



## **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 Teggin.

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.

...enjoy...

## 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
Saddler's Creek Sparkling Chardonnay NV	16	60
Taittinger Brut Reserve NV Champagne NV		130

## semillon

Mercer Limited Release 2024	14	50
Bonvilla Single Vineyard 2021	14	50
Oakvale Demi-Sec 2024	15	58
Saddler's Creek Wines Ryan's Reserve 2022		82

## chardonnay

First Creek Wines 'Classic' 2023	14	50
Silkman Wines 2023	15	58
Hanging Tree Wines Horse Whisperer's 2023		62
Brokenwood Lilydale Reserve 2022		82

## verdelho

Wirral Grange Hunter Valley 2025	14	50
Tulloch 'Vineyard Selection' 2024	15	58

## pinot gris & grigio

First Creek Wines 'Botanica Range' Pinot Grigio 2024	14	50
Tulloch Pino Gris 2025	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

Beverages

## 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
Saddler's Creek Wines Tempranillo 2021		66
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

Beverages

## brew

James Squire 150 Lashes Pale Ale	11	Peroni Nastro Azzurro	12
Carlton Dry Lager	11	White Rabbit Dark Ale	14
Great Northern Super Crisp	9	Stone & Wood Pacific Ale	14
Brookvale Union Ginger Beer	15	Balter XPA	13
Balter Captian Sensible	13	Coopers Preimuim Light	8
Great Northern Zero	8	Tooheys Old	10

## ciders

Somersby Apple	13	Somersby Pear	13
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## 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	Ginger Beer
Lemonade	Dry Ginger Ale
Squash	Lemon Lime & Bitters
Coke Zero	

## H2O

Sparkling Mineral Water	10
Tonic	5
Soda	5

## juice 6

Apple
Orange
Pineapple
Cranberry

## café C - 5 M - 6

Espresso	Flat White
Cappuccino	Latte
Piccolo	Iced Chocolate
Long Black	Hot Chocolate
Iced Coffee	
Mocha	
Milkshake - Chocolate Strawberry Caramel	10

\$1.00 surcharge for specialty milk

## tea pot 5.5

English Breakfast
Earl Grey
Chai
Green
Peppermint
Chamomile

*Beverages*

## 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

28

## SEARED HERVEY BAY SCALLOPS

sugarsnap purée | crispy spec | truffle | nori wafer

GF

35

## PACIFIC OYSTERS

one dozen natural | mignonette | zesty lemon

gf, df

58

## GRILLED BUTTERFLIED KING PRAWNS

tomato capsicum jam | arugula micro salad

gf

entrée 35 | 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

43

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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

entrees

## CONFIT CHICKEN BREAST

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

gf

41

## SLOW ROAST LAMB SHOULDER

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

gf

48

## 18HR BEEF BRISKET

smoky bbq bourbon glaze | cheddar hash brown | aioli  
charred corn | broccolini

gfo

44

## SEAFOOD PASTA

kaffir lime | mild chilli | coriander | chorizo  
cherry tomato | pecorino

dfo

47

## WILD MUSHROOM GNOCCHI

potato gnocchi | asparagus | garlic cream | parmesan

v

42

## FISH OF THE DAY

italian fregola | sautéed baby spinach |  
heirloom tomato

45

## SLOW COOKED DUCK MARYLAND

house made kumquat marmalade | eshalots | baby beets |  
butternut purée | sautéed spinach | jus

gf, dfo

52

## CRISPY SKIN SALMON

preserved lemon & dill arancini | grilled asparagus | burre blanc

dfo

43

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Mains

Mains & Sides

## 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

48

## sides

rustic chips | sea salt | aioli

12

sea salt seasoned broccolini | olive oil

10

green salad | house made vinaigrette

12

marinated olives

9

## CHILDREN UNDER 12 YEARS MENU

ALSO INCLUDES A FREE ICE-CREAM

17

## 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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surcharge

# Desserts

## ROSE VANILLA BEAN PANNA COTTA

fresh berries | lemon curd

gf

18

## BELGIAN CHOCOLATE NUT TART

old english toffee gelato | candied orange | fresh berries

gf

20

## GIN & TONIC CHEESE CAKE

meringue crumb | vanilla bean ice-cream | passion curd

18

## SALTED CARAMEL CRÈME BRÛLÉE

toffee top | chocolate honeycomb | strawberry

gf

18

## HAZELNUT AFFOGATO

frangelico | espresso | vanilla bean ice-cream

gf

24

## MANGO GELATO

berry compote | passionfruit curd

gf, df, vfo

17

## CHEESE BOARD

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

gfo

38

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