



about us

est 2013

Nestled in one of the oldest vineyards in Pokolbin, Twine Hunter Valley is proudly owned and operated by Daniel and Meagan Teggin.

Alongside their incredible team, Twine Restaurant delivers an authentic Hunter Valley experience.

By utilising locally sourced produce and exquisite Hunter Valley wines, they truly capture the estate's heritage, showcasing their passion for exceptional food, delightful wine, and, of course, wonderful company.

Twine Hunter Valley also hosts award-winning weddings, events, and gatherings of all sizes, among many other offerings.

...enjoy...

sparkling g b

Oakvale Sparkling Peach Bellini NV	14	50
Tamburlaine Scarlett bubbles Moscato NV	14	50
Bimbadgen Sparkling Semillon NV	14	50
Tulloch Wines 'Cellar Door Release' Prosecco 2024	15	58
Allandale Winery 'William' Sparkling Chardonnay 2019	16	60
Taittinger Brut Reserve NV Champagne NV		120

semillon

Mercer Limited Release 2024	14	50
Bonvilla Single Vineyard 2021	14	50
Allandale Winery Single Vineyard 2024	15	58
Oakvale Demi-Sec 2024		60
Saddler's Creek Wines Ryan's Reserve 2022		82

chardonnay

First Creek Wines 'Classic' 2023	14	50
Parched Crow Wines 2024	15	58
Silkman Wines 2023		52
Hanging Tree Wines Horse Whisperer's 2023		62
Brokenwood Lilydale Reserve 2022		82

verdelho

Wirral Grange Hunter Valley 2023	14	50
Tulloch 'Vineyard Selection' 2024	15	58
Allandale Winery Single Vineyard 2024		58

pinot gris & grigio

First Creek Wines 'Botanica Range' Pinot Grigio 2024	14	50
CockFighters Ghost Single Vineyard Red label Pinot Gris 2021	15	58
Brokenwood Pinot Gris 2024		64

sauvignon semillon blanc

First Creek Botanica Range 2024	14	50
Hanging Tree Sauvignon Blanc Semillon 2021		58

other white varieties

First Creek Limited Release Vermentino 2023		80
Silkman Wines Gruner Veltliner 2023		65
Briar Ridge Viognier 2023		65
Saddler's Creek Wines Riesling 2023		64
Parched Crow Wines Marsanne Semillon 2024		58

rosé

	g	b
Bonvilla Estate “Mia” Rosé 2022	14	50
First Creek Limited Release 2024	15	58
Hanging Tree Rosé		65

shiraz

First Creek Classic Range 2023	15	58
Cockfighter's Ghost Single Vineyard Red Label 2019	16	64
Tulloch Wines 'Pokolbin Dry Red' 2023		70
Brokenwood Rayner Vineyard 2020		150
Saddler's Creek Alessandro Reserve Aurelia 2022		150

cabernet sauvignon

First Creek Wines 'Botanica Range' 2021	15	58
Saddler's Creek Blue Grass 2022		70

pinot noir

First Creek Wines 'Botanica Range' 2023	15	58
Brokenwood Beechworth 2024		70

other red varieties

Tulloch Barbera Cellar Door Release 2023		64
Allandale Single Vineyard Tempranillo 2021		64
Oakvale Cabernet Shiraz 2023		60
Tamburlaine 'Reserve' Malbec 2023		76
Hanging Tree Durif		80
Saddler's Creek Wines 'Alessandro Reserve' Merlot		110
Tamburlaine 'Reserve' Merlot 2018		80

dessert wines

Tamburlaine Aged Muscat Liqueur	12	56
Tulloch Wines Crème De Vin	13	68
Tulloch Tawny Port	12	56

brew

James Squire 150 Lashes Pale Ale	11	Peroni Nastro Azzurro	12
Carlton Dry Lager	11	White Rabbit Dark Ale	14
Great Northern Super Crisp	9	Stone & Wood Pacific Ale	14
Brookvale Union Ginger Beer	15	Balter XPA	13
Balter Captian Sensible	13	Coopers Preimuim Light	8
Great Northern Zero	8	Tooheys Old	10

ciders

Somersby Apple	13	Somersby Pear	13
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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	12 18 18
Bourbon - Jim Beam Woodford Reserve	12 18	Tequila - Jose Cuervo Don Julio	12 18

