CAFE MARGARET

TO START

AP Bakery Bread with CopperTree Farms Salted Butter	3pp
Freshly shucked Sydney Rock Oysters (½ Dozen or Dozen) with Chardonnay Mignonette	54/108

ENTRÉES

Macy's Salad of Gem Lettuce, Apple, Dates, Celery, Almonds and Comté	24
Woodfire Grilled Vegetable Salad with Goats Cheese and Vincotto	26
Beetroot, Rocket and Feta Salad with Pistachio Dressing	25
South Coast Bigeye Tuna Sashimi and Avocado with Miso and Honey Dressing	32
South Coast Albacore Tuna Nicoise with Lemon and Cobram Estate Hojiblanca Olive Oil	26
Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise	29
Hunan Chilli Style Steak Tartare with Wonton Crisps	29
Mishima Ossobuco Beef Empanadas with Honey Yuzu Chilli Sauce	29

MAINS

Grilled Western Australian Hapuku with Green Olives, Zucchini and Macadamia Tarator	56
Queensland Spanner Crab and Coral Trout Ravioli with Black Vinegar and Chilli Oil	38
Roast Chicken with Smoked Eggplant Dip	46
CopperTree Farms Minute Style Fillet Steak with Café De Paris Butter	47
Mishima Beef Pie with Braised Peas and Tomato Sauce	29

BURGERS

Spencer Gulf King Prawn Burger with Chilli Mayo and Zuni Pickles	36
No. 1 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%.

We are proud to source all our seafood from Australian Waters