

about us

est 2017

Located at one of the oldest vineyards in Pokolbin, Twine Restaurant is owned and operated by Daniel & Meagan Teggins.

Together with their amazing team Twine Restaurant offers a true Hunter Valley experience.

Using locally sourced produce & Hunter Valley wines truly encapsulates the heritage of the estate, their love for great food, fantastic wine & of course great company.

Twine Restaurant also facilitates award winning weddings, events, gatherings both large & small plus much more..

sparkling	g	b
Bimbadgen Sparkling Semillon	12	48
Tulloch Wines 'Cellar Door Release' Prosecco	16	60
Blueberry Hill Sparkling Moscato	13	48
Briar Ridge Sparkling Chardonnay	13	57
Irongate Estate Sparkling Rosé		60
Saddler's Creek Wines 'Bluegrass' Sparkling Cabernet		75
Taittinger Brut Reserve NV Champagne		105
semillon		
Briar Ridge Stockhausen	13	48
First Creek Wines Regions Range	13	48
Tulloch Wines Hunter River White		52
Saddler's Creek Wines Ryan's Reserve		80
chardonnay		
Audrey Wilkinson 'Series Range'	13	48
First Creek Wines 'Botanica Range'	14	50
Hanging Tree Wines		58
Brokenwood Lilydale Reserve		80
verdelho		
Tulloch Wines 'Vineyard Selection'	14	5 0
Irongate Estate 'Estate Range'	14	50 53
Saddler's Creek Wines		55
pinot gris & grigio		
First Creek Wines 'Botanica Range' Pinot Grigio	13	48
CockFighters Ghost 'Single Vineyard' Pinot Gris		52
Brokenwood Pinot Gris		60
sauvignon semillon blanc		
Saavignon seminon orane		
Tamburlaine Wines 'Mark Davidson' Sauvignon Blanc Semillon	12	46
Hanging Tree Sauvignon Blanc Semillon		52
other white varieties		
		50
Glandore Estate 'Regional Range' Fiano Hanging Tree Fume Blanc		58
Brian Ridge Viognier		64

Saddler's Creek Wines Riesling

64

rose	g	b
Cockfighter's Ghost 'Single Vineyard' Sangiovese Rosé	14	50
Blueberry Hill Rosé	15	53
Hanging Tree Rosé		52
shiraz		
Tamburlaine 'Mark Davidson'	12	46
Cockfighter's Ghost 'Black Label'	15	55
Irongate Estate 'Primera Range'		62
Tulloch Wines 'Pokolbin Dry Red'		62
Brokenwood 2019 Rayner Vineyard		140
cabernet sauvignon		
First Creek Wines 'Botanica Range'	13	48
Briar Ridge 'Cold Soaked'		52
Hanging Tree Wines 'Aprils'		70
pinot noir		
First Creek Wines 'Botanica Range'	13	48
Audrey Wilkinson 'Series Range'		52
other red varieties		
Glandore Estate 'Regional Range' Nebbiolo		58
Glandore Estate 'Regional Range' Tempranillo		58
Saddler's Creek Wines Shiraz Viognier		62
Tamburlaine 'Reserve' Malbec vf		76
Hanging Tree Durif		92
Saddler's Creek Wines 'Alessandro Reserve' Merlot		110
dessert wines		
Tamburlaine Aged Muscat Liqueur	10	54
Tulloch Wines Crème De Vin	13	68

brew

James Squire 150 Lashes Pale Ale	10	Peroni Nastro Azzurro	12
Carlton Dry Lager	10	4 Pines Kolsch Draught	12
Heineken Lager	10	Stone & Wood Pacific Ale	13
Great Northern Super Crisp	9	Balter XPA	13
ciders		Coopers Preimuim Light	8
Little Creatures Apple	12		
Bilpin Pear	14	Coldstream Brewery Rosé	14

liquor

Gin - Gordons Hendricks	12 18	Rum - Bacardi Bunderberg Captain Morgan	12 12 15
Vodka - Smirnoff Belvedere	12 18	Whiskey - Johnnie Walker Red Connemara-Irish Glenfiddich-Scotch Johnnie Walker Black	12 18 18
Bourbon - Jim Beam	12		
Woodford Reserve	18	Tequila - Jose Cuervo	12
		Don Julio	18

Full range of spirits also available

501 t		5	пио	
Coke			Sparkling Mineral Water	10
Lemonade	Ginger Beer		Still Mineral Water	10
Squash	Dry Ginger Ale			10

