

# CAFE MARGARET

## DINNER

### TO START

AP Bakery bread with CopperTree Farms salted butter	3pp
Freshly shucked Sydney Rock oysters with chardonnay mignonette (minimum 6)	9ea
Oysters kilpatrick (minimum 6)	9ea

### ENTRÉES

Albacore tuna Nicoise with lemon and Cobram Estate Hojiblanca olive oil	26
Woodfire grilled vegetable salad with goats cheese and vincotto	26
Beetroot, rocket and fetta salad with pistachio dressing	25
Butter lettuce, avocado, cherry tomato and jalapeño salad	25
Macy's salad of gem lettuce, apple, dates, celery, almonds and Comté	24
Crudo of Western Australian Pink snapper with horseradish, shallot, coriander and lemon oil	31
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
My steak tartare with crisp potatoes	29

### MAINS

Pipis with prosciutto, white beans and garlic	39
Grilled squid with smoked tomato and black olives	39
Fried Queensland Coral Trout with crazy water	48
Café Margaret seafood stew with spicy mussel and saffron broth	49
Grilled Western Australian Pearl perch with olives, zucchini and macadamia tarator	55
Fettuccine with Spanner Crab, chilli, garlic and lemon	45
Grilled free range chicken breast with chimichurri	32
200g CopperTree Farms American cheeseburger with rose mayo, onion and pickles	29
add chilli	2
bacon	4
CopperTree Farms minute style fillet steak with Café de Paris butter	47
Mishima beef pie with braised peas and tomato sauce	29

### SIDES

Fries	12
Green salad with palm sugar vinaigrette	12
Woodfire grilled peppers with aged vinegar	14
Boiled broccoli with lemon and Cobram Estate Hojiblanca 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%.