

# *twotriplefour*

BY BILLS

Nestled within the lush *Cassegrain Wines* Estate, *twotriplefour* is a proudly local, paddock-to-plate eatery with a focus on championing quality seasonal produce and carefully-crafted wines.

With the fitting locale, *Cassegrain Wines* are the hero of our bar list - wines on our list match the wines available for tasting at the cellar door – including new releases.

A hand-selection of local craft beers, primarily *NSW-based* spirits and bespoke cocktails are also always ready to be served.

## LET'S GET STARTED...

### WINE COCKTAILS

ENJOYING WINE W/ A TWIST! We are located at a winery after all!  
Had a Classic Cocktail in mind? ASK OUR TEAM!

#### **HIBISCUS + STRAWBERRY MIMOSA | 13**

Hibiscus + Strawberry, *Cassegrain Wines* Sparkling Rosé

#### **PERFECT PEAR | 18**

Spiced Pear + Elderflower, *Sanctus Distilling* Vodka, *Cassegrain Wines*  
NV Blanc de Blanc + lemon sugar rim

#### **WINTER BLOSSOM | 18**

*Cassegrain Wines* Seasons Sauvignon Blanc, *Mobius Distilling* Vodka,  
Cloudy Apple Juice, Earl Grey Syrup

#### **RASPBERRY + RHUBARB GIN FIZZ | 18**

*Sanctus Distilling* Little Finger Gin, Raspberry + Rhubarb Syrup,  
*Cassegrain Wines* Sparkling Sangiovese Rosé Grape Juice + raspberry  
sherbet rim

#### **THE GRAPE ESCAPE | 19**

*Manly Spirits* Grape + Grain Vodka, *Cassegrain Wines* EDN Riesling,  
rosemary, grapes, lemon + mint

#### **WATERMELON + CHIPOTLE PALOMA | 20**

*Espolón* Tequila, *Cassegrain Wines* Seasons Rosé, watermelon + chilli,  
lime, soda water + chipotle salt rim

#### **SANGIOVESE SOUR | 20**

*Monkey Shoulder* Whiskey, Fig Jam, *Cassegrain Wines* EDN Sangiovese,  
egg, sugar + lemon

| BECAUSE WE SIMPLY LOVE COFFEE...

#### **IRISH COLD FASHIONED | 19**

*Jameson* Whisky, *Mr Black* Coffee Liqueur, D.O.N. Cold Drip Coffee,  
sugar, orange zest

#### **BUTTERSCOTCH ESPRESSO MARTINI | 19**

*Baileys* Irish Cream, *Raleigh Winery* Butterscotch Cream, milk +  
D.O.N. Espresso

## SPECIALTY HIGHBALLS

SOURCING DELISH AUSSIE SPIRITS (30ml pours)

ADD STANDARD MIXER | 2

ADD SUGGESTED PAIRING | 4

### | GIN

*Karu Affinity Gin* BLUE MOUNTAINS, NSW | 10

SUGGESTED PAIRING | Light Tonic by *StrangeLove*, dehydrated apple + rosemary

*LHI Distilling Co. Wild Lemon Hibiscus Gin* LORD HOWE, NSW | 11

SUGGESTED PAIRING | Coastal Tonic by *StrangeLove* + dehydrated blood orange wheel

*Manly Spirits Lilly Pilly Pink Gin* MANLY, NSW | 11

SUGGESTED PAIRING | Light Tonic by *StrangeLove* w/ strawberry + hibiscus syrup drops

*Sanctus Brewing Co. Finger Lime Gin* TOWNSEND, NSW | 9

*Manly Spirits Australian Dry Gin* MANLY, NSW | 10

### | VODKA

*Archie Rose Distilling Co. Original Vodka* ROSEBERRY, NSW | 11

SUGGESTED PAIRING | Cloudy Apple Juice + dehydrated apple, mint

*Karu Morita Chipotle Vodka* BLUE MOUNTAINS, NSW | 9

SUGGESTED PAIRING | Lime+Jalapeño Soda by *StrangeLove*, dehydrated citrus, chipotle salt

