



' 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. 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

Lunch Menu Spring 2008

Our lunch menu celebrates the concept of tasting plates and is designed to maximise your food experience. Platter 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 platter is suitable for two to share.

Platters

Duck liver paté with Botrytis Semillon jelly, pork and rabbit terrine with sourdough toast \$20

Margan 2000 Sparkling Semillon (Method Champenoise)

Grilled scallops, fresh lemon, garlic and parsley \$22

Margan 2007 White Label Semillon

Garden asparagus with prosciutto & poached free range egg \$20

See Saw 2007 Semillon Sauvignon Blanc

Lightly battered fresh flat-head fillets with lemon & aioli \$22

Margan 2007 Semillon

Duck ravioli in a mushroom and thyme broth with gremolata \$22

Margan 2007 White Label Barbera

Beetroot cured salmon with our potato, watercress and dill salad \$22

Margan 2008 Shiraz Saignee

Our pumpkin gnocchi with sage, butter and toasted pine nuts \$20

Margan 2008 Verdelho

Roast spatchcock with roast fennel, spring onions and baby radish \$22

Margan 2007 Chardonnay

Grilled prawns with risotto of tomato, chilli and our rocket \$24

Margan 2007 Semillon

Pan fried escalope of beef, grilled shallots, lemon & chickory \$24

Margan 2006 Shiraz

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-freddo
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