

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 Estate Grown produce includes:**

Broccoli ▪ Cauliflower ▪ Kohlrabi ▪ Sugarloaf Cabbage ▪ Leek ▪ Fennel ▪ Carrot ▪ Finger Lime ▪ Parsnip ▪ Beetroot ▪ Eggs ▪ Parsnip ▪ Pear ▪ Rocket ▪ Garlic ▪ Onion ▪ Eggplant ▪ Olives ▪ Mizuna ▪ Lemongrass ▪ Rosemary ▪ Turnip ▪ Quince ▪ Spinach ▪ Ginger ▪ Rhubarb ▪ Orange ▪ Grapefruit ▪ Parsley ▪ Strawberry ▪ Thyme ▪ Chive ▪ Sage ▪ Lemons ▪ Honey ▪ Celeriac ▪ Rose ▪ Bay leaf ▪ Lettuce ▪ Mustard leaf ▪ Borage ▪ Kale ▪ Mint ▪ Elderflower ▪ Limes ▪ Blood Orange ▪ Swiss Chard



Leading the field in environmental sustainability

Please feel free to visit our chickens and have a wonder through our one hectare kitchen garden after your dining experience. We hope to welcome you again soon.

## Margan Garden to Plate Tasting Menu

A five-course journey through the Margan Kitchen Garden and Orchard

House baked bread ▪ our cured olives

Stracciatella ▪ cucumber ▪ basil ▪ tomato gazpacho

*Margan Ceres Hill Semillon 2019*

Hand-rolled gnocchi ▪ pumpkin ▪ zucchini ▪ parmesan ▪ lemon

*Margan Saxonvale Verdelho 2014*

Steamed Blue Eye ▪ spanner crab ▪ fennel ▪ squid ink sauce

*Margan & Huesgen Riesling 2019*

Wagyu sirloin ▪ carrot ▪ radicchio ▪ red wine jus

*Margan Timbervines Tempranillo Graciano Shiraz 2018*

Honey parfait ▪ cherries ▪ anglaise ▪ sweet dukkah

*Margan Botrytis Semillon 2018*



## *Margan Garden to Plate Tasting Menu*

### *▪ Plant Based ▪*

A five-course journey through the Margan Kitchen Garden and Orchard

House baked bread ▪ our cured olives

Garden tomato ▪ cucumber ▪ basil ▪ capers ▪ tomato gazpacho

*Margan Ceres Hill Semillon 2019*

Hand-rolled gnocchi ▪ zucchini ▪ pumpkin ▪ parsley ▪ lemon

*Margan Saxonvale Verdelho 2014*

Kohlrabi ▪ golden beetroot ▪ fennel bisque ▪ sunflower seed

*Margan & Huesgen Riesling 2019*

Sugarloaf Cabbage ▪ raddichio ▪ carrot ▪ garden squash

*Margan Timbervines Tempranillo Graciano Shiraz 2018*

Cherries ▪ garden strawberries ▪ chocolate granita ▪ puffed rice

*Margan Botrytis Semillon 2018*

