# youre invited to A TASTE OF TWINE















- Fresh local produce
- Seasonal ingredients
- Fantastic service
- Relaxed atmosphere
- Stunning views
- Award-winning venue

# A TASTE OF TWINE

winter dining special

A selection of cocktails, beer and Hunter Valley wines are available to purchase to compliment your dining experience.



FRESHLY BAKED SOURDOUGH | double whipped butter



\$65 Two Courses

\$75 Three Courses

### **ENTREE**

FOUR CHEESE ARANCINI | aioli | smoked cheddar | sorrel

**STONE FRUIT SALAD** | prosciutto | pinenuts | baby mozzarella | basil | balsamic | garden greens

ROCK LOBSTER & KING PRAWN RAVIOLI | confit garlic | citrus beurre noisette | cherry tomato | pecorino

### **MAINS**

CHICKEN BREAST CRISPY PANCETTA | creamy garlic sauce | rustic potato rosti | broccolini

**SLOW COOKED BEEF BRISKET** | smoky bbq bourbon glaze | cheddar hash brown | aioli charred sweet corn

CRISPY SKIN SALMON | preserved lemon & dill arancini | baby spinach | burre blanc

SPRING LAMB SHOULDER | parsnip & dèsirèe whip | broccolini | panjus | mint jelly

ITALIAN VEGAN STUFFED CAPSICUM | mixed vegetables | wild rice | tofu roasted roma sauce

## **DESSERT**

ROSE PANNA COTTA | passionfruit curd | meringue crumb | fresh berries

SALTED CARAMEL CRÈME BRÛLÉE | toffee top | chocolate honeycomb | strawberry

MANGO GELATO | berry compote | passionfruit curd

Available lunch or dinner. Bookings essential\*. Limited time only. Scan QR code to book.



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