

CAFE MARGARET

LUNCH

TO START

AP Bakery bread with CopperTree Farms salted butter	3pp
Freshly shucked Sydney Rock oysters with chardonnay mignonette	
Half dozen / dozen	54/108

ENTRÉES

Albacore Tuna Nicoise with lemon and Cobram Estate Hojiblanca olive oil	26
Beetroot, rocket and feta salad with pistachio dressing	25
Woodfire grilled vegetable salad with goats cheese and vincotto	26
Macy's salad of gem lettuce, apple, dates, celery, almonds and Comté	24
Crudo of South coast King fish 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 wonton crisps	29

MAINS

Lentil, ricotta and eggplant moussaka	35
Pipis with prosciutto, white beans and garlic	39
Grilled squid with smoked tomato and black olives	39
Fried Corner Inlet Flathead with crazy water	48
Grilled Queensland Coral Trout with olives, zucchini and macadamia tarator	70
Fettuccine with Spanner crab, chilli, garlic and lemon	45
Café Margaret seafood stew with spicy mussel and saffron broth	49
Grilled free range chicken breast with chimichurri	32
American cheeseburger 200g CopperTree Farms beef patty with rose mayo, onion and pickles	29
add chilli	2
bacon	4
Margaret burger 200g CopperTree Farms beef patty with smoked bacon, Gruyère, zucchini pickles and tomato relish	35
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%.

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DESSERT

Basque cheesecake	15
Sticky date toffee cake	15
Nutella Scroll	12
Strawberry and cream donut	8
Boston cream donut	8
House made scones with jam and cream (2)	16
Thida's chocolate chip cookie	6
Carrot cake with cream cheese frosting and candied pecan nut	12
Lemon meringue tart	12
Fior di latte vanilla soft serve	6
add espresso	5
matcha	6
Thida's chocolate chip cookie	6
Cobram Estate Hojiblanca 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

CHAI

Prana chai	7
Iced Prana chai	7

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	

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