

### GRAZING PLATES

<i>UGB</i> Sourdough Roll w/ <i>House-made</i> Cultured Butter	5
Rosemary + Garlic Focaccia with Tomato Sugo	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/ Toasted <i>UGB</i> Sourdough + <i>twotriplefour</i> Plum Sauce	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/ Crudité	19
<i>twotriplefour</i> Greek Salad with Fried Feta, Heirloom Tomato, Cucumber, Pickled Red Onion + Olives	15
Sautéed <i>Mother Fungus</i> Mushrooms, Confit Garlic + Porcini Butter on <i>UGB</i> Sourdough	16
<i>House-made</i> Pickles	9
Local Cheese + Condiments	8

### 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
Sous Vide Milly Hill Lamb Rump, Eggplant + Pinenut Caponata, Zucchini + Lemon Purée	28
Pan Roasted <i>Kanooka Creek</i> Chicken Leg w/ Creamed Corn + Asparagus	28
Crisp Skinned Barramundi w/ Chermoula Yoghurt, Stone Fruit + Almond Salad, Citrus Dressing	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, Basil 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

### FARMHOUSE PLATTERS + PICNIC HAMPERS

25 per person | *minimum 2 person*

A selection of grazing morsels to share at *twotriplefour*, in the Cassegrain Wines grounds or beyond!



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 team if you have any questions or concerns.  
Thank you for your support and understanding.

**LOOKING TO HOST AN EVENT – WE WANT IN!  
ENQUIRE WITH OUR TEAM TODAY!**

[twotriplefour.com](http://twotriplefour.com) | [events@twotriplefour.com](mailto:events@twotriplefour.com) | [@twotriplefour.com](https://www.instagram.com/twotriplefour)

15% surcharge applies for Public Holidays