



about us

est 2013

Located at one of the oldest vineyards in Pokolbin, Twine Hunter Valley 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 Hunter Valley also facilitates award winning weddings, events, gatherings both large & small plus much more..

...enjoy...

sparkling

	g	b
Bimbadgen Sparkling Semillon	13	48
Tulloch Wines 'Cellar Door Release' Prosecco	16	60
Tamburlaine Scarlett bubbles Moscato	13	48
Allandale Winery 'William' Sparkling Chardonnay	15	58
Saddler's Creek Wines 'Bluegrass' Sparkling Cabernet		75
Taittinger Brut Reserve NV Champagne		110

semillon

First Creek Wines Regions Range	13	48
Allandale Winery 2023 Single Vineyard	14	50
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
Allandale Winery Single Vineyard	15	58

pinot gris & grigio

First Creek Wines 'Botanica Range' Pinot Grigio	14	50
CockFighters Ghost 'Single Vineyard' Pinot Gris		54
Brokenwood Pinot Gris		60

sauvignon semillon blanc

Tamburlaine Wines 'Mark Davidson' Sauvignon Blanc Semillon VF	13	48
Hanging Tree Sauvignon Blanc Semillon		54

other white varieties

Glandore Estate 'Regional Range' Fiano		50
John Wallace 2022 'Maggie' Vermentino Semillon		50
Briar Ridge Viognier		64
Saddler's Creek Wines Riesling	18	64
Elbourne Vermentino 2021 Pokolbin Hill	15	58

Beverages

rosé

	g	b
Cockfighter's Ghost 'Single Vineyard' Sangiovese Rosé	14	50
Hanging Tree Rosé		55

shiraz

Tamburlaine 'Mark Davidson' VF	14	50
Cockfighter's Ghost 'Black Label'	15	58
Tulloch Wines 'Pokolbin Dry Red'		65
Brokenwood 2019 Rayner Vineyard		140

cabernet sauvignon

First Creek Wines 'Botanica Range'	14	50
Briar Ridge 'Cold Soaked'		55

pinot noir

First Creek Wines 'Botanica Range'	14	50
Audrey Wilkinson 'Series Range'		54

other red varieties

Glandore Estate 'Regional Range' Nebbiolo		60
Elbourne 'The Olive Press' Tempranillo		60
Saddler's Creek Wines Shiraz Viognier		65
Tamburlaine 'Reserve' Malbec vf		76
Hanging Tree Durif		80
Saddler's Creek Wines 'Alessandro Reserve' Merlot		110

dessert wines

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

Beverages

brew

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

ciders

Somersby Apple	12
Somersby Pear	12

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
Bourbon - Jim Beam	12	Tequila - Jose Cuervo	12
Woodford Reserve	18	Don Julio	18

Cocktails plus a Full range of other 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

\$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

15

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 46

FOUR CHEESE ARANCINI

aioli | smoked cheddar | sorrel

v

25

PACIFIC OYSTERS

one dozen natural | mignonette | zesty lemon

gf, df

55

GRILLED BUTTERFLIED KING PRAWNS

tomato capsicum jam | arugula micro salad

gf

entrée 32 | main 46

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

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

39

SPRING LAMB CROQUETTE

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

gf

44

SLOW COOKED 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

46

WILD MUSHROOM GNOCCHI

potato gnocchi | asparagus | garlic cream | parmesan

v

40

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

dfo

42

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Mains

Mains & Sides

ITALIAN 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

42

sides

rustic chips | sea salt | aioli

10

sea salt seasoned broccolini | olive oil

10

green salad | house made vinaigrette

10

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 | 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

CHEESE BOARD

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

gfo

32

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Desserts