



TWINE RESTAURANT

food | weddings | events | hunter valley

BREADS

bread board - house olives | marinated fetta
sweet balsamic | olive oil 12

bruschetta - toasted sourdough | Italian tomato salsa
basil | evoo | parmesan | sticky shiraz 15

ENTREE

chicken roulade - semi-sundried tomato | garlic butter
cauliflower cream 19

salmon gravlax - toasted schiacciata bread
avocado salsa | cress | house labna 20

dozen oysters three ways - natural | kilpatrick
rockefeller | local sydney rock 36

king prawn ravioli - preserved lemon | dill
pepper parmesan 20

four cheese arancini - roast aioli | baby herbs
smoked cheddar 18

ancient grain salad - goats curd | roast pumpkin |
beetroot | grains | goji berry | green leaves seeded
dressing... gf | v 18

dietary requirement? please advise... we'll modify accordingly if possible



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MAINS

grilled salmon fillet - garlic buttered chats beans semillon cream sauce...gf	33
chimichurri chicken - marinated breast fillet seville spinach and chickpeas labna beetroot cream sautéed greens..gf	32
seafood linguini - kaffir lime mild chilli coriander chorizo pecorino	34
lamb shank croquette - parmsan panko crumb butternut cream rich lentils jus sautéed greens	35
wild mushroom gnocchi - house made potato gnocchi mushroom ragu grilled asparagus grana padano	29
confit duck maryland - sweet potato fritter baby spinach jus sticky plum...gf	35
smoky beef brisket - sticky bourbon sauce rustic bbq pit beans slaw chard corn cob chats	33
eggplant moussaka - layered winter vegetables greek tomato sauce sautéed beans ..gf v ve	70

SIDES

fries w/ aioli	8	green beans	10
garden salad	9	rustic chats	12
house olives	9	extra bread	2

gf- gluten free | v - vegetarian | ve - vegan
dietary requirement? please advise... we'll modify accordingly if possible
10% surcharge applies on Sunday's | 15% surcharge on public holidays



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BEVERAGES

SPARKLING

	G	B
Wynwood Estate - Cherry Blossom Moscato	10	42
Cockfighters Ghost- Sparkling Chardonnay	11	44
Wynwood Estate - Sparkling Semillon	10	42
Veuve Clicquot Brut NV		145

WHITE WINES

Tulloch- Vineyard selection Verdelho	11	44
Tamburlaine - Chardonnay	10	42
Cockfighters Ghost - Pinot Gris	11	44
Saddlers Creek - Semillon	13	45
Wynwood Estate - Reserve Semillon		52
Wynwood Estate - Reserve Chardonnay		52

RED WINES

Tamburlaine - Shiraz	10	42
Audrey Wilkinson - Rose	11	44
Tamburlaine - Cab merlot	12	46
Saddlers Creek - Bluegrass Cabernet Sauv		52
Wynwood Estate - Reserve Shiraz		52

BEERS

Corona - larger	8
James Squire - 150 lashes pale ale	8
Great Northern - Super Crisp	7
Carlton Dry - larger	7
Coopers Premium - light	6

COCKTAILS

espresso martini | mojito | strawberry
daiquiri | margarita

CIDERS

Somersby - Apple	8
Somersby - Pear	

SPIRITS

Pimms | Jim beam | Southern Comfort | Vodka |
Bailey's Midori | Captin Morgan | Malibu | Frangelico |
Galliano Sambuca | Johnny Walker Whiskey | Tequila |
Sapphire Gin | Canadian Club | Dimple Scotch Whisky |
Drambuie | Glennfiddich | plus more

SOFT DRINKS

Coke | Coke Zero | Lemon Squash | Dry Ginger ale |
Lemonade | Lemon, lime & bitters

WATERS

Tonic
Soda
S.Pellegrino Sparkling

JUICE

Apple | Orange | Pineapple

MILK SHAKES

Chocolate | Strawberry | Caramel | Banana | Vanilla
Hazelnut

BARISTA

Espresso | piccolo | flat white | latte
cappuccino | long black | mocha
hot chocolate

Iced Coffee | Iced Mocha | Iced Chocolate

TEA

english breakfast | green | peppermint | camomile
earl gray | chai

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DESSERT MENU

Salted Caramel Brûlée

fresh berries | vanilla bean gelato

12

Mango Gelato

coconut brittle | blueberries

12

Banoffee Pot

sticky caramel | chocolate crumb | vanilla bean gelato

12

Passionfruit & Lemon Meringue Pot

lemon curd | passionfruit syrup | coconut biscuit

12

Chocolate Fondue For Two

cinnamon churros | summer fruit

marshmallows | banana bread

20

Hunter Valley Cheese Board

brie | blue vein | smoked cheddar | fruit | preserves

30

Affogato

vanilla bean ice cream | espresso coffee | frangelico

15

House Made Scones

double cream | strawberry jam

12

Warm Banana Bread

8

