

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**

Artisanal + House-made Bread Bowl	6
Catalan Tomato Bread, Buffalo Mozzarella, Basil Oil	14
Warmed House Marinated Olives	9
Macleay Valley Rabbit + Pistachio Terrine, Lamb Breast "Bacon", Onion Jam	24
Burrawong Gaian Duck Liver Parfait w/ Fennel + Apple Chutney	22
Hiramasa Kingfish Crudo, Preserved Lemon, Pickled Fennel, Shaved Asparagus, Orange Salt	24
Burrawong Gaian "Duck à l'Orange" Terrine, Cranberry, Rhubarb Gel	24
Near River Produce Pork + Sage Scotch Egg w/ Sundried Tomato Aioli	15
Lincoln Black Garlic Arancini w/ Truffled Aioli + Parmesan	19
Chilled Blue Swimmer Crab + Artichoke Dip w/ Crudités	24
Mixed Leaf Salad, Soft Herbs, Pickled Vegetables, Verjus Dressing	14
Sautéed Forest Mushrooms, Confit Garlic + Porcini Butter on UGB Sourdough	19
House-made Pickles	11
Local Cheese + Condiments	9

MAIN COURSES

Mushroom Duxelle Croustillant, Roasted Pumpkin, Cauliflower Purée, Confit Tomato	25
Add twotriplefour House Cured Bacon	6
Master Stock Pork Belly, Carrot + Miso Purée, Caramelized Fennel, Asparagus	34
Kanooka Creek Chicken Breast, Sicilian Eggplant Ragu, Labneh, Pine Nuts	34
Market Catch of the Day, Brassica + Buttermilk Salad, twotriplefour Pickles, Sauce Romesco	34
Handmade Pasta of the Day	See Special's Board

SOMETHING SWEET

Spiced Pumpkin Pannacotta, Apricot Gel, Gingerbread, Coconut Foam	16
Rosewater + Orange Meringue, Creamed Honey Mascarpone, Poached Rhubarb	16
White Chocolate "Blondie", Dulce de Leche, Banoffee Ice Cream	16
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**

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