

Margan Garden to Plate Tasting Menu *-plant based and vegan-*

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

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

House baked bread ▪ our cured olives ▪ local olive oil

Smoked eggplant ▪ pickled carrot & fennel ▪ preserved orange
Margan Ceres Hill Semillon 2018

Sebago gnocchi ▪ pumpkin ▪ pepita ▪ sage ▪ pangrattato
Margan Rose & Bramble Rose 2020

Cauliflower ▪ broccoli ▪ barley ▪ walnut ▪ lemon
Margan Timbervines Chardonnay 2019

Sugarloaf Cabbage ▪ kohlrabi ▪ preserved mushroom ▪ lentils
Margan Aged Release Shiraz 2014

Quince ▪ red wine ▪ macadamia
Margan Botrytis Semillon 2017

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



Artist Rebecca Rath
@rebeccarathart



Margan Estate Grown produce includes:

- Broccoli ▪ Cauliflower ▪ Kohlrabi ▪ Sugarloaf Cabbage ▪ Rhubarb ▪ 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 ▪ Celery ▪ 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.