

# Margan

WINERY & RESTAURANT

## Margan Farm To Table Tasting Menu

Marinated Ceres Hill olives

Chardonnay lees focaccia with cultured butter

Crudites of baby vegetables with whipped garden beetroot

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Stracciatella, capsicum salsa verde, cucamelon, mustard leaf

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Albacore tuna crudo, aquachile, piel del sapo melon, finger lime

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### Choice of Main

BBQ pork, celeriac, turnip tops, masterstock

Butternut pumpkin ravioli, brown butter, sage, whey

Sand whiting, leeks, tarragon, bisque

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### Optional cheeses

One cheese 15 | Two cheeses 30 | Three cheeses 40

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

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Sticky Beard honey cake, quince, sheep's milk yoghurt

Farm To Table Tasting Menu \$115pp

Margan Wine Match (100ml) \$60pp

Reserve Margan Wine Match (100ml) \$90pp