TWINE RESTAURANT

WINE & DINE

GROUP MENU

Enjoy a glass of wine, beer or soft drink on arrival, followed by a choice of two or three courses.

2 course $62pp OR 3 course $78pp

freshly baked sourdough | double whipped butter

Entree

Shared Charcuterie board w/ Hunter Valley Cheese
Twine dips & preservers served to the centre of the table
(1 platter per 4 guests)

Mains

guests to pre order one of the following

Chicken Breast
crispy pancetta | creamy garlic sauce
rustic potato rosti | broccolini

..

Slow Cooked Beef Brisket
smoky bbq bourbon glaze | cheddar hash brown | aioli
charred sweet corn

..

Crispy Skin Salmon
preserved lemon & dill arancini | baby spinach | burre blanc

..

Italian Vegan Stuffed Capsicum
mixed vegetables | wild rice | tofu
roasted roma sauce

Dessert

Rose Panna Cotta
passionfruit curd | meringue crumb | fresh berries

should you wish to bring your own cake and opt out the dessert course please be aware a $3.50 pp surcharge applies.

Pre-selection required 48 hours prior to your booking
Minimum of 8 people

