



## **about us**

est 2017

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

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..

...enjoy...

## 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	50
Irongate Estate 'Estate Range'		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

Tamburlaine Wines 'Mark Davidson' Sauvignon Blanc Semillon	12	46
Hanging Tree Sauvignon Blanc Semillon		52

## other white varieties

Glandore Estate 'Regional Range' Fiano		50
Hanging Tree Fume Blanc		58
Briar Ridge Viognier		64
Saddler's Creek Wines Riesling		64

Beverages

## rosé

	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

Beverages

## 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
		Coopers Preimuim Light	8

## ciders

Little Creatures Apple	12		
Bilpin Pear	14	Coldstream Brewery Rosé	14

## liquor

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

Full range of spirits also available

## soft

5

Coke	
Lemonade	Ginger Beer
Squash	Dry Ginger Ale
Coke Zero	Lemon Lime & Bitters

## H2O

Sparkling Mineral Water	10
Still Mineral Water	10
Tonic	5
Soda	5

## juice

6

Apple	Orange
Pineapple	Cranberry

## café

	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 Chocolate	5	6
Iced Coffee		9	Iced Chocolate		9

## tea

pot 5.5

English Breakfast	Chai
Chamomile	Green
Earl Grey	Peppermint

VF - vegan friendly | \$1.00 surcharge for specialty milk

Beverages

## BREAD BOARD

turkish bread | house olives | extra virgin olive oil  
caramelised balsamic | marinated fetta | dukkah  
gfo, df, vfo

14

## PINK GIN & CITRUS CURED OCEAN TROUT

radish | ruby grapefruit | cress | basil oil | caper berries  
gf, df

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

v

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

gfo

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

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

Entrées

## CHICKEN BREAST

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

gf

38

## SPRING LAMB SHOULDER

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

gf

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

v

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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Mains

Mains & Sides

## ITALIAN STUFFED CAPSICUM

mixed vegetables | wild rice | silken tofu | roasted roma sauce

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

8

sea salt seasoned broccolini | olive oil

10

green salad | house made vinaigrette

9

marinated olives

8

## CHILDREN UNDER 12 YEARS MENU

ALSO INCLUDES A FREE ICE-CREAM

16

## 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

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## ROSE VANILLA BEAN PANNA COTTA

fresh berries | lemon curd

gf

17

## BELGIAN CHOCOLATE NUT TART

old english toffee gelato | candied orange | fresh berries

gf

17

## GIN & TONIC CHEESE CAKE

meringue crumb | lime syrup | vanilla bean ice-cream

17

## SALTED CARAMEL CRÈME BRÛLÉE

toffee top | chocolate honeycomb | strawberry

gf

17

## HAZELNUT AFFOGATO

frangelico | espresso | vanilla bean ice-cream

gf

20

## MANGO GELATO

berry compote | passionfruit curd

gf, df, vfo

17

Desserts

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