



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 produce harvested straight from our Kitchen Garden.

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, butter, yoghurt, some soft cheeses, olives, smallgoods, pastries, etc.

In addition to what we lovingly grow, we use local suppliers.

We are now certified with Green Table Australia as well as the WFA Entwine program (first & only Hunter Valley winery) for our environmental sustainability initiatives and are proud to have been awarded:

Winner - Sustainable Restaurant Award, Good Food Guide 2011

Gourmet Traveller - Top 10 Regional NSW Restaurants 2012

Winner - Best Restaurant, NSW Tourism Awards 2010, 2011

Winner - Best Restaurant, Hunter Tourism Awards 2010, 2011

Winner - Regional Wine List of the Year , Good Food Guide 2011

Our talented kitchen team is headed by Chef Josh Davidson & Millie Marsh leads the Restaurant floor team.

Andrew Margan has made your wine and created a great wine list.

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

Dinner Menu Summer 2012

Hand knotted buffalo mozzarella with fig, raisins, vincotto & fried almonds*

See Saw 2011 Semillon Sauvignon Blanc

Seared yellow fin tuna with panzanella salad, green beans, salsa verde

Margan 2011 Semillon

Veal carpaccio with ricotta filled zucchini flower, grano padano & olive vinaigrette

Margan 2011 Shiraz Saignee (Rose)

Seared scallop with jamon serrano, watercress, hazelnut & blackcurrant vinaigrette*

Margan 2009 Chardonnay

Potato & sage gnocchi, porcini, swiss brown mushrooms, Binnorie goats curd

Margan 2006 Aged Release Semillon

Our squid ink spaghetti with prawns, fennel agro dolce, chilli & pangrattato

Margan 2011 Frizzante (semi sparkling Semillon)

Garden sweet corn cream with confit chicken, piquillo pepper & baby herbs*

Margan White Label 2010 Chardonnay

Free range quail with baby beetroot, gorgonzola piccante, pear & radicchio salad*

Margan 2009 Merlot

Tomato risotto with Morton Bay bug & basil mascarpone*

Margan 2011 Verdelho

Crispy ballontine of chicken, honey parsnips, chestnuts, brussel sprouts & pancetta*

Margan White Label 2008 Barbera

Slow braised lamb shoulder with baby spinach, peperonata & eggplant caviar*

Margan 2009 Shiraz

Roast duck, dePuy lentils, balsamic glazed pearl onions & carrot puree*

Margan 2010 Cabernet Sauvignon

3 tasting courses \$60, 4 tasting courses \$75, 5 tasting courses \$90, Per Person

If you have any food allergies - see above, * denotes gluten free,
For dietary preferences, 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 fresh pressed olive oil & aged balsamic, or
our freshly churned cultured butter
\$7.00

Sides

Sides will change daily according to what we are harvesting from our garden
\$8.00 each
Local olives, marinated, served with grissini & aged parmesan
\$10.00 each

Desserts

Margan 2009 Botrytis Semillon

Chocolate delice, mint, balsamic & strawberry sorbet
Yoghurt semifreddo with macerated cherries, meringue & macadamia nut praline
Botrytis Semillon poached white peaches with frangipan tart & ginger ice cream
Coconut pannacotta with pineapple, black sesame tuille, passionfruit & lime jelly
Our selection of gelati
Affogato: Our vanilla bean gelato with praline, a shot each of coffee & amaretto

Cheese Platter:

A selection of 4 artisan cheeses
\$28 each

Coffee & Tea

Our coffee is Vittoria Cinque Stelle
Please select from: ristretto, espresso, macchiato, long black,
flat white, cappuccino & café latté

We serve beautiful organic teas from the Tea Forte range:
English breakfast, earl grey, mint,
chamomile & green tea
\$4 each



And in case you wanted to know...



Rooster and 'our girls' in their hen house which opens onto the shady orchard for day time roaming.

Summer is a busy time of year for us in the Hunter Valley. The grapes in the vineyard are ripening and the garden is bursting with fresh new season produce.

We sow a range of vegetables, have trees in the orchard, an olive grove & especially love to use heirloom seeds (non hybrid, non GM varieties) for novelty (everything old is new again) and good old fashioned flavour. For the summer months we are picking:

Tomatoes, potatoes, pumpkin, peas, corn, baby turnips, parsnips, leeks, cavolo nero, beetroot, chillies, garlic, spring onions, shallots, baby carrots, broccoli, silver beet, spinach, cime de rappa, radish, fennel, lettuce, rocket & herbs, berries, stone fruits, figs & lemons. We also have bee hives for wonderful unfiltered honey.

Our menu is influenced by the flavours and traditions of the Mediterranean to which we have added our own contemporary spin. Some of the ingredients we love to incorporate prompt discussion so here is a little extra information:

mozzarella di bufala (a soft cheese made from the highly nutritious milk of domesticated water buffalo.)

vincotto ('cooked wine' a dark, sweet condiment from Apulia, SE Italy.)

jamon serrano (dry cured ham from the Sierra mountains, Spain)

peperonata (a sauce made of sautéed red peppers, tomatoes and onions)

agro dolce (an Italian sour (agro) and sweet (dolce) sauce from Sicily)

piquillo peppers (tiny sweet Spanish chilli, ember roasted & hand peeled)

pangrattato (bread crumbs, lemon zest, herbs & garlic roasted in olive oil)

gorgonzola piccante (piquant, spicy & rich blue Italian cheese-cows milk)

panzanella (salad of sourdough bread, tomato, herbs & vinaigrette)

grano padano (grainy, hard Italian cheese ripened for 9-20 months similar to parmigiano reggiano but milder & from a different region)

Our girls (pictured left with lone rooster) give us great free range eggs. They are the following species:

Rhode Island Red (glossy, russet colour)

Barter Brown (brown with white flecks and tail feathers)

Australorp (pure black)

Italian Leghorns (long legged, pure white and bossy!)

They have lots of personality which keeps them off the menu!