



BY B I L L S

**GRAZING PLATES**

<i>UGB Sourdough Roll &amp; Housemade Cultured Butter</i>	5
<i>Housemade Focaccia w/ Baba Ganoush</i>	9
<i>Warm Marinated Olives</i>	8
<i>Near River Produce Pork Terrine &amp; Piccalilli</i>	16
<i>Burrawong Gaian Duck Liver Parfait w/ Fig &amp; Port Jam and UGB Sourdough Crostini</i>	15
<i>Burrawong Gaian Duck Rillettes &amp; Dill Pickle</i>	15
<i>Near River Produce Pork Scotch Egg w/ Curried Mayonnaise</i>	12
<i>Master Stock Burrawong Gaian Smoked Duck, Roasted Peanuts, Orange &amp; Kumquat Gel</i>	16
<i>Beetroot Cured Ocean Trout Gravlax, UGB Rye Bread w/ Housemade Crème Fraîche</i>	15
<i>Parmesan Polenta Fries w/ Almond Romesco</i>	12
<i>Mother Fungus Mushrooms, Confit Garlic &amp; Porcini Butter on Toasted Sourdough</i>	12
<i>Sesame Glazed Eggplant, Lemon Labneh, Housemade Dukkah &amp; Watercress</i>	12
<i>Mixed Housemade Pickles</i>	9
<i>Local Cheese &amp; Chutney</i>	8
<i>Masters of Fresh Lettuce and Herb Salad w/ Cassegrain Wines Verjuice Dressing</i>	8

**PLATTERS & PICNIC HAMPERS**

\$49 for 2 people  
\$79 for 4 people

**Eat in or Takeaway**

Add in a Bottle of Cassegrain Wines

**Ask our team about our seasonal inclusions**

*As we love our picnicware, we kindly ask for you to leave a form of ID for all picnic hampers purchased.*

*Thank you!*

**MAIN COURSES**

<i>Warm Cous Cous Salad w/ Braised Zucchini, Beetroot Hummus &amp; Roast Capsicum</i>	22
<i>Add Feta</i>	3
<i>Add Beetroot Cured Ocean Trout Gravlax</i>	8
<i>Milly Hill Lamb Rump, Confit Garlic Pomme Purée, Asparagus w/ twotriplefour Salsa Verde, Lamb Jus</i>	28
<i>Crisp Skin Salmon, Roasted Broccoli, Broccoli Purée, Capers &amp; Almond Butter</i>	26
<i>Handmade Pasta of the Day</i>	<i>See Specials' Board</i>

**SOMETHING SWEET**

<i>Chocolate Torte w/ Sourdough Parfait</i>	14
<i>Green Tea Infused Egg Custard w/ Blueberries, Coconut Pineapple, Meringue &amp; Biscotti Crumb</i>	14
<i>Peanut Butter, Avocado &amp; Lime Cheesecake</i>	14
<i>Affogato – Raleigh Winery Butterscotch Cream Liqueur, Vanilla Bean Ice Cream, D.O.N. Espresso &amp; Housemade Biscotti</i>	16

**BRUNCH | LUNCH | WEDDINGS | EVENTS**

**Would you like to hold your next event at our restaurant?**

**Speak to our team today!**

10 Winery Drive, Port Macquarie NSW 2444 | 02 6582 8320

hello@twotriplefour.com | twotriplefour.com | twotriplefour