



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...

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

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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