

## 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 Teggins.

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.

...enjov...

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		8 2
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	5 C
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

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James Squire	150 Lashes Pale Ale	11	Peroni Nastro Azzurro	12
Carlton Dry L	ager	11	White Rabbit Dark Ale	14
Great Norther	n Super Crisp	9	Stone & Wood Pacific Ale	14
Brookvale Uni	on Ginger Beer	15	Balter XPA	13
Balter Captian	Sensible	13	Coopers Preimuim Light	8
Great Norther	n Zero	8	Tooheys Old	10
ciders	5			
Somersby App	ole	13	Somersby Pear	13
liquo	r			
Gin - Gordon Hendric		12 18	Rum - Bacardi Bunderberg Captain Morgan	12 12 15
Vodka - Smir Belve	noff edere	1 2 1 8	Whiskey - Johnnie Walker Red Connemara-Irish Glenfiddich-Scotch	12 18 18
Bourbon - Jin Wo	n Beam odford Reserve	12 18	Tequila - Jose Cuervo Don Julio	12 18
Cocktails	s plus a Full rang	ge of ot	her spirits also available	
soft	5		H 2 O	
Coke	Ginger Beer	;	Sparkling Mineral Water	10
Kemonade	Dry Giner Ale		Гопіс	5

# juice

Apple

Squash

Coke Zero

Orange

Pineapple

Cranberry

tea

pot 5.5

Lemon Lime & Bitters

English Breakfast

Earl Grey

Chai

Green

Peppermint

Chamomile

Sparkling Mineral Water	10
Tonic	5
Soda	5

## cafè

C - 5

M - 6

Espresso

Flat White

Cappuccino

Latte

Piccolo Long Black Iced Chocolate

Hot Chocolate

Iced Coffee

Mocha

Milkshake - Chocolate Strawberry Caramel 10

\$1.00 surcharge for specialty milk

#### 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

26

#### SEARED HERVEY BAY SCALLOPS

Sugarsnap purèe | 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

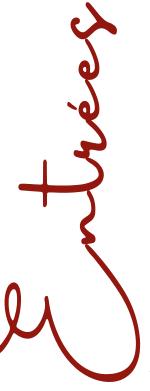
gfo

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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 | eftpos 1.5% AMEX 2.7% surcharge



#### CONFIT CHICKEN BREAST

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

g f

39

### SLOW ROAST LAMB SHOULDER

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

g f

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

40

## GRILLED QLD CORAL TROUT

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

g f

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

43

pr

### STUFFED CAPSICUM

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

36

### BERKSHIRE PORK BELLY

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

gf

44

### sides

rustic chips | sea salt | aioli

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sea salt seasoned broccolini | olive oil

ΙO

green salad | house made vinaigrette

12

marinated olives

9

## CHILDREN UNDER 12 YEARS MENU

ALSO INCLUDES A FREE ICE-CREAM

I 7

## GRILLED ATLANTIC SALMON

gf df

served with fresh steamed vegetables

### TEMPURA CHICKEN NUGGETS

chips | salad | tomato sauce

#### FISH & CHIPS

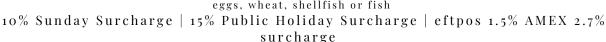
crispy battered flathead | chips | salad | tomato sauce

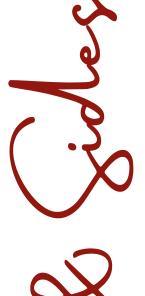
### CREAMY GARLIC PASTA

garlic cream sauce | pasta | parmesan

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### RED WINE & CINNAMON POACHED PEAR

mulled wine sugar syrup | mascarpone |

18

gf, df, vfo

#### ROSE VANILLA BEAN PANNA COTTA

fresh berries | lemon curd

g f

18

### BELGIAN CHOCOLATE NUT TART

old english toffee gelato | candied orange | fresh berries

g f

18

### GIN & TONIC CHEESE CAKE

meringue crumb | vanilla bean ice-cream | passion curd

18

## SALTED CARAMEL CRÈME BRÛLÉE

toffee top | chocolate honeycomb | strawberry

g f

т8

## HAZELNUT AFFOGATO

frangelico | espresso | vanilla bean ice-cream

gf

22

## MANGO GELATO

berry compote | passionfruit curd

gf, df , vfo

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#### CHEESE BOARD

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

gfo

34

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