



Margan Restaurant is now in its twelfth year and Margan Wines celebrates 22 years as a leading Hunter Valley winery. As the pioneers of agri-dining in the Hunter valley we are committed more than ever to our **'estate grown, estate made'** ethos.

We craft our menus around what we harvest from our one-acre kitchen garden and orchard to maintain a truly seasonal focus. In addition, we have our own olive trees, free range chickens, bee hives and raise our own lambs, all of which is incorporated into our menu.

We love to celebrate the quality local produce of the region and so choose to collaborate with our neighbours and source locally including Wagyu beef, animals from Krinklewood biodynamic farm, mushrooms, olive oil, poultry and other farm gate producers.

We are firm believers in respectful animal husbandry and all our poultry, fish and animals are raised humanely and sustainably. Our 'nose to tail' philosophy shows respect for the entire animal utilising prime cuts as well as secondary ones with our own charcuterie production including prosciutto, coppa and pancetta. We 'dry age' our beef on site to ensure maximum flavour.

As farmers, we are committed to looking after the land and as such are certified with Green Table Australia and WFA Entwine program for our environmental stewardship (first and only HV restaurant and winery). Integrity is important to us. Our accreditation benchmarks us internationally for best practice to ISO14000.

Andrew Margan has created a great wine list with current and back vintage Margan wines as well as a collection of other Hunter greats and international gems from his own private collection.

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

 **SMH Good Food Guide One Chef Hat 2017, 2018**

**★★★★★ 5 Star Winery James Halliday Wine Companion 2009 – 2018**

**Top Ten Regional NSW Restaurants- Gourmet Traveller Restaurant Guide 2012, 2014, 2018**

**Winner - Excellence in Food Tourism, Australian Tourism Awards 2015, 2016, 2017**

**Winner – NSW Restaurant in a Winery – Restaurant and Caterers Savour Awards 2015**

**Winner - Sustainable Restaurant Award SMH Good Food Guide 2012, 2014**



## GARDEN TO PLATE TASTING MENU

Beetroot ▪ hazelnuts ▪ cultured cream ▪ bitter leaves

*Margan White Label Verdelho 2016*

Hen Egg ▪ Jerusalem artichoke ▪ parsnip

*Margan Aged Release Semillon 2012*

Haloumi ▪ earl grey tea ▪ pumpkin ▪ raisin

*Margan Breaking Ground Barbera 2015*

Suffolk Lamb ▪ potato ▪ kohlrabi ▪ spinach

*Margan White Label Shiraz 2014*

Pre-Dessert

Spiced apple mille-feuille ▪ walnut ▪ ginger

*Margan Botrytis Semillon 2014*

**\$115 | \$160 inc wine match**

**Additional artisan cheese course \$10 per piece**

For dietary preferences, please consult your wait staff for menu options as many of our dishes can be modified to suit your requirements.



## SMALLER

Beetroot ▪ hazelnuts ▪ horseradish cream ▪ bitter leaves

*Margan White Label Verdelho 2016*

Ceviche of Kingfish ▪ finger lime ▪ scallop ▪ cucumber ▪ avocado

*Margan White Label Semillon 2016*

Pork belly ▪ carrot ▪ black garlic ▪ ricotta ▪ pine nuts

*Margan Aged Release Chardonnay 2011*

Margan Hens egg ▪ Jerusalem artichoke ▪ parsnip

*Margan Aged Release Semillon 2012*

## LARGER

Haloumi ▪ earl grey tea ▪ pumpkin ▪ raisin

*Margan Breaking Ground Barbera 2015*

Blue Eye Trevalla ▪ wakame ▪ brassicas ▪ Margan vermouth mussels and clams

*Margan White Label Semillon 2016*

Little Hill Farm Chicken ▪ brussel sprouts ▪ pancetta ▪ parsnip ▪ crispy chicken skin

*Margan White Label Barbera 2015*

Ranger's Valley Beef rump cap ▪ celeriac ▪ kohlrabi ▪ spinach

*Margan Breaking Ground Tempranillo Graciano Shiraz 2015*

Our olives with house made grissini and aged parmesan \$10

Selection of side dishes from the garden \$10

Wines are a suggested match and priced as per our current wine list

**2 Courses \$65 | 3 Courses \$85**

## In between

A cheese board selection of local and imported artisanal cheeses \$10 Per Piece

## To finish

Margan citrus curd ▪ granita ▪ vanilla ▪ meringue

*Margan Botrytis Semillon 2014*

Spiced apple mille-feuille ▪ walnut ▪ ginger

*Margan Botrytis Semillon 2014*

Mint semifreddo ▪ chocolate crèmeux ▪ cocoa soil

*Margan Botrytis Semillon 2014*

Quince ▪ buttermilk ▪ almond ▪ barbera

*Margan Botrytis Semillon 2014*

Two pieces of artisanal cheese ▪ lavosh ▪ house-made preserve

*Wines are a suggested match and priced as per our current wine list*

## *Margan Estate Grown produce includes:*

Beetroots ▪ Kumquat ▪ Radish ▪ Leek ▪ Potatoes ▪ Heirloom Carrots ▪ Rosemary ▪ Baby gem ▪ Eggs ▪ Parsnip ▪  
Cauliflower ▪ Thyme ▪ Yacon ▪ Sage ▪ Honey ▪ Butternut pumpkin ▪ Lettuce ▪ Borage ▪ Mint ▪ Elderflower ▪ Peas  
▪ Rocket ▪ Fennel ▪ Garlic ▪ Lime ▪ Onion ▪ Kohlrabi ▪ Olives ▪ Apples ▪ Spinach ▪ Chard ▪ Green Beans ▪ Kale ▪  
Turmeric ▪ Lemongrass ▪ Sweet potato ▪ Blood Orange ▪ Snap Peas ▪ Lemon ▪ Turnip ▪ Rhubarb ▪ Quince ▪  
Jerusalem Artichoke ▪ Ginger ▪ Broad beans ▪ Finger Limes ▪ New Zealand Spinach



Leading the field in environmental sustainability