# CAFE MARGARET

## TO START

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| AP Bakery Bread with CopperTree Farms Salted Butter | 4pp |
| Freshly shucked Sydney Rock Oysters (½ Dozen or Dozen) with Chardonnay Mignonette | 52/104 |

## ENTRÉES

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| Macy's Salad of Gem Lettuce, Apple, Dates, Celery, Almonds and Comté | 26 |
| Woodfire Grilled Vegetable Salad with Goats Cheese and Vincotto | 28 |
| Beetroot, Rocket and Feta Salad with Pistachio Dressing | 27 |
| Ben's Yellow Spotted Kingfish Ceviche with Avocado, Cherry Tomatoes and Chilli | 36 |
| Craig's Bigeye Tuna Sashimi and Avocado with Miso and Honey Dressing | 32 |
| Craig's Albacore Tuna Nicoise with Lemon and Cobram Estate Hojiblanca Olive Oil | 28 |
| Spencer Gulf King Prawn Cutlets with Fermented Chilli Mayonnaise | 32 |
| Hunan Chilli Style Steak Tartare with Wonton Crisps | 31 |
| Mishima Ossobuco Beef Empanadas with Honey Yuzu Chilli Sauce | 30 |

## MAINS

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| Lentil, Ricotta and Eggplant Moussaka | 36 |
| Eastern Rock Lobster Ravioli with Black Vinegar and Chilli Oil | 42 |
| Bruce's Corner Inlet Rock Flathead with Green Olives, Zucchini and Macadamia | 59 |
| Roast Chicken with Smoked Eggplant Dip | 46 |
| CopperTree Farms Minute Style Fillet Steak with Café De Paris Butter | 49 |

## BURGERS

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| 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

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| Fries | 13 |
| Green Salad with Palm Sugar Vinaigrette | 13 |
| Woodfire Grilled Peppers with Aged Vinegar | 15 |
| Boiled Broccoli with Lemon and Cobram Estate Hojiblanca Olive Oil | 15 |

*Please inform our staff of any food allergies or dietary requirements before ordering. While we take care to accommodate allergy requests, our kitchen handles common allergens, therefore we cannot guarantee that any dish is completely free from allergens or cross-contamination. We are proud to source all our seafood from Australian Waters.*
*Tables of 8 and over incur a 10% discretionary service charge. Sunday surcharge 10%. Public Holiday surcharge 15%.*