

# CAFE MARGARET

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## TO START

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

## 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
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 chilli style steak tartare with wonton crisps	29

## MAINS

Lentil, ricotta and eggplant moussaka	35
Fried Corner Inlet Garfish with crazy water	59
Grilled Corner Inlet Garfish with olives, zucchini and macadamia tarator	59
Café Margaret seafood stew with spicy mussel and saffron broth	49
Fettuccine with Spanner crab, chilli, garlic and lemon	45
Roast chicken with smoked eggplant dressing	46
Mishima beef pie with braised peas and tomato sauce	29
CopperTree Farms minute style fillet steak with Café de Paris butter	47
American cheeseburger 200g CopperTree Farms beef patty with rose mayo, onion and pickles	29
add chilli, bacon or hash brown	2/4/6
Margaret burger 200g CopperTree Farms beef patty with smoked bacon, Gruyère, zuni pickles and tomato relish	35

"I believe the best way to enjoy a burger is to cut it in half. This allows you to have the first bite into the centre of the burger, giving you the best taste of all the ingredients that make it special" Neil Perry

## 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%.