



' 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

## Lunch Menu February 2010

Our lunch menu celebrates the concept of tasting plates and is designed to maximise your food experience. Plate selections are served to the centre of your table so that everyone can enjoy a small sample of as many of the choices as you wish. Each plate is suitable for two to share.

### Plates

Pate and terrine selection with fig and prune compote and crostini \$20

*Margan 2008 Sparkling Chardonnay Pinot Noir (Method Champenoise)*

Wild mushroom linguine with poached egg and parmesan \$22

*Margan 2006 Barbera*

Coddled Atlantic salmon served with sea trout roe and chive vinaigrette \$24

*See Saw 2009 Semillon Sauvignon Blanc*

Escallop of Hunter Angus beef, chargrilled zucchini and pumpkin, confit tomato \$25

*Margan 2007 Shiraz*

Garden potato gnocchi with grilled prawns and sage brown butter \$26

*Margan 2009 Chardonnay*

Pan fried kingfish with crust of garden herbs, parmesan crumbs, green beans \$26

*Margan 2003 White Label Aged Release Semillon*

Shaved Jamon Iberico with figs and buffalo mozzarella \$24

*Margan 2009 Shiraz Saignee*

Slow roasted chicken leg with pearl barley preserved lemon and thyme \$26

*Margan 2003 Verdelho*

**Bread**

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

**\$6.00**

**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**

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.

## **Desserts**

*Margan 2008 Botrytis Semillon*

Creme brulee 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

**All \$12 each**

## **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