

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 celebration of our estate grown and made produce

House baked bread ▪ our cured olives

Stracciatella ▪ beetroot ▪ pistachio ▪ capers

Margan Ceres Hill Semillon 2019

Hand rolled potato gnocchi ▪ basil pesto ▪ parmesan ▪ pumpkin

Margan Saxonvale Verdelho 2014

Steamed Bass grouper ▪ squid ink bisque ▪ zucchini ▪
preserved lemon

Margan Timbervines Chardonnay 2019

Wagyu Sirlion ▪ pearl onion ▪ asparagus ▪ parsely

Margan Fordwich Hill Shiraz 2018

Citrus parfait ▪ sweet dukkah ▪ honey

Margan Botrytis Semillon 2018

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



Margan Garden to Plate Tasting Menu

▪ *vegetarian* ▪

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

House baked bread ▪ our cured olives

Smoked eggplant ▪ beetroot ▪ pistachio

Margan Ceres Hill Semillon 2019

Hand rolled potato gnocchi ▪ basil pesto ▪ parmesan ▪ pumpkin

Margan Saxonvale Verdelho 2014

Kohlrabi ▪ carrot bisque ▪ fennel ▪ lemongrass

Margan Timbervines Chardonnay 2019

Sugarloaf Cabbage ▪ pearl onion ▪ asparagus ▪ parsley

Margan Fordwich Hill Shiraz 2018

Blood orange ▪ almond ▪ carrot ▪ sweet dukkah

Margan Botrytis Semillon 2018

75ml wine match @ \$50pp or choose something by the glass or
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