



' REDUCING OUR CARBON FOOTPRINT '



MARGAN RESTAURANT

Being farmers, we are committed to looking after the land so that it is able to look after us for generations to come. As such, we are determined to ensure our carbon footprint is as small as possible.

Our one acre fruit and vegetable garden is a labour of love as well as a sustainable way we can reduce our food miles. We base our menus around the seasons and in particular, what we are harvesting from the garden right now.

What is not used in the kitchen goes to the chickens who very kindly supply us with eggs for the menu and compost for the garden (the chicken or the egg?). The water falls from the sky, so we offer you fresh rainwater, filtered and free. The wine comes from the grapes grown on our vineyards right here in Broke Fordwich and made in the winery behind where you sit. We freshly prepare most menu items from scratch in our kitchen, including our signature gelati, pasta, smallgoods, pastries, etc.

In addition to what we lovingly grow we use local suppliers wherever we can. Riverflats Estate Olive products, Morpeth Sour Dough Bread, Redgate Farm Produce, Binnorie Dairy, Trunks Gourmet Meats, Nulkaba Hatchery, Exciting Ingredients (organics), etc.

Our talented kitchen team is headed by chef Tim Michels while Dee-Ann leads the Restaurant. Andrew Margan has made your wine.

We trust that you enjoy your time with us.
Lisa Margan

Dinner Menu February 2010

Entrée

Pate and terrine selection with fig and prune compote and crostini

Margan 2008 Sparkling Chardonnay Pinot Noir (Method Champenoise)

Ravioli of scampi with chives and verjus buerre blanc

Margan 2009 Semillon

Salad of our baby beetroot, cucumber, mint and labna

Margan 2007 White Label Semillon

Coddled Atlantic salmon served with sea trout roe and chive vinaigrette

See Saw 2009 Semillon Sauvignon Blanc

Our potato gnocchi with grilled prawns and sage brown butter

Margan 2009 Chardonnay

Binoree feta soufflé gratin with garden cherry tomatoes and basil

Margan 2003 Verdelho

Shaved Jamon Iberico with figs and buffalo mozzarella

Margan 2009 Shiraz Saignee

If you have any food allergies or dietary preferences such as vegetarian, gluten intolerant etc. please consult your wait staff for menu options as many of our dishes can be modified to suit your requirements.

Main Course

Wild mushroom linguine with poached egg and parmesan

Margan 2006 Barbera

Warm duck salad with grilled nectarine and snow peas

Margan 2009 Shiraz Saignee

Seared fillet of Hunter Angus beef, chargrilled zucchini and pumpkin, confit tomato

Margan 2003 White Label Aged Release Shiraz

Oven roasted rack of Amelia Park lamb with wilted spinach and sweet corn

Margan 2008 Cabernet Sauvignon

Pan fried kingfish with crust of garden herbs, parmesan crumbs, green beans

Margan 2003 White Label Aged Release Semillon

Kurobuta pork cutlet with celeriac and fennel remoulade and spiced cherries

Margan 2007 Merlot

Slow roasted chicken leg with pearl barley preserved lemon and thyme

Margan 2009 Chardonnay

Two courses \$55 or three courses \$65

Bread **\$6.00**

Crusty ciabatta served with local olives, fresh pressed olive oil & balsamic

Sides

Steamed green beans with toasted almonds and nut brown butter

Our garden desiree potatoes with rosemary salt

Salad of Rocket, pear and pecorino, balsamic dressing

All \$8.00 each

Desserts

Margan 2008 Botrytis Semillon

Crème brûlée with blueberries and tuille biscuit

Frozen nougat and summer fruit salad with honeycomb

Poached peach with amaretto parfait and sugar bark

White chocolate cheese cake with raspberry coulis

Chocolate fondant with strawberries and double cream (*cooked to order 12mins*)

Selection of sorbet and gelati

Affogato:

Our vanilla bean ice cream & praline with a shot each of Bliss coffee and amaretto

Cheese Platter

A selection of Local, Italian and French cheese

\$18 each

Coffee and Tea

Our coffee and teas are from the Hunter Valley 'Bliss' range.

Please select from: ristretto, espresso, macchiato, long black,
flat white, cappuccino and café latté

We serve English breakfast, earl grey, peppermint,
chamomile and green tea

\$4 each including petit fours

Pistachio biscotti, or Chocolate truffle