

Margan Garden to Plate

Beetroots ▪ Kaffir lime ▪ Kumquat ▪ Radish ▪ Leek ▪ Bok Choi ▪
Potatoes ▪ Heirloom Carrots ▪ Broccoli ▪ Rosemary ▪ Baby gem ▪ Eggs ▪
Parsnip ▪ Cauliflower ▪ Thyme ▪ Yacon ▪ Sage ▪ Lemon ▪ Rose
geranium ▪ Butternut pumpkin ▪ Lettuce ▪ Borage ▪ Mint ▪ Elderflower
▪ Pears ▪ Rocket ▪ Fennel ▪ Garlic ▪ Honey ▪ Onion ▪ Rhubarb ▪ Ruby
Grapefruit ▪ Olives ▪ Spinach ▪ Chard ▪ Finger Lime ▪ Green Beans ▪
Kale ▪ Lemongrass ▪ Sweet potato ▪ Blood Orange ▪ Jerusalem
Artichoke ▪ Celeriac ▪ Lemon ▪ Turnip ▪ Asparagus

Smaller

Little Hill Farm Chicken ▪ pumpkin ▪ kumquat ▪ pistachio

Larger

Jack's Creek Rump Cap ▪ potato ▪ leek ▪ spinach

To finish

Bird's Dairy Buttermilk ▪ rhubarb ▪ beetroot

3 course \$75 per person

Sides \$10

Olives \$10

Margan Garden to Plate Tasting Menu

*A five-course journey through the Margan kitchen garden and a
showcase of local produce*

Crispy Margan hen egg ▪ asparagus ▪ snap peas
Margan White Label Verdelho 2016

Snapper ▪ garden brassicas ▪ bonito butter
Margan White Label Semillon 2016

Little Hill Farm Chicken ▪ pumpkin ▪ kumquat ▪ pistachio
Margan Breaking Ground Barbera 2015

Jack's Creek Rump Cap ▪ potato ▪ leek ▪ spinach
Margan Breaking Ground Shiraz Mourvèdre 2015

Bird's Dairy Buttermilk ▪ rhubarb ▪ beetroot
Margan Botrytis Semillon 2013

5 course \$90 per person

75ml wine matching \$45 per person

Olives \$10