CAFE MARGARET

TO START

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

ENTRÉES

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 Yellowtail Emperor 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
Rohne Ossobuco Beef Empanadas with Honey Yuzu Chilli Sauce	30

MAINS

Lentil, Ricotta and Eggplant Moussaka	36
Eastern Rock Lobster Ravioli with Black Vinegar and Chilli Oil	42
Luke's Blue Eye Trevalla with Green Olives, Zucchini and Macadamia	65
Anthony's Queen Snapper with Smoked Tomato, Olives and Capers Salsa	59
Roast Chicken with Smoked Eggplant Dip	46
CopperTree Farms Minute Style Fillet Steak with Café De Paris Butter	49

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	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%.