

## Margan Farm To Table Tasting Menu

Marinated Ceres Hill olives

Chardonnay lees focaccia with local olive oil & balsamic

Crudites of summer vegetables with red pepper hummus

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Garden cucumbers, whipped ricotta and herbed vinaigrette

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Poached beetroots, pine nuts, orange and sorrel

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### Choice of Main

Margan family lamb, smoked eggplant, olive and rosemary jus

Wallis Lakes mullock, garden chermoula and spiced macadamias

Garden cherry tomato tart with mozzarella and basil

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### 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

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### To finish

Salt caramel 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 Lamb)*

**White Label Ceres Hill Barbera, 2021**

*(matched with Tomato tart & Mullock)*

**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 Lamb)*

**Breaking Ground Barbera, 2023**

*(matched with Tomato tart & Mullock)*

**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 for assistance*