		Still Mineral water	10
Squash	Dry Ginger Ale		
Coke Zero	Lemon Lime & Bitters	Tonic	5
CORC ZCIO	Edmon Elme C Bitters	Soda	5

juice

Аррге	Orange	
Pineapple	Cranberry	cafè

	c	m		c	m
Espresso	5		Piccolo	5	
Flat White	5	6	Latte	5	6
Cappuccino	5	6	Long Black	5	6
Mocha	5	6	Hot Choclate	5	6
Iced Coffee		9	Iced Chocolate		9

	c C a	
	pot 5.5	
English Breakfast		Chai
Chamomile		Green
Earl Grey		Peppermint

BREAD BOARD

turkish bread | house olives | extra virgin olive oil caramelised balsamic | marinated fetta | dukkah

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PINK GIN & CITRUS CURED OCEAN TROUT

28

STONE FRUIT SALAD

prosciutto | pine nuts | baby mozzarella | basil | balsamic | garden greens

gf, vo, vfo

27

ROCK LOBSTER & KING PRAWN RAVIOLI

confit garlic | citrus beurre noisette | cherry tomato | pecorino

Entree 32 | Main 43

FOUR CHEESE ARANCINI

aioli | smoked cheddar | sorrel

23

PACIFIC OYSTERS

one dozen natural | mignonette | zesty lemon

gf, df

40

GRILLED BUTTERFLIED KING PRAWNS

tomato capsicum jam | arugula micro salad

gf

entrée 30 | main 46

TERRINE TASTING PLATE FOR TWO

chicken liver pâté | rabbit & quail terrine | cornichons | chutney brie | smoked cheddar | sea salt & cracked pepper wafers

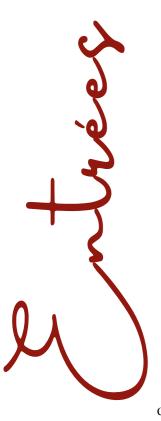
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39

df- dairy free, v-vegetarian. gf - gluten free, vo - vegetarian option, vf - full vegan friendly, vfo - vegan friendly option, gfo - gluten free option - please advise when ordering.

Please be advise that our food may have come in contact or contain peanuts, tea nuts, soy, milk, eggs, wheat, shellfish or fish





CHICKEN BREAST

crispy pancetta | creamy garlic sauce rustic potato rösti | heirloom tomato | broccolini

g f

38

SPRING LAMB SHOULDER

parsnip & dèsirèe whip | broccolini | pan jus | mint jelly

g f

43

SLOW COOKED BEEF BRISKET

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

gfo

42

SEAFOOD LINGUINI

kaffir lime | mild chilli | coriander | chorizo cherry tomato | pecorino

dfo

44

WILD MUSHROOM GNOCCHI

potato gnocchi | asparagus | garlic cream | parmesan

y 38

CONFIT DUCK MARYLAND

house made kumquat marmalade | eshalots | baby beets | butternut purée | sautéed spinach | jus

gf, dfo

46

CRISPY SKIN SALMON

preserved lemon & dill arancini | grilled asparagus | burre blanc

40

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10% Sunday Surcharge | 15% Public Holiday Surcharge | Sorry No Split Bills



ITALIAN STUFFED CAPSICUM

mixed vegetables | wild rice | silken tofu | roasted roma sauce $_{\rm gf,\ df,\ vf}$

35

BERKSHIRE PORK BELLY

seared scallops | twice cooked pork belly | cauliflower puree shimeji mushrooms | jus | broccolini

gf

40

sides

rustic chips | sea salt | aioli

sea salt seasoned broccolini | olive oil

green salad | house made vinaigrette

9

marinated olives

CHILDREN UNDER 12 YEARS MENU

ALSO INCLUDES A FREE ICE-CREAM I $\boldsymbol{6}$

TEMPURA CHICKEN NUGGETS

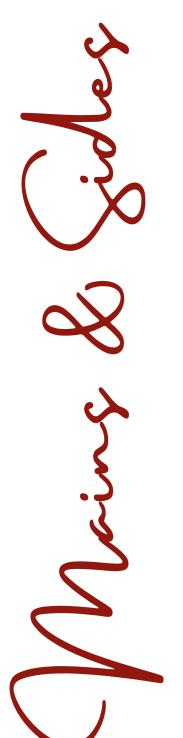
chips | salad | tomato sauce

FISH & CHIPS

crispy battered flathead | chips | salad | tomato sauce

CREAMY GARLIC PASTA

garlic cream sauce | linguini pasta | parmesan



ROSE VANILLA BEAN PANNA COTTA

fresh berries | lemon curd

g f

I 7

BELGIAN CHOCOLATE NUT TART

old english toffee gelato | candied orange | fresh berries

gf

I 7

GIN & TONIC CHEESE CAKE

meringue crumb | lime syrup | vanilla bean ice-cream

I 7

SALTED CARAMEL CRÈME BRÛLÉE

toffee top | chocolate honeycomb | strawberry

gf

I 7

HAZELNUT AFFOGATO

frangelico | espresso | vanilla bean ice-cream

g f

20

MANGO GELATO

berry compote | passionfruit curd

gf, df, vfo

I 7

