

CAFE MARGARET

DINNER

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
Woodfire grilled vegetable salad with goats cheese and vincotto	26
Beetroot, rocket and feta salad with pistachio dressing	25
Macy's salad of gem lettuce, apple, dates, celery, almonds and Comté	24
Crudo of New Zealand 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 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 New Zealand Pink Snapper with crazy water	48
Grilled Queensland Coral trout with olives, zucchini and macadamia tarator	70
Café Margaret seafood stew with spicy mussel and saffron broth	49
Fettuccine with Spanner crab, chilli, garlic and lemon	45
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, zuni 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%.