



' 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 Ian Atkinson 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 Winter 2010

### Tasting Plates

Citrus cured kingfish with celery, lemon and avurga

*See Saw 2009 Semillon Sauvignon Blanc*

Salad of beetroot, cucumber, mint and goat cheese mousse

*Margan 2009 Semillon*

Hunter Valley beef tartare with free range egg yolk

*Margan 2009 Chardonnay*

Linguini nero with seared squid, piquillo peppers and chilli ink sauce

*Margan White Label 2008 Semillon*

Crispy soft shell crab with fennel, lemon gel and saffron aioli

*Margan 2009 Verdelho*

Poached salmon on wilted radicchio, watercress, pancetta and chive hollandaise

*Margan Aged Release 2005 Semillon*

Sauté of white beans with spanish morcilla, scallops and picada

*Margan 2008 Shiraz Mourvedre*

Wild mushroom and ricotta rotolo with rocket pesto and poached egg

*Margan White Label 2009 Chardonnay*

Ballontine of quail with a roast garlic veloute and salsa verde

*Margan 2010 Shiraz Saignee*

Roasted Hunter beef with pumpkin, spiced eggplant, marinated feta and pork crumbs

*Margan 2007 Shiraz*

Confit duck parcel on truffled mash and leeks with honey and verjuice

*Margan White Label 2008 Barbera*

Twice cooked pork belly on celeriac puree, white anchovy and sherry reduction

*Margan 2007 Merlot*

**3 tasting courses \$60, 4 tasting courses \$75, 5 tasting courses \$90**

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.

**Bread**

Crusty ciabatta served with local olives, fresh pressed olive oil & aged balsamic  
**\$6.00**

**Sides**

Sides will change daily and your wait staff will advise of today's selection  
**\$8.00 each**

**Desserts**

*Margan 2008 Botrytis Semillon*

Chocolate fondant with caramel ice cream and salted vanilla hazelnuts

Glazed quince and frangipani tart with buttermilk ice cream

Lavender panna cotta with toffee apples and almonds

Spiced carrot cake with a star anis anglaise and aged rum syrup

Cheese cigar with Roquefort and quince

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

**\$22 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 loose leaf English breakfast, earl grey, peppermint,

chamomile and green tea

**\$4 each**