Cocktails plus a Full range of other spirits also available

soft

5

Coke	Ginger Beer
Kemonade	Dry Giner Ale
Squash	Lemon Lime & Bitters
Coke Zero	

juice

6

Apple
Orange
Pineapple
Cranberry

tea

pot 5.5

English Breakfast
Earl Grey
Chai
Green
Peppermint
Chamomile

H2O

Sparkling Mineral Water	10
Tonic	5
Soda	5

café

C - 5

M - 6

Espresso	Flat White
Cappuccino	Latte
Piccolo	Iced Chocolate
Long Black	Hot Chocolate
Iced Coffee	
Mocha	
Milkshake - Chocolate Strawberry Caramel	10

\$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

16

PINK GIN & CITRUS CURED OCEAN TROUT

radish | ruby grapefruit | cress | basil oil | caper berries

gf, df

29

MELON & PROSCIUTTO SALAD

Twine labneh | pine nuts || basil | balsamic | garden greens | fennel

gf, vo, vfo

27

ROCK LOBSTER & KING PRAWN RAVIOLI

confit garlic | citrus beurre noisette | cherry tomato | pecorino

Entree 32 | Main 46

FOUR CHEESE ARANCINI

aioli | smoked cheddar

v

26

SEARED HERVEY BAY SCALLOPS

Sugarsnap purée | crispy spec | truffle | nori wafer

GF

33

PACIFIC OYSTERS

one dozen natural | mignonette | zesty lemon

gf, df

55

GRILLED BUTTERFLIED KING PRAWNS

tomato capsicum jam | arugula micro salad

gf

entrée 33 | main 47

TERRINE TASTING PLATE FOR TWO

chicken liver pâté | rabbit & quail terrine | cornichons | chutney
brie | smoked cheddar | lavosh | toasted confit garlic bread | olives | prosciutto |
sun-dried tomatoes

gfo

41

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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 | eftpos 1.5% AMEX 2.7% surcharge

entrees

CONFIT CHICKEN BREAST

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

gf

39

SLOW ROAST LAMB SHOULDER

parsnip & dèsirée whip | broccolini | pan jus | mint jelly |
dutch carrot

gf

46

18HR BEEF BRISKET

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

gfo

42

SEAFOOD PASTA

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

dfo

47

WILD MUSHROOM GNOCCHI

potato gnocchi | asparagus | garlic cream | parmesan

v

40

GRILLED QLD CORAL TROUT

charred corn & quinoa | pea puree
watercress | sautéed baby spinach | heirloom
tomato

gf

45

SLOW COOKED DUCK BREAST

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

gf, dfo

49

CRISPY SKIN SALMON

preserved lemon & dill arancini | grilled asparagus | burre blanc

dfo

43

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Mains

Mains & Sides

STUFFED CAPSICUM

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

gf, df, vf

36

BERKSHIRE PORK BELLY

seared scallops | twice cooked pork belly | cauliflower puree

shimeji mushrooms | jus | broccolini

gf

44

sides

rustic chips | sea salt | aioli

12

sea salt seasoned broccolini | olive oil

10

green salad | house made vinaigrette

12

marinated olives

9

CHILDREN UNDER 12 YEARS MENU

ALSO INCLUDES A FREE ICE-CREAM

17

GRILLED ATLANTIC SALMON

gf df

served with fresh steamed vegetables

TEMPURA CHICKEN NUGGETS

chips | salad | tomato sauce

FISH & CHIPS

crispy battered flathead | chips | salad | tomato sauce

CREAMY GARLIC PASTA

garlic cream sauce | pasta | parmesan

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surcharge

RED WINE & CINNAMON POACHED PEAR

mulled wine sugar syrup | mascarpone |

18

gf, df, vfo

ROSE VANILLA BEAN PANNA COTTA

fresh berries | lemon curd

gf

18

BELGIAN CHOCOLATE NUT TART

old english toffee gelato | candied orange | fresh berries

gf

18

GIN & TONIC CHEESE CAKE

meringue crumb | vanilla bean ice-cream | passion curd

18

SALTED CARAMEL CRÈME BRÛLÉE

toffee top | chocolate honeycomb | strawberry

gf

18

HAZELNUT AFFOGATO

frangelico | espresso | vanilla bean ice-cream

gf

22

MANGO GELATO

berry compote | passionfruit curd

gf, df, vfo

17

CHEESE BOARD

selection of hard and soft cheese | lavosh | chutney | wafers

gfo

34

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surcharge

Desserts