

about us

est 2013

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

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..

BREAD BOARD

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

I 5

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

25

PACIFIC OYSTERS

one dozen natural | mignonette | zesty lemon gf, df

55

GRILLED BUTTERFLIED KING PRAWNS

tomato capsicum jam | arugula micro salad

entrée 32 | main 46

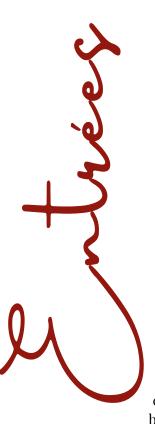
TERRINE TASTING PLATE FOR TWO

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

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



CHICKEN BREAST

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

g f

39

SPRING LAMB CROOUETTE

parsnip & dèsirèe 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

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

pre

ITALIAN STUFFED CAPSICUM

mixed vegetables | wild rice | silken tofu | roasted roma sauce $_{\rm gf,\ df,\ vf}$

36

BERKSHIRE PORK BELLY

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

g f

42

sides

rustic chips | sea salt | aioli

sea salt seasoned broccolini | olive oil

green salad | house made vinaigrette

10

marinated olives

CHILDREN UNDER 12 YEARS MENU

ALSO INCLUDES A FREE ICE-CREAM I 6

TEMPURA CHICKEN NUGGETS

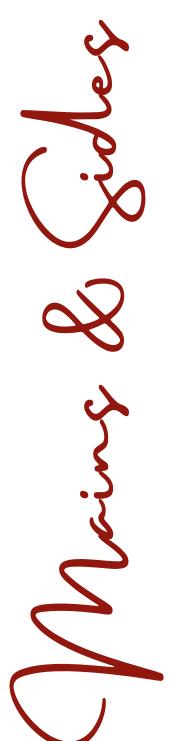
chips | salad | tomato sauce

FISH & CHIPS

crispy battered flathead | chips | salad | tomato sauce

CREAMY GARLIC PASTA

garlic cream sauce | pasta | parmesan



ROSE VANILLA BEAN PANNA COTTA

fresh berries | lemon curd

gf

17

BELGIAN CHOCOLATE NUT TART

old english toffee gelato | candied orange | fresh berries

gf

I 7

GIN & TONIC CHEESE CAKE

meringue crumb | lime syrup | vanilla bean ice-cream

I 7

SALTED CARAMEL CRÈME BRÛLÉE

toffee top | chocolate honeycomb | strawberry

g f

I 7

HAZELNUT AFFOGATO

frangelico | espresso | vanilla bean ice-cream

gf

20

MANGO GELATO

berry compote | passionfruit curd

gf, df, vfo

I 7

CHEESE BOARD

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

 $g\,f\,o$

32

