muffin with almond streusel	8
Sticky date toffee cake	15
House made scones with jam and cream (two)	16
Thida's Chocolate chip cookie	6
Nutella scroll	9
Carrot cake with cream cheese frosting and pecan nut candies	12
Lemon meringue tart	12
Jam donut	12
Vanilla custard donut	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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