

Margan Farm To Table Tasting Menu

Marinated Ceres Hill olives

House-baked chardonnay lees focaccia
and cultured butter with smoked lees salt

Crudites of summer vegetables with baba ganoush

To share

Garden tomatoes, basil and balsamic

Crumbed zucchini flowers with ricotta and lemon

Crudo of local white fish, cucumber, shallots, coriander, mint & chilli

Roasted beetroots, pickled rhubarb, fromage frais and sorrel

Choice of two, served to share

Honey cured BBQ pork, mandarin and kombu marmalade

Green olive gnocchi, summer vegetables, pecorino and sage

Coal kissed swordfish, garden chermoula and spiced macadamia

Binnie Beef Wagyu steak, aromatic herbs and lime jus (+\$10pp)

Served with

Radicchio di Castelfranco, plum and hazelnut vinaigrette

Roasted squash, garlic yoghurt & pepitas

Optional cheeses

One cheese 15 | Two cheeses 25 | Three cheeses 35

Holy Goat La Luna, Marcel Petite 24-month Comté, Heidi Gruyère

Salted caramel brulee with macerated stone fruit