



Margan Wines was established in 1996 and Margan Restaurant opened its doors a decade later. As the pioneers of Agri-Dining in the Hunter Valley we are committed to our 'estate grown, estate made' ethos.

We craft our menus around the harvest from our one-hectare kitchen garden & orchard to maintain a hyper-local focus. In addition, we have our own olive trees, free range chickens, beehives and raise our own lambs, all of which is incorporated into our menus.

We love to champion the quality produce of the region and collaborate with our neighbours and farm gate producers for olive oil, poultry, milk and sustainably reared animals. The Hunter Valley used to be an ancient seabed millions of years ago but now is an inland region. So for seafood we source from the coast of Newcastle and Port Stephens and only use sustainable species.

As farmers, we are committed to looking after the land and are certified with Sustainable Winegrowing Australia (first and only HV restaurant and winery). Our accreditation benchmarks us internationally to ISO 14000 for best practice in environmental stewardship. Additionally, we are headed towards carbon neutrality.

We trust that you enjoy your time with us,

Lisa Margan

## *Margan Garden to Plate Tasting Menu*

A five-course celebration of our estate grown and made produce

House baked bread ▪ our cured olives ▪ local olive oil

Stracciatella ▪ pickled carrot & fennel ▪ preserved orange  
*Margan Ceres Hill Semillon 2018*

Sebago gnocchi ▪ pumpkin ▪ pepita ▪ sage ▪ parmesan  
*Margan Rose & Bramble 2020*

Bass grouper ▪ cauliflower ▪ broccoli ▪ walnut ▪ lemon  
*Margan Ceres Hill Chardonnay 2018*

Manning Valley beef cheek ▪ sugarloaf ▪ persilade ▪ barbera  
*Margan Aged Release Shiraz 2014*

Milk parfait ▪ orchard citrus ▪ macadamia ▪ honey  
*Margan Botrytis Semillon 2016*

75ml wine match @ \$50pp or choose something by the glass or bottle from our wine list