*Mobius Distilling Special Vodka* MARRICKVILLE, NSW | 8

*Manly Spirits Grape + Grain Vodka* MANLY, NSW | 9

### | RUM

*Brix Distillers White Rum* SYDNEY, NSW | 9

SUGGESTED PAIRING | Light Tonic by *StrangeLove* + blood orange slice

*Husk Bam Bam Spiced Rum* TUMBULGUM, NSW | 9

SUGGESTED PAIRING | Dry Ginger Ale + cinnamon stick

*Brix Distillers Gold Rum 5+8yr fusion* SYDNEY, NSW | 10

# CRAFT BEERS

SUPPORTING LOCAL INDEPENDENT BREWERIES

## | DRAFT

Schooner 15oz | 9

ASK OUR TEAM ABOUT OUR ROTATING BEER LIST | PRICING MAY VARY

Local Craft Beer Tasting Paddle 150ml of our 4 tap beers | 15

## | TINNIES

*Heaps Normal Brewing Co.* Non-Alcoholic XPA *CANBERRA, ACT* | 7

*Sanctus Brewing Co.* Judicious Mid Strength 3% *TOWNSEND, NSW* | 8

*Bucket Brewing Co.* Black Lager *KEMPSEY, NSW* | 8

*Wicked Elf Brewing Co.* Pilsner *PORT MACQUARIE, NSW* | 10

*Gallows Brewing* Tropical Pale Ale *COFFS HARBOUR, NSW* | 10

*Bucket Brewing Co.* Verns IPA *KEMPSEY, NSW* | 10

*Moorebeer Brewing Co.* Ltd Release Ginger Beer *PORT MACQUARIE* | 10

*Hope Estate* Tower Estate Apple Cider *HUNTER VALLEY, NSW* | 8.5

*Hope Estate* FKA Passionfruit Cider *HUNTER VALLEY, NSW* | 8.5

*Coastal Brewing Co.* Extra Special Bitter *FORSTER, NSW* | 9

*Moorebeer Brewing Co.* Vanilla Choc Porter *PORT MACQUARIE, NSW* | 10

## | GLUTEN FREE TINNIES

*Two Bays Brewing Co.* Pale Ale *MORNINGTON PENINSULA, VIC* | 11

*Two Bays Brewing Co.* Lager *MORNINGTON PENINSULA, VIC* | 11

*Two Bays Brewing Co.* Session Ale *MORNINGTON PENINSULA, VIC* | 10

15% surcharge applies for Public Holidays

# CASSEGRAIN WINES

## SPARKLING WINE

NV Blanc de Blanc <i>NSW</i>	24   9
NV Sparkling Rosé <i>NSW</i>	24   9
NV Edition Noir Chardonnay Pinot Noir <i>NSW</i>	30

## WHITE WINE

2021 Seasons Sauvignon Blanc <i>HILLTOPS, NSW</i>	26   9
2021 White Label Chardonnay <i>TUMBARUMBA/ CANBERRA DISTRICT, NSW</i>	28   9
2018 Edition Noir Chardonnay <i>CANBERRA DISTRICT, NSW</i>	35
2016 Fromenteau Reserve Chardonnay <i>ORANGE, NSW</i>	45
2019 Fromenteau Reserve Chardonnay <i>TUMBARUMBA, NSW</i>	60
2011 Fromenteau Reserve Chardonnay <i>ORANGE/ NEW ENGLAND, NSW</i>	55
2021 White Label Verdelho <i>HUNTER VALLEY/ CENTRAL RANGES, NSW</i>	28   9
2021 Edition Noir Fiano Viognier <i>HILLTOPS, NSW</i>	32   10
2017 Edition Noir Viognier <i>HILLTOPS, NSW</i>	34
2014 EDN Three Tiers Viognier, Roussanne, Marsanne <i>HASTINGS, NSW</i>	38
2022 Edition Noir Riesling <i>CANBERRA DISTRICT, NSW</i>	32   10

## ROSÉ WINE

2022 Seasons Spring Rosé	28   9
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## RED WINE

2019 EDN Syrah Pinot Noir <i>CENTRAL RANGES/HILLTOPS/CANBERRA DISTRICT, NSW</i>	35
2016 Edition Noir Shiraz Pinot Noir <i>CENTRAL RANGES, NSW</i>	32
2021 White Label Shiraz <i>HILLTOPS, NSW</i>	30   10
2008 Reserve Shiraz <i>NEW ENGLAND/ CENTRAL RANGES, NSW</i>	80
2017 Reserve Shiraz <i>ORANGE/ HILLTOPS, NSW</i>	50
2019 Edition Noir Shiraz Sangiovese <i>HILLTOPS, NSW</i>	35
2017 Edition Noir Sangiovese <i>HILLTOPS, NSW</i>	32   10
2008 Reserve Falerne <i>NEW ENGLAND/ CENTRAL RANGES, NSW</i>	80
2017 Reserve Falerne <i>HILLTOPS/ORANGE, NSW</i>	55
2019 Edition Noir Merlot <i>CENTRAL RANGES, NSW</i>	35
2018 White Label Merlot Cabernet Sauv. <i>ORANGE/HILLTOPS, NSW</i>	28   9
2019 Edition Noir Cabernet Sauvignon <i>CENTRAL RANGES/HILLTOPS, NSW</i>	35   11
2019 EDN Petit Verdot Merlot Cab. Sauvignon <i>CENTRAL RANGES, NSW</i>	40
2020 Edition Noir Chambourcin <i>NORTHERN RIVERS, NSW</i>	36
2020 Edition Noir Barbera <i>HILLTOPS, NSW</i>	35

