

BRUNCH LAST SITTING 10.30AM

<i>Near River Produce</i> Pork Pattie, Potato Rosti, Fried Egg, Bacon Jam on UGB Brioche Milk Bun	16
Poached Eggs on Toasted Sourdough Baguette, Dill Cured Salmon, Beetroot Relish + Hollandaise	18
Sourdough French Toast, Creamed Honey, Spiced Apple + Pear Compote, Vanilla Bean Gelato, Honeycomb	18
Toasted Coconut Granola, COYO Foam, Rhubarb + Strawberries	15
Poached Eggs on Flatbread w Eggplant Caponata, Labneh + Pinenuts	18
<i>Grazed and Grown</i> Organic Eggs on Sourdough Toast Poached Scrambled Fried	12

SIDES

<i>twotriplefour</i> Dill Cured Salmon	6	Confit Garlic Mushrooms	6
Potato & Thyme Rosti	4	Confit Heirloom Tomatoes	4
<i>twotriplefour</i> House Smoked Bacon	5	Organic Egg	4
<i>Grazed and Grown</i> Pork + Fennel Sausage	5		

LUNCH FROM 11.30AM**GRAZING PLATES**

Artisanal + <i>House-made</i> 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
<i>Burrawong Gaian</i> Duck Liver Parfait w/ Fennel + Apple Chutney	22
Hiramasa Kingfish Crudo, Preserved Lemon, Pickled Fennel, Shaved Asparagus, Orange Salt	24
<i>Burrawong Gaian</i> "Duck à l'Orange" Terrine, Cranberry, Rhubarb Gel	24
<i>Near River Produce</i> Pork + Sage Scotch Egg w/ Sundried Tomato Aioli	15
<i>Lincoln</i> 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 <i>UGB</i> Sourdough	19
<i>House-made</i> Pickles	11
Local Cheese + Condiments	9

MAIN COURSES

Mushroom Duxelle Croustillant, Roasted Pumpkin, Cauliflower Purée, Confit Tomato	25
Add <i>twotriplefour</i> House Cured Bacon	6
Master Stock Pork Belly, Carrot + Miso Purée, Caramelized Fennel, Broccolini	34
<i>Kanooka Creek</i> Chicken Breast, Spiced Pearl Couscous, Labneh, Beetroot + Raisin Chutney	34
Market Catch of the Day, Brassica + Buttermilk Salad, <i>twotriplefour</i> Pickles, Sauce Romesco	34
Handmade Pasta of the Day	<i>See Special's Board</i>

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, <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

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!