

Margan Farm To Table Tasting Menu

Marinated Ceres Hill olives

House-baked focaccia & cultured butter with smoked lees salt

Crudites of summer veg with baba ghanoush

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Garden tomatoes, stracciatella, basil & balsamic

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Roasted beetroots, pickled rhubarb, pine nuts & sorrel

Choice of two to share

Honey cured BBQ pork, mulberry & kombu marmalade

Herb gnocchi, garden butternut, burnt butter and parmesan

Wallis Lakes Mulloway, garden chermoula and spiced macadamia

Binnie Beef Wagyu Rump Cap, aromatic herbs & lime jus (+\$15pp)

Served with

Twice-cooked Nicola potatoes with rosemary

Garden cucumbers, spring onion, coriander, tamari and sesame

Optional cheeses

One cheese 15 | Two cheeses 25 | Three cheeses 35

St Agur, Holy Goat La Luna, Marcel Petite 24-month Comté

To finish

White chocolate bavarois with summer fruits

Margan Wine Match

Single vineyard, sustainably farmed here, in Broke Fordwich

White Label Albarino, 2023

White Label Fordwich Hill Chardonnay, 2022

White Label Timbervines Tempranillo Graciano Shiraz, 2022

(matched with BBQ Pork & Binnie Beef Wagyu)

White Label Ceres Hill Barbera, 2021

(matched with Gnocchi & Mulloway)

Margan Botrytis Semillon, 2023

\$50 per person

Reserve Wine Match

A selection of reserve, limited, and museum release wines

Breaking Ground Albarino, 2023

***Huesgen & Margan Riesling, 2022**

White Label Tempranillo Graciano Shiraz, 2017

(matched with BBQ Pork & Binnie Beef Wagyu)

Breaking Ground Barbera, 2023

(matched with Gnocchi & Mulloway)

Margan Botrytis Semillon, 2023

\$80 per person

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