

## WEEKEND BRUNCH SATURDAY + SUNDAY FROM 9AM | LAST SITTING 10.30AM

*twotriplefour*  
BY B I L L S

*Breakfast doesn't have to be a solo endeavour - in fact, we believe that it is best shared!*

*So go ahead, graze away + enjoy the morning! Or, if you prefer keeping it all for yourself, go for it!*

Seared Flank Steak, Forest Mushrooms, Fried Egg	23
Hot Fried <i>Kanooka Creek</i> Chicken, French Toast, Maple Syrup	23
"Green Chorizo" Tacos, Scrambled Egg, Fried Sweet Potato, Coriander + Lime	18
Crab and Porter Rarebit, <i>UGB</i> Sourdough, Cucumber Salad	24
Housemade Crumpet, <i>twotriplefour</i> Bacon, Poached Egg and Miso Butter Greens	22
Soy Milk + Date Porridge, Caramelised Banana, Walnut + Cocoa Nib Dukkah	21
Potato + Onion Tart, <i>twotriplefour</i> Gravlax, Poached Egg	23
Smoked Brisket Hash, Yorkshire Pudding, 64 <sup>0</sup> Egg, Dill Pickle Crème Fraîche	25

## LUNCH WEDNESDAY TO FRIDAY FROM 11AM | SATURDAY + SUNDAY FROM 11.30AM

### GRAZING PLATES

Artisan Bread Bowl, Black Garlic Butter	8
Chorizo + Harissa Hummus, Chickpea Flatbread	16
<i>twotriplefour</i> "Gilda" - Green Olive, Anchovies + Guildilla Peppers	11
<i>Near River Produce</i> Pork Pâté de Campagne	24
Corn + Green Shallot Beignets, Yaji Aioli	22
Locally Sourced Liver Parfait, Raisin Chutney	24
Salmon Crudo, Soy + Ginger, Spring Onion, Capers, Wasabi Aioli	24
Tandoori Spiced Lamb Scotch Egg, Tamarind Chutney	16
Grilled Vegetables, Chermoula, Pomegranate, "Cashew" Cheese	21
Chilled Calamari Salad, Garlic, Lemon + Soft Herbs	24
<i>twotriplefour</i> house-made Pickles	11
Local Cheese + Condiments	9

### 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!

### MAIN COURSES

Caramelised Onion + Potato Tart, Crème Fraîche + Chives	25
Add <i>twotriplefour</i> House Cured Bacon	6
Add <i>twotriplefour</i> Gravlax	6
<i>Kanooka Creek</i> Chicken 'Saltimbocca', Green Bean + Baby Gem Salad	34
Grilled Flank 'Steak Frites', Mushroom w/ <i>twotriplefour</i> butter	34
Slow Roasted <i>Milly Hill</i> Lamb Shoulder, Pumpkin, Goat's Cheese, Pickled Onion, Dukkah	34
Catch of the Day   <i>Ask our friendly team</i>	MP

### SOMETHING SWEET

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 w/ Vanilla Bean Ice Cream, <i>D.O.N.</i> Espresso, <i>House-made</i> Amaretti + choice of	
<i>Raleigh Winery</i> Butterscotch Cream	16
<i>Mobius Distilling</i> Apple Pie Liqueur	16