

BRUNCH UNTIL 11.30AM

UGB Seeded Sourdough w/ twotriplefour Cultured Butter	8
Toasted UGB Brioche Loaf w/ Amber Drop Honey + Whipped Ricotta	11
Forest Mushrooms, Confit Garlic & Porcini Butter on Toasted UGB Sourdough	14
Black Market "Everything" Bagel, twotriplefour Salmon Gravlax, Pickle Hollandaise	16
twotriplefour Baked Eggs, Silverbeet, Goat's Cheese + UGB Sourdough	16
Coconut + Cardamom Pannacotta w/ Seasonal Fruits + Granola	14
Cinnamon Sugar French Toast, Apple Compote, Whipped Cream	14
Organic Eggs w/ UGB Sourdough - poached, fried or scrambled	12

SIDES

twotriplefour Salmon Gravlax	6	Confit Garlic Forest Mushrooms	6
Potato & Thyme Rosti	5	Slow Roasted Ricardoes Tomato	4
Wicked Elf Porter "Black Bacon"	6	Organic Egg	4
Farm Style Pork Sausage	6		

LUNCH FROM 11.30AM**GRAZING PLATES**

UGB Sourdough Roll w/ House-made Cultured Butter	5
Rosemary + Garlic Focaccia with Tomato Sugo	9
Warmed House Marinated Olives	8
Near River Produce Farmhouse Terrine w/ twotriplefour Mustard Fruits + Sourdough	18
Burrawong Gaian Duck Liver Parfait w/ Amber Drop Creamed Honey	18
Confit Salmon Rilletes w/ Lemon, Dill Pickles + UGB Sourdough Crostini	18
Burrawong Gaian Duck + Pistachio Terrine w/ Toasted UGB Sourdough + Rhubarb Gel	19
Near River Produce Pork + Sage Scotch Egg w/ twotriplefour Spiced Ketchup	12
Lincoln Black Garlic Arancini w/ Truffled Aioli + Parmesan	15
Chilled Blue Swimmer Crab + Artichoke Dip w/ Crudités	19
twotriplefour Greek Salad with Fried Feta, Heirloom Tomato, Cucumber, Pickled Red Onion + Olives	15
Sautéed Forest Mushrooms, Confit Garlic + Porcini Butter on UGB Sourdough	16
House-made Pickles	9
Local Cheese + Condiments	8

MAIN COURSES

Roast Pumpkin + Crispy Rice, twotriplefour Mole Sauce + Cashew Cheese	22
Add Wicked Elf Porter "Black Bacon"	6
Near River Produce Pork Belly, Carrot + Miso Purée, Edamame, Pickled Radish, Black Sesame	32
Pan Roasted Kanooka Creek Chicken Breast, Pearl Couscous, Ras el Hanout, Labneh, Pistachio	32
Catch of the Day - En Papillote, Asparagus, Kipfler Potatoes, Fennel, Orange, Preserved Lemon	32
Handmade Pasta of the Day	See Special's Board

SOMETHING SWEET

Spiced Butternut Pumpkin Doughnuts, Winter Anglaise, Dark Chocolate Foam	15
twotriplefour Carrot Cake, Cream Cheese Crèmeux, Walnut, Mandarin	15
Chai Poached Pear, Macadamia Brittle, Cardamom Coconut	15
Affogato w/ Vanilla Bean Ice Cream, D.O.N. Espresso, House-made Biscotti + choice of	
Raleigh Winery Butterscotch Cream	16
Mobius Distilling Apple Pie Liqueur	16

SHARES**FARMHOUSE PLATTERS + PICNIC HAMPERS**

25 per person | Minimum 2 person | A selection of grazing morsels to enjoy at twotriplefour, in the Cassegrain Wines gardens or beyond!