

Margan Farm To Table Tasting Menu

Marinated Ceres Hill olives

Chardonnay lees focaccia with cultured butter

Crudites of summer vegetables with red pepper hummus

Garden tomatoes, capsicum, basil and fromage frais

Sticky roasted beetroots, pine nuts, balsamic and sorrel

Choice of Main

Margan family lamb, caponata, salsa verde

Ricotta gnocchi with pumpkin and pesto

Mulloway, cucumbers, preserved lemon and anchovy butter

Optional cheeses

One cheese 15 | Two cheeses 30 | Three cheeses 40 | Four cheeses 50

St Agur, Holy Goat La Luna, Marcel Petite 24-month Comté, Hunter Belle Ash Brie

To finish

Salt caramel bavarois with summer fruits

Margan Wine Match

Single vineyard, sustainably farmed here, in Broke Fordwich

White Label Albarino, 2023

Rose & Bramble Rose 2023

White Label Ceres Hill Chardonnay, 2022

White Label Timbervines Tempranillo Graciano Shiraz, 2022

OR

White Label Ceres Hill Barbera, 2021

Margan Botrytis Semillon, 2023

\$60 per person

Reserve Wine Match

A selection of reserve, limited, and museum release wines

***Huesgen & Margan Riesling, 2022**

Breaking Ground Rosato, 2022

White Label Ceres Hill Chardonnay, 2019

White Label Tempranillo Graciano Shiraz, 2017

OR

Breaking Ground Barbera, 2023

Margan Botrytis Semillon, 2023

\$90 per person

If you love any of these wines and want to take some home with you, please ask our team for assistance