

Margan Garden to Plate

Beetroots ▪ Apple ▪ Radish ▪ Persimmons ▪ Leek ▪ Potatoes ▪
Heirloom Carrots ▪ Rosemary ▪ Mizuna ▪ Baby gem ▪ Eggs ▪ Parsnip
▪ Pear ▪ Thyme ▪ Chive ▪ Sage ▪ Honey ▪ Butternut pumpkin ▪ Chilli
▪ Lettuce ▪ Mustard leaf ▪ Borage ▪ Rose ▪ Mint ▪ Elderflower ▪
Cucumber ▪ Rocket ▪ Fennel ▪ Garlic ▪ Onion ▪ Kohlrabi ▪ Olives ▪
Spinach ▪ Chard ▪ Turnip ▪ Tumeric ▪ Lemongrass ▪ Green Bean ▪
Zucchinni ▪ Kale ▪ Turnip ▪ Quince ▪ Kipfler Potato ▪ Ginger ▪
Tomato ▪ New Zealand Spinach ▪ Broccoli ▪ Cauliflour ▪ Sugarloaf
Cabbage ▪ Jerusalem Artichoke ▪ Celeriac ▪ Kohlrabi

Smaller

Veal tartare ▪ egg yolk ▪ capper

Larger

Margan Suffolk Lamb ▪ potato ▪ kohlrabi ▪ parsnip

To finish

Margan Honey ▪ macadamia ▪ milk parfait ▪ thyme

3 course \$75 per person

Sides \$10

Olives \$10

Margan Garden to Plate Tasting Menu

A five-course journey through the Margan kitchen garden and a
showcase of local produce

Veal tartare ▪ egg yolk ▪ capper

Margan Breaking Ground Albarino 2018

Spiced Cauliflower ▪ raisin ▪ earl grey ▪ sage ▪ lemon

Margan Ceres Hill Semillon 2018

Pork belly and loin ▪ carrot ▪ potato ▪ mustard

Margan Breaking Ground Barbera 2017

Margan Suffolk Lamb ▪ potato ▪ kohlrabi ▪ parsnip

Margan Breaking Ground Tempranillo Graciano Shiraz 2017

Margan Honey ▪ macadamia ▪ milk parfait ▪ thyme

Margan Botrytis Semillon 2015

5 course \$90 per person

75ml wine matching \$45 per person