



BY B I L L S

GRAZING PLATES

<i>UGB Sourdough Roll & 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 & Piccalilli</i>	16
<i>Burrawong Gaian Duck Liver Parfait w/ Fig & Port Jam and UGB Sourdough Crostini</i>	15
<i>Burrawong Gaian Duck Rillettes & 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 & 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 & Porcini Butter on Toasted Sourdough</i>	12
<i>Sesame Glazed Eggplant, Lemon Labneh, Housemade Dukkah & Watercress</i>	12
<i>Mixed Housemade Pickles</i>	9
<i>Local Cheese & 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>Comboyne Culture Crowdy Blue & Pear Tart, Witlof Salad, Candied Walnuts</i>	22
<i>Add Feta</i>	3
<i>Add Beetroot Cured Ocean Trout Gravlax</i>	8
<i>Milly Hill Lamb "Barnsley" Chop, Mint Sauce & Garlic Chat Potatoes</i>	28
<i>Harissa Baked Barramundi, Preserved Lime & Couscous Salad, Shaved Squash, Tahini Yoghurt</i>	26
<i>Handmade Pasta of the Day</i>	<i>See Specials' Board</i>

SOMETHING SWEET

<i>Black Forest Trifle, Cherry Jelly, Brownie & Rachael's Chocolate Mousse</i>	14
<i>Coconut Tapioca, Caramelised Banana w/ Peanut Honeycomb</i>	14
<i>Rhubarb & Rose Crumble, Candied Ginger Ice Cream</i>	14
<i>Affogato - Raleigh Winery Butterscotch Cream Liqueur, Vanilla Bean Ice Cream, D.O.N. Espresso & 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