



Margan Restaurant is now in its ninth year and as the pioneers of agri-dining in the Hunter valley we are committed more than ever to our **'estate grown, estate made'** ethos.

We base our menus around what we harvest from our one acre kitchen garden and orchard to maintain a truly seasonal focus. In addition we have our own olive trees, free range chickens, honey and raise our own lambs. A selection of our estate grown produce is incorporated into this menu.

What we do not grow or produce here on the estate we source from our local area including Wagyu beef, pigs from Krinklewood biodynamic farm, mushrooms, olive oil and farm gate produce from Broke.

We are firm believers in respectful animal husbandry and all our poultry, fish and animals are raised humanely and sustainably. Our 'nose to tail' philosophy shows respect for the entire animal utilising prime cuts as well as secondary ones with our own charcuterie production including prosciutto, coppa and pancetta. We 'dry age' our beef on site to ensure maximum flavour.

As farmers we are committed to looking after the land and as such are certified with Green Table Australia as well as the WFA Entwine program for our environmental sustainability initiatives (first and only HV restaurant and winery). Integrity is important to us and our accreditation benchmarks us internationally for best practice to ISO14000.

Andrew Margan has created a great wine list with current and back vintage Margan wines as well as a collection of other Hunter greats and international gems from his own private collection.

We trust that you enjoy your time with us,

Lisa Margan

★★★★★ 5 Star Winery James Halliday Wine Companion 2009 – 2016

Top Ten Regional NSW Restaurants- Gourmet Traveller Restaurant Guide 2012, 2014

Winner - Excellence in Food Tourism, Australian Tourism Awards 2014

Winner - Sustainable Restaurant of the Year SMH Good Food Guide 2012, 2014

Winner - Best Restaurant, NSW & Hunter Tourism Awards 2010, 2011, 2012 - Hall of Fame

5 Course Degustation

Garden beetroots ▪ goats' curd ▪ rhubarb ▪ cocoa ▪ hazelnut
Smoke and Mirrors Pinot Gris 'MK.1' 2013

Salmon pastrami ▪ cucumber ▪ rye ▪ kohlrabi
Margan Aged Release Semillon 2010

Glazed pork belly ▪ pigs ear ▪ carrot ▪ ginger ▪ nashi pear
Margan White Label Barbera 2013

Smoked lamb ▪ miso ▪ eggplant ▪ cauliflower ▪ black sesame
Margan Merlot 2009

Margan summer pavlova ▪ yoghurt sorbet
Margan Frizzante 2015

5 course Degustation \$100 Per Person
With 5 matching wines 75ml pour + \$45 Per Person

Additional artisan cheese course \$10 Per Person
A selection of today's harvest from the garden as sides \$8

For dietary preferences, please consult your wait staff for menu options
as many of our dishes can be modified to suit your requirements.

2 Courses \$65, 3 Courses \$80

Smaller

Garden beetroots ▪ goats' curd ▪ rhubarb ▪ cocoa ▪ hazelnut
Smoke and Mirrors Pinot Gris 'MK.1'2013

Salmon pastrami ▪ cucumber ▪ rye ▪ kohlrabi
Margan Aged Release Semillon 2010

King Prawns ▪ chicken oyster ▪ pencil leeks ▪ Pepe Saya mascarpone
Margan White Label Chardonnay 2014

Glazed pork belly ▪ pigs ear ▪ carrot ▪ ginger ▪ nashi pear
Margan White Label Barbera 2013

Larger

Potato gnocchi ▪ globe artichoke ▪ spring greens ▪ cured egg yolk
Margan Rosé 2014

Gold Band Snapper ▪ clams ▪ fennel ▪ tomato ▪ olive
Margan White Label Verdelho 2014

Slow cooked chicken ▪ braised celery ▪ corn ▪ macadamia ▪ basil
Margan Chardonnay 2007

Smoked Lamb ▪ miso ▪ eggplant ▪ cauliflower ▪ black sesame
Margan Merlot 2009

Local olive plate with house made grissini and aged parmesan \$10
Selection of side dishes from the garden \$8

In between

See our cheese board for this weeks selection of local and imported artisanal cheeses \$10 per piece

To finish

Two pieces of cheese from the board

Margan summer pavlova ▪ yoghurt sorbet

Margan Frizzante 2015

Garden figs ▪ crème caramel ▪ sherry ▪ blueberry ▪ savoury grains

Margan Botrytis Semillon 2011

Chocolate cremeaux ▪ peanut sponge ▪ salted peanut ice cream

Margan Botrytis Semillon 1999

Coconut pannacotta ▪ fennel ▪ crystalised ginger ▪ licorice ice cream

Margan Botrytis Semillon 2011

Some of the produce from our garden this month is:

Beetroots Radish Leek Mustard greens Broccoli Broad Beans Potatoes Heirloom carrots Peas Baby gem
Eggs Parsnip Parsley root Celery Artichokes Lettuce Borage Elderflower Cavolo Nero Fennel Native
lemon Finger Limes Strawberries Asparagus Honey Limes Grapefruit Figs Spinach Rainbow Chard
Rhubarb Kohl Rabi