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## NON-ALCOHOLIC BEVERAGES

### MINERAL WATER

*Beloka* Australian Sparkling Water 750ml | 7.5

### SOFT DRINKS

Coke, Coke No Sugar, Fanta Orange, Classic Lemonade | 5

Lemon Lime + Bitters | 5

Dry Ginger Ale, Ginger Beer | 5

Light Tonic by *StrangeLove* | 5.5

Coastal Tonic by *StrangeLove* | 5.5

Lime + Jalapeño Soda Water by *StrangeLove* | 7.5

*Healthy Hammered* Lemon + Lime Kombucha | 7

*Healthy Hammered* Strawberry + Mint Kombucha | 7

Orange or Apple Juice | 7

*Cassegain Wines* Sparkling Sangiovese Rosé Grape Juice | 5

Chocolate, Caramel, Vanilla or Strawberry Milkshake | 8

### MOCKTAILS

#### **RASPBERRY + RHUBARB FIZZ** | 10

Raspberry + Rhubarb Syrup, *Cassegain Wines* Sparkling Sangiovese Rosé Grape Juice w/ Raspberry Sherbet rim

#### **APPLE BLOSSOM** | 10

Cloudy Apple Juice, Earl Grey Syrup, Soda Water

## DESSERT WINE + DIGESTIF

- Cassegrain Wines* NV EDN Noble Cuvée (90ml) HASTINGS, NSW | 9  
*Cassegrain Wines* NV Cassaé (90ml) NSW | 11  
*Mobius Distilling* Moreau Apple Pie Liqueur MARRICKVILLE, NSW | 9  
*Mr Black* Coffee Liqueur CENTRAL COAST, NSW | 9  
*White Possum* Naked Amaretto MELBOURNE, VIC | 8  
*White Possum* Naked Hazelnut MELBOURNE, VIC | 9  
*Autonomy Distillers* Orange Liqueur MELBOURNE, VIC | 8  
*Raleigh Winery* Butterscotch Creme (60ml) IRELAND | 8  
*Manly Spirits* Zesty Limoncello MANLY, NSW | 9

## WHISK(E)Y

- Monkey Shoulder* Blended Malt Scotch Whisky SCOTLAND | 9  
*Jameson* Irish Whiskey IRELAND | 8  
*Jack Daniels* Tennessee Whiskey USA | 9  
*Ned Australian* Whisky MELBOURNE, VIC | 8  
*Talisker* Single Malt Whisky 10yr SCOTLAND | 14  
*Lagavulin* Single Malt Scotch Whisky 16yr SCOTLAND | 16

## COFFEE + TEA *Proudly serving Doppio or Nothing Espresso* ADD HOUSE MADE BISCOTTI | 2

- Espresso, Piccolo, Macchiato | 4  
Long Black, Flat White, Latte, Cappuccino | 4.5  
Extra Shot | 0.5      Large | 0.5  
Cold Drip Coffee | 6  
Brewed Chai Latte, Hot Chocolate | 5  
Irish Coffee | 11  
Teapot | English Breakfast, Earl Grey, Peppermint, Chamomile,  
Lemongrass, Green Tea | 4.5

## DESSERTS

- |   |    |
|---|----|
| Spiced Butternut Pumpkin Doughnuts, Winter Anglaise,<br>Dark Chocolate Foam                                   | 15 |
| <i>twotriplefour</i> Carrot Cake, Cream Cheese Crèmeux, Walnut,<br>Mandarin                                   | 15 |
| Chai Poached Pear, Macadamia Brittle, Cardamom Coconut  | 15 |
| Affogato – Espresso, Vanilla Ice Cream + House Made Biscotti w/<br><i>Mobius Distilling</i> Apple Pie Liqueur | 16 |
| <i>Raleigh Winery</i> Butterscotch Cream Liqueur  | 16 |

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