

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 ▪ local olive oil

Stracciatella ▪ beetroot ▪ pistachio ▪ capers

Huesgen & Margan Riesling 2019

Parmesan gnocchi ▪ pumpkin ▪ pepita ▪ sage

Margan Rose & Bramble Rose 2020

Bass grouper ▪ lobster bisque ▪ fennel ▪ lemongrass

Margan Timbervines Chardonnay 2019

Beef cheek ▪ macadamia ▪ young garlic ▪ radish

Margan Ripasso 2014

Citrus parfait ▪ sweet dukkah ▪ honey

Margan Botrytis Semillon 2017

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



Margan Garden to Plate Tasting Menu

▪ *vegan* ▪

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

House baked bread ▪ our cured olives ▪ local olive oil

Smoked eggplant ▪ beetroot ▪ pistachio

V Huesgen & Margan Riesling 2019

VG Margan Mourvedre 2018

Herbed gnocchi ▪ pumpkin ▪ pepita ▪ sage

V Margan Rose & Bramble Rose 2020

VG Margan Barbera 2018

Kohlrabi ▪ carrot bisque ▪ fennel ▪ lemongrass

V Margan Timbervines Chardonnay 2019

VG BC4 Shiraz 2018

Sugarloaf Cabbage ▪ macadamia ▪ young garlic ▪ radish

VIVG Margan Ripasso 2014

Blood orange ▪ almond ▪ carrot ▪ sweet dukkah

V Margan Botrytis Semillon 2017

VG Margan Cabernet Sauvignon 2018

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