



TWINE RESTAURANT

food | weddings | events | hunter valley

Function Menus 2023

The perfect venue for your next event



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HIGH TEA

Perfect for small or larger gatherings
Social, Sophisticated & a little bit fancy

Patisserie

artisan baked pastries both sweet & savoury bites
house made scones with double cream & our famous
strawberry jam

Chefs Selection

Continental Gourmet Sandwiches & wraps
featuring fresh local produce

Market Fresh

Seasonal Fruit platters

Tea Pots

selection of teas to choose from

\$49pp

minimum of 10 people
pre bookings essential



extras

glass of sparkling on arrival \$10pp

*espresso coffee is available at an additional cost





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WINE & DINE

GROUP MENU

Enjoy a glass of wine, beer or soft drink on arrival, followed by a choice of two or three courses.
2 course \$58pp OR 3 course \$72pp

freshly baked sourdough | double whipped butter

Entree

Shared Charcuterie board w/ Hunter Valley Cheese
Twine dips & preservers served to the centre of the table
(1 platter per 4 guests)

Mains

guests to pre order one of the following

Chicken Breast

crispy pancetta | creamy garlic sauce
rustic potato rosti | broccolini

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Slow Cooked Beef Brisket

smoky bbq bourbon glaze | cheddar hash brown | aioli
charred sweet corn

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Crispy Skin Salmon

preserved lemon & dill arancini | baby spinach | burre blanc

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Italian Vegan Stuffed Capsicum
mixed vegetables | wild rice | tofu
roasted roma sauce

Dessert

Rose Panna Cotta

passionfruit curd | meringue crumb | fresh berries

should you wish to bring your own cake and opt out the dessert course
please be aware a \$3.50 pp surcharge applies.



Pre-selection required 48 hours prior to your booking
Minimum of 8 people





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VEGAN FEAST

Sweet potato bread



Panzanella salad

fresh garden herbs | tomato | olives
zesty pepper dressing

Korean Fried Cauliflower

shallow-fried | mild chilli sauce

Spiced Coconut Tofu

pumpkin | broccolini | coriander | lime | macadamia oil

Indian Sweet potato & Chickpea Bake

tahini dressing | baby peas

Dessert

Sorbet | fresh berries | twine mint

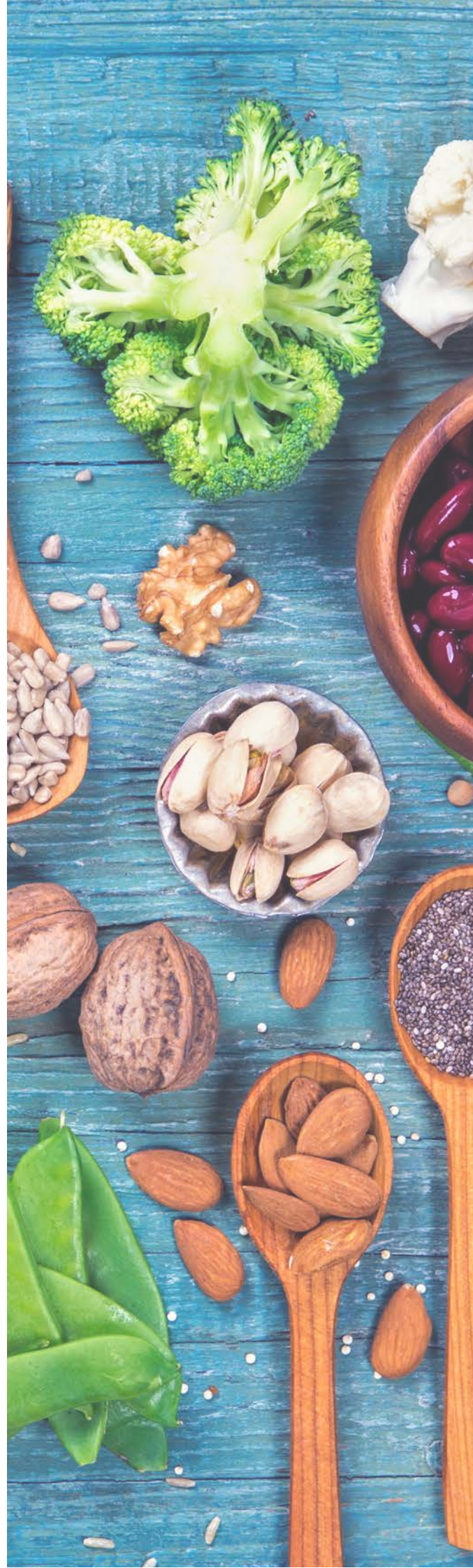
This menu is 100% Vegan and Gluten Free



\$43pp

minimum of 40 people

pre bookings essential





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BRAZILIAN BBQ BANQUET

Pao de Queiji | cheese bread

beef ribs | churrascaria style | bbq glaze

flame grilled lemon & garlic chicken

smoked lingucia sausage | sautéed spinach

pork belly | bbq pit beans

chermoula seasoned eggplant | zucchini | capsicum

paprika & cumin roast potatoes

mild spiced squid | rocket | grilled pineapple | lemon pepper
dressing

tomato salsa salad

charred buttered corn cobb

dessert

assorted gateaus | fresh fruits

\$63pp
minimum of 40 people





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COCKTAIL MENU

panang chicken curry | fragrant jasmine rice

smokey bbq pork sliders | slaw | confit aioli

schezwan squid | fried shallots | mild chilli

sticky ginger soy glazed chicken

lamb ragout with lentils

caprese sticks | roma tomato | bocconcini | basil balsamic glaze

caramelised onion & marinated feta tartlets

saucy asian meatballs

moroccan lamb kofta | spiced yoghurt

rare roast beef | horseradish cream | garlic crostini

beetroot and goats cheese bruschetta

mild spiced vegetarian samosas

fresh oysters | nam jim

peking duck rice paper rolls

mushroom | pecorino arancini

southern style crispy chicken | aioli

tempura baby QLD whiting | house made tartare | lemon

2 Hours

3 selections @ \$40pp

4 selections @ \$50pp

5 selections @ \$65pp

Minimum of 40 people





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3 Hours

6 x selections

Minimum of 40 people

