

# CAFE MARGARET

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## Café Margaret Favourites

**\$85 per person**

### ENTRÉE

A.P Bakery Sourdough with CopperTree Salted Butter

Ceviche of Market Fish with Lime, Chilli and Avocado

La Stella Burrata with Sugar Plum Tomatoes, Oregano and Margaret Hojiblanca Olive Oil

House Made Bresaola, Guindilla Peppers

Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise

### MAINS

Cauliflower Steak with Kombu Butter and Cauliflower Corn Purée

Baked Market Fish with Smoked Tomato, Olive & Caper Salsa

CopperTree Farm 'Minute Style' Fillet Steak with Café de Paris Butter

*Green Salad with Margaret Vinaigrette*

*Fries*

### DESSERT

Basque Cheesecake

At Cafe Margaret we take food safety seriously and make every effort to manage allergens with care. While we strive to minimise the risk of cross-contamination, please be aware that trace amounts of allergens may still be present due to factors beyond our control. If you have a food allergy, we encourage you to inform our team so we can take appropriate precautions.

Menus are subject to seasonal change. Our menus are feasting style, meaning all the dishes you see above will go down the middle of the table for your guests to share. We do ask that any decorations are kept to a minimum to allow room for the shared plates. We can accommodate all dietary requirements with at least 48 hours' notice.

Please note, all groups of 8 or above incur a discretionary 10% service charge. Whilst all attempts are made to maintain published prices, they may be subject to change.

# CAFE MARGARET

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## Café Margaret Premium Menu

**\$105 per person**

### ENTRÉE

A.P Bakery Sourdough with CopperTree Farm Salted Butter  
Consortio Anchovies and Tomato on Grilled A.P Bakery Sourdough  
La Stella Burrata with Sugar Plum Tomatoes, Oregano and Margaret  
Hojiblanca Olive Oil  
House Made Bresaola, Guindilla Peppers  
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise  
Ceviche of Market Fish with Lime, Chilli and Avocado

### MAIN

Cauliflower Steak with Kombu Butter and Cauliflower Corn Purée  
Baked Market Fish with Smoked Tomato, Olive, Caper Salsa  
CopperTree Farm 'Minute Style' Fillet Steak with Café de Paris Butter

*Green Salad with Margaret Vinaigrette*

*Fries*

### DESSERT

Tiramisu  
Basque Cheesecake

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