



## MARGAN RESTAURANT



' REDUCING OUR CARBON FOOTPRINT '

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. Brokes Promise Olives, Riverflats Estate Olive Oil, Morpeth Sour Dough Bread, Redgate Farm Poultry, Binnorie Dairy Hunter Valley Cheese Co., Trunks Gourmet Meats, Nulkaba Hatchery, Exciting Ingredients (organics), etc.

Our kitchen team is fronted by our talented chef Jose and the floor team is lead by Samantha. Dee-Ann is our Maitre d'. Winemaker Andrew Margan has made your wine.

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

## Dinner Menu Spring 08

### Entrée

Our duck liver pate with Botrytis Semillon jelly and sourdough toast

*Margan 2000 Sparkling Semillon (Method Champenoise)*

Tortellini of blue swimmer crab in a saffron broth

*Margan 2007 Semillon*

Hunter Valley beef carpaccio with parsley & parmesan

*See Saw 2007 Semillon Sauvignon Blanc*

Grilled scallops, fresh lemon butter

*Margan 2007 White Label Semillon*

Pan fried prawns with risotto of tomato, chilli & rocket

*Margan 2007 Chardonnay*

Grilled asparagus with our soft poached egg, shaved parmesan and chives

*Margan 2008 Verdelho*

Beetroot cured salmon with our new potato, watercress and dill salad

*Margan 2008 Shiraz Saignee*

### Main Course

Confit duck with beetroot risotto, horseradish and watercress

*Margan 2007 White Label Barbera*

Rack of spring lamb with roast fennel, spring onions and radish

*Margan 2006 Shiraz*

Pan fried fish of the day on angel hair pasta prima vera

*Margan 2007 Semillon*

Pumpkin gnocchi with sage, butter & toasted pine nuts

*Margan 2007 Chardonnay*

Pork cutlet with herb polenta, broccolini, and pickled cherries

*Margan 2008 Shiraz Saignee*

Eye fillet of beef wrapped in pancetta with creamy mash and rosemary butter

*Margan 2006 Cabernet Sauvignon*

**Two courses \$50 or three courses \$60**

## **Bread**

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

**\$6.00**

## **Sides**

Garden mix of beans and peas with Binnorie fetta

Salad of our baby cos, dill and radish

Hand cut chips from our potatoes

Rocket, pecorino and organically grown apple salad

**All \$6.00 each**

## **Desserts**

*Margan 2007 Botrytis Semillon*

White chocolate cheesecake with mango & passionfruit  
Pineapple tart tatin with coconut gelati  
Dark chocolate tart with espresso gelati  
Pavlova with macerated berries & vanilla mascarpone  
Cherry, chocolate and pistachio cassata semi-fredo  
Selection of our gelati and sorbet  
**\$10**

A selection of Local, Italian and French cheese  
**\$16**

## **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 latte'

We serve English breakfast, earl grey, peppermint,  
chamomile and green tea  
**\$3.50 each**