

GRAZING PLATES

UBG Sourdough Roll w/ <i>House-made</i> Cultured Butter	5
Sesame Seed Focaccia w/ Za'atar + Olive Oil	9
Warmed House Marinated Olives	8
<i>Near River Produce</i> Farmhouse Terrine w/ <i>twotriplefour</i> Mustard Fruits + Sourdough	18
<i>Burrawong Gaian</i> Duck Liver Parfait w/ <i>Amber Drop</i> Creamed Honey	18
Confit Salmon Rillettes w/ Lemon, Dill Pickles + <i>UGB</i> Sourdough Crostini	18
<i>Burrawong Gaian</i> Duck + Pistachio Terrine w/ Orange + Rhubarb Chutney	19
<i>Near River Produce</i> Pork + Sage Scotch Egg w/ <i>twotriplefour</i> Spiced Ketchup	12
<i>Lincoln</i> Black Garlic Arancini w/ Truffled Aioli + Parmesan	15
Chilled Spanner Crab + Artichoke Dip w/ Crudités	19
Grilled Sugarloaf Cabbage w/ Brown Butter Dressing, Capers + Soft Herbs	14
Caraway + Fenugreek Roasted Heirloom Carrots + Beetroot, Toasted Seeds, Carrot Top Pesto	16
<i>House-made</i> Pickles	9
Local Cheese + Condiments	8

PLATTERS & PICNIC HAMPERS

2 people | 54
4 people | 84

Eat in or Takeaway
Ask our team about our seasonal inclusions

MAIN COURSES

Sesame Glazed Eggplant, Pearl Couscous + Mint Salad, Pomegranate Dressing	22
Add <i>twotriplefour</i> Cured + Smoked Bacon	6
Add Marinated Goat's Cheese Feta	4
Apple Caramel + Black Garlic Glazed Pork Belly, Apple + Fennel Salad, Roast Onion Purée, Walnut Crumb	28
Pan Roasted <i>Kanooka Creek</i> Chicken Breast w/ Charred Broccoli, Romesco, Confit Garlic + <i>Masters of Fresh</i> Garden Greens	28
Crisp Skinned Barramundi, Cucumber, Radish, Mesclun + Citrus Salad, Preserved Lime Butter	28
Handmade Pasta of the Day	<i>See Special's Board</i>

SOMETHING SWEET

Coconut + Lemon Panna Cotta, Strawberry + Thyme "Jam", <i>House-made</i> Gingerbread	15
Warmed Chocolate Brownie, Coconut Sorbet, Cherry Amaretto Preserve	15
Pistachio Meringue, Saffron + Mango Compote, Matcha Cream	15
Affogato w/ Vanilla Bean Ice Cream, <i>D.O.N.</i> Espresso, <i>House-made</i> Biscotti + choice of	
<i>Raleigh Winery</i> Butterscotch Cream	16
<i>Mobius Distilling</i> Apple Pie Liqueur	16



In line with NSW regulations, we ask that all guests sign into our venue using the adjoining QR Code provided by the NSW Government. Please speak to our onsite COVID Marshall if you have any questions or concerns. Thank you for your support and understanding.

**LOOKING TO HOST AN EPIC CHRISTMAS CELEBRATION
WITH WORK OR THE FAM – WE WANT IN!
ENQUIRE WITH OUR TEAM TODAY!**

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15% surcharge applies for Public Holidays