

Margan RESTAURANT

Our vineyards consist of 100 hectares of old, low yielding vines grown here in the Broke Fordwich sub-region of the Lower Hunter Valley. They produce single vineyard wines that are true expressions of the climate and soil that is unique to our wine region.

All wines are made on site here at the winery in Broke.

Along with the current vintages of each variety, I have selected some older vintages from my own cellar, which are drinking well right now.

I have also included our Limited Release Wines, the *White Label* and *Aged Releases*. These are selected from great vintages only and are made in limited volumes for the exclusive availability of our Margan customers.

Enjoy these wines with your meal here in the Restaurant. They are served to you in beautiful glassware and are all at cellar door prices!

Cheers,
Andrew Margan,
Winemaker

★★★★★ 5 Star Winery -
James Halliday Wine Companion 2009, 2010, 2011, 2012
Winner - Regional Wine List of Year 2011, SMH Good Food Guide
Top 10 Best NSW Regional Restaurants, Gourmet Traveller 2011
Winner - Sustainable Restaurant of Year 2011, SMH Good Food Guide
Best Restaurant - NSW Tourism & Hunter Tourism Awards 2010, 2011
Finalist - Australian Tourism Awards - Restaurant 2011

MARGAN CURRENT RELEASE WINE

2010 Margan Methode Champenoise Chardonnay Pinot Noir	\$8	\$35
2011 Margan Frizzante	\$5	\$17
2011 Margan Semillon	\$5	\$18
2011 Margan Verdelho	\$5	\$18
2010 Margan Chardonnay	\$5	\$18
2011 Margan Shiraz Saignée (Rosé)	\$5	\$17
2009 Margan Merlot	\$7	\$22
2009 Margan Shiraz	\$7	\$22
2010 Margan Cabernet Sauvignon	\$7	\$22
2009 Margan Botrytis Semillon	\$8	\$30

MARGAN MUSEUM STOCK WINE

2003 Margan Semillon	n/a	\$35
1998 Margan Verdelho	n/a	\$35
2003 Margan Chardonnay	n/a	\$35
2006 Margan Barbera	n/a	\$45
2000 Margan Cabernet Sauvignon	n/a	\$50
2001 Margan Shiraz	n/a	\$75
2001 Margan Botrytis Semillon	n/a	\$50
2004 Margan Botrytis Semillon	n/a	\$50
2006 Margan Aged Release Semillon	n/a	\$50

MARGAN WHITE LABEL CURRENT RELEASE

2009 White Label Semillon	\$8	\$30
2010 White Label Chardonnay	\$8	\$30
2008 White Label Barbera	\$8	\$30
2007 White Label Shiraz	n/a	\$65

I also make a couple of wines under another brand which blends the finesse of the Hunter with the aromatics and richness of other regions.

SEE SAW WINE

2011 Hunter / Central Ranges Semillon - Sauvignon Blanc	\$6	\$20
2010 Hunter / Barossa Shiraz - Mourvedre	\$6	\$20

BEER

I really enjoy drinking foreign beers in foreign countries but I am not a fan of the food miles required to ship those beers to Australia when we make so many good beers ourselves. Here is a good Aussie selection.

\$/Bottle

STANDARD

Hahn Light	\$5
Cascade Light	\$5
Carlton Dry	\$6
Pure Blonde	\$7
Cascade Premium	\$7

PREMIUM

Crown Lager	\$8
Beez Neez	\$8
Coopers Pale Ale	\$8
New Norcia Abbey Ale	\$8
Knappstein Reserve Lager	\$8
Pikes Oakbank	\$8

SPIRITS

	\$7
Bombay Sapphire Gin	
Absolut Vodka	
Campari	
Jim Beam Bourbon	
Bundaberg Rum	
Johnny Walker Red Label Whisky	
Johnny Walker Black Label Whisky	\$8

COCKTAILS

\$15

Bellini	
Peach nectar and prosecco (sparkling)	
Negroni	
Campari, gin, cinzano rosso	
Mojito	
White rum, mint, lime and soda	
Margherita	
Tequila, cointreau and lemon juice and ice	
Cosmopolitan	
42 below vodka, cranberry juice and lime	
Bloody Mary	
42 below vodka, tomato juice, tobacco, worcestershire sauce	
Martini	
Classic stirred martini with gin and dry vermouth	
Long Island Ice Tea	
Tequila, vodka, cointreau and spiced rum & coca-cola	

SOFT DRINKS

Coke	\$3
Diet Coke	\$3
Lemonade	\$3
Lemon Squash	\$3
Lemon, Lime & Bitters	\$3
Premium Orange Juice	\$4
Premium Apple Juice	\$4

WATER

We offer you pure, filtered rainwater with our compliments

Alternatively, we have Cape Grim (Tasmania) sparkling mineral water. 750ml bottle	\$8
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WINEMAKER'S SELECTION

I always have fun putting this list of wines together for our restaurant, not the least because I get to be on the buying end of wine transactions, rather than the sales end.

Being someone who enjoys drinking a diverse range of varieties from many different wine regions, I could come up with a list that would take you hours to read. So using considerable restraint, I have selected my top 150 wines.

The selection includes iconic Hunters, selected Australian regional specialties, and some imported wines covering a wide range of classic areas.

I have divided the wines into categories according to the body of the wine and/or where it is from.

This list will adapt to the seasons, as well as to vintage variations and availability but it will always focus on offering interesting, high quality wines, which can be enjoyed with great food. Having been in the wine industry all my life I have many friends who make great wine and you will find some of these listed.

You are invited to our restaurant to enjoy my selection of wines.

Cheers,
Andrew Margan,
Winemaker



2 Glasses - SMH Good Food Guide 2011

Winner - Regional Wine List of Year 2011



2 Glasses - Gourmet Traveller Restaurant Guide 2012