

# MARGARET

## Menu one - four course

\$140 per person

### To Start

A.P Bakery Sourdough with CopperTree Salted Butter

### Entrée

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley

Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts

Spicy Korean Style Tartare of Pav and Heidi's Yellowfin Tuna with Gochujang, Sesame and Pickles

Our Wagyu Bresaola with Nashi Pear and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil

### Main

Baby Vegetable Tagine with Almond and Pistachio Stuffed Dates

Ben's Coral Trout with XO Butter

Catch of the Day with Slow-Cooked Zucchini, Chilli & Mint

CopperTree Farms Beef Fillet with Red Curry Butter and Grilled Shallots

### Sides

*Green Salad with Margaret Vinaigrette*

*Slow Cooked Peas with Anchovies, Chilli and Garlic*

*Wentworth's Twice Cooked Crisp and Creamy Potatoes*

### Dessert

Mascarpone, Blueberry and Almond Trifle

Neil's Flourless Chocolate Cake with Whipped Cream

Memories of a Mirabelle Tart

At 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.

Our menus are feasting style, meaning all the dishes you see above will be served down the middle of the table for your guests to share.

We kindly 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.

# MARGARET

## Menu two- five course

\$190 Per Person

To Start

Our Garlic Bread

Black Pearl White Sturgeon Caviar Tartlet

Freshly Shucked Sydney Rock Oysters with Dessert Lime Salsa

Entrée

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley

Spicy Korean Style Tartare of Pav and Heidi's Yellowfin Tuna with Gochujang, Sesame and Pickles

Our Wagyu Bresaola with Nashi Pear and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil

Fish

Spencer Gulf King Prawns with Roast Pepper Salsa

Catch of the Day with Slow-Cooked Zucchini, Chilli & Mint

Ben's Coral Trout with XO Butter

*Green Salad with Margaret Vinaigrette*

Main

Baby Vegetable Tagine with Almond and Pistachio Stuffed Dates

CopperTree Farms Beef Fillet with Red Curry Butter and Grilled Shallots

*Slow Cooked Peas with Anchovies, Chilli and Garlic*

*Wentworth's Twice Cooked Crisp and Creamy Potatoes*

Dessert

Mascarpone, Blueberry and Almond Trifle

Neil's Flourless Chocolate Cake with Whipped Cream

Memories of a Mirabelle Tart

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