

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 | 14

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

15% surcharge applies for Public Holidays

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 | 9.5

| RUM

Brix Distillers White Rum SYDNEY, NSW | 9.5

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

Husk Bam Bam Spiced Rum TUMBULGUM, NSW | 9.5

SUGGESTED PAIRING | Dry Ginger Ale + cinnamon stick

Brix Distillers Gold Rum 5+8yr fusion SYDNEY, NSW | 10.5

15% surcharge applies for Public Holidays

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 | 8.5

Sanctus Brewing Co. Judicious Mid Strength 3% TOWNSEND, NSW | 8.5

Bucket Brewing Co. Black Lager KEMPSEY, NSW | 9

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

Bucket Brewing Co. Verns IPA KEMPSEY, NSW | 12

Moorebeer Brewing Co. Ltd Release Ginger Beer PORT MACQUARIE | 12

Hope Estate Tower Estate Apple Cider HUNTER VALLEY, NSW | 9

Hope Estate FKA Passionfruit Cider HUNTER VALLEY, NSW | 9

Coastal Brewing Co. Extra Special Bitter FORSTER, NSW | 11

Moorebeer Brewing Co. Vanilla Choc Porter PORT MACQUARIE, NSW | 11.5

| 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 | 11

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
NV Edition Noir Sparkling Chambourcin <i>NSW</i>	32

CHARDONNAY

2021 White Label Chardonnay <i>TUMBARUMBA/ CANBERRA DISTRICT, NSW</i>	28 9
2021 Edition Noir Chardonnay <i>CANBERRA DISTRICT, NSW</i>	35 11
2016 Fromenteau Reserve Chardonnay <i>ORANGE, NSW</i>	45 14
2019 Fromenteau Reserve Chardonnay <i>TUMBARUMBA, NSW</i>	60
2011 Fromenteau Reserve Chardonnay <i>ORANGE/ NEW ENGLAND, NSW</i>	55

WHITE VARIETALS

2022 White Label Verdelho <i>RYLSTONE/HUNTER VALLEY, NSW</i>	28 9
2022 Seasons Sauvignon Blanc <i>TUMBARUMBA, NSW</i>	26 9
2017 Edition Noir Viognier <i>HILLTOPS, NSW</i>	35
2022 Edition Noir Riesling <i>CANBERRA DISTRICT, NSW</i>	32 10
2022 EDN Three Tiers Chard,Viognier, SB <i>CENTRAL RANGES/ HILLTOPS, NSW</i>	32

ROSÉ

2022 Seasons Spring Rosé <i>HILLTOPS, NSW</i>	28 9
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SHIRAZ

2021 White Label Shiraz <i>HILLTOPS, NSW</i>	30 10
2018 Reserve Shiraz <i>ORANGE/ HILLTOPS, NSW</i>	80
2008 Reserve Shiraz <i>NEW ENGLAND/ CENTRAL RANGES, NSW</i>	80
2019 Edition Noir Syrah Pinot Noir <i>CANBERRA/CENTRAL RANGES/ HILLTOPS, NSW</i>	40
2019 Edition Noir Shiraz Sangiovese <i>HILLTOPS, NSW</i>	35

CABERNET SAUVIGNON / MERLOT

2021 White Label Cabernet Sauvignon Merlot <i>HILLTOPS, NSW</i>	30 10
2019 Edition Noir Merlot <i>CENTRAL RANGES, NSW</i>	35 11
2019 EDN Petit Verdot Merlot Cab. Sauvignon <i>CENTRAL RANGES, NSW</i>	40
2017 Reserve Falerne <i>HILLTOPS/ORANGE, NSW</i>	55
2009 Reserve Falerne <i>NEW ENGLAND/ CENTRAL RANGES, NSW</i>	80

RED VARIETALS

2017 Edition Noir Sangiovese <i>HILLTOPS, NSW</i>	32 10
2021 Edition Noir Chambourcin Syrah <i>HUNTER/ HILLTOPS, NSW</i>	40
2020 Edition Noir Barbera <i>HILLTOPS, NSW</i>	36
2021 Edition Noir Nebbiolo <i>HILLTOPS, NSW</i>	40

15% surcharge applies for Public Holidays

NON-ALCOHOLIC BEVERAGES

| MINERAL WATER

Beloka Australian Sparkling Water 750ml | 8

| SOFT DRINKS

Coke, Coke No Sugar, Fanta Orange, Classic Lemonade | 5.5

Lemon Lime + Bitters | 5.5

Dry Ginger Ale, Ginger Beer | 5.5

Light Tonic by *StrangeLove* | 7

Coastal Tonic by *StrangeLove* | 7

Lime + Jalapeño Soda Water by *StrangeLove* | 8.5

Healthy Hammered Lemon + Lime Kombucha | 7

Healthy Hammered Strawberry + Mint Kombucha | 7

Orange or Apple Juice | 7

Cassegain Wines Sparkling Sangiovese Rosé Grape Juice | 7

Chocolate, Caramel, Vanilla or Strawberry Milkshake | 8

| MOCKTAILS

RASPBERRY + RHUBARB FIZZ | 11

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

APPLE BLOSSOM | 11

Cloudy Apple Juice, Earl Grey Syrup, Soda Water

DESSERT WINE + DIGESTIF

- Cassegrain Wines* NV EDN Noble Cuvée (90ml) *HASTINGS, NSW* | 12
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* | 9.5

WHISK(E)Y

- Monkey Shoulder* Blended Malt Scotch Whisky *SCOTLAND* | 9.5
Jameson Irish Whiskey *IRELAND* | 9
Jack Daniels Tennessee Whiskey *USA* | 9
Ned Australian Whisky *MELBOURNE, VIC* | 8.5
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 AMARETTI | 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
Liqueur Coffee | 14
Teapot | English Breakfast, Earl Grey, Peppermint, Chamomile,
Lemongrass, Green Tea | 4.5

DESSERTS

- Sticky Date Pudding, Salted Caramel, Vanilla Ice Cream 16
Chocolate Mousse, Pear Compote, Hazelnut, Mascarpone Chantilly 16
Coconut + Cocoa Butter 'Pie' w/ Preserved Local Fig, Pistachio 16
Affogato – Espresso, Vanilla Ice Cream + House Made Amaretti w/
Mobius Distilling Apple Pie Liqueur 16
Raleigh Winery Butterscotch Cream Liqueur 16