



small plates

<i>twotriplefour</i> Maple + Rye Bread w/Herb Butter, Smoked Salt + <i>twotriplefour</i> Olive Oil	5pp
Marinated + Warmed Olives	10
Oysters ASK OUR TEAM	5.5pp
Chicken Liver Parfait, Toasted Brioche, Red Onion + Brandy Jam	29
Spiced Lamb Scotch Egg, w/ Ras El Hanout Labneh	19
Charred Halloumi, Asparagus, Parmesan Foam, Cured Egg Yolk, Fried Capers, Lemon	27
<i>twotriplefour</i> Terrine + Co. ASK OUR TEAM	30
Yellowfin Tuna Tartare, <i>Byron Bay</i> Burrata, Basil, Heirloom Tomato, Macadamia Romesco, Rye Cracker	30
Eye Fillet Carpaccio, Coriander Chimmi Churri, Pecan, Pickled Baby Onion, Blood Plum + Lotus Root Chip	28
Charred King Prawns, Miso + Honey Butter, Pickled Ginger, Tobiko + Asian Herbs	35
Charred Corn Ribs, Crème Fraîche, Smoked Paprika Salt	22
Heirloom Tomato + Stonefruit Caprese Salad w/ Tomato Consommé + Basil	19
Dutch Carrots, Pistachio + Sesame Dukkah, Tahini + Harissa Yoghurt	22
Soba Noodle Salad w/ Witlof, Ponzu, Apple, Ginger, Crispy Wonton	19
Soy Glazed Eggplant, House Kimchi, Green Shallot	19
Shoestring Fries, <i>twotriplefour</i> seasoning + Citrus Aioli	15

15% APPLIED ON FOOD + BEVERAGE ON PUBLIC HOLIDAYS

large plates

Scotch Fillet, Cauliflower, King Brown Mushroom, Petit Onion, Porcini Jus	46
Chicken Suprême, Sweet Potato Curry, Braised Beans, Asian Greens, Coconut + Coriander	42
Barramundi en Papillotte, Potato, Fennel, Nori Butter, Apple Salad, Kombu Broth	44
Master Stock Pork Belly, Sweet Corn Purée, Soya Bean Succotash, Schezuan Crackle	42
Sous Vide Lamb Rump, Sugarloaf Cabbage, Dutch Crème Paris Mash, Sauce Admiral, Jus	44
Saffron + Almond "Risotto" w/ Fennel, Tuscan Cabbage, Currants + Lemon	36

to feast

CHEF'S FEASTING MENU 89pp

Experience two triple four w/ family, friends + a feast

THREE SHARED COURSES

TO INCLUDE

Cheese Selection or Shared Dessert

ASK OUR TEAM FOR THE DAILY MENU

Whole table only

Please discuss dietary requests w/ our team

after thoughts

Yoghurt & Honey Semifreddo w/ Caramelised Peach + Purée, Candied Walnut, Balsamic	22
Strawberry Bakewell Tart, Mascarpone Ice Cream, Prosecco + Strawberry Consommé	22
<i>twotriplefour</i> Black Forest, Chocolate Mousse + Sponge, Cherries, Whipped Mascarpone, Kirsch Sorbet	22
Coconut + Pandan Sago Pudding, Mango, Pistachio, Sesame, Coconut Granita	22
<i>twotriplefour</i> Vanilla Bean Ice Cream w/ Bush Bloom <i>Dr Ginny</i> Bush Honey + Spices 30ml	19
or your choice of Digestif Liqueur 30ml	15
Make it an Affogato w/ <i>D.O.N.</i> Espresso + house Amaretti	+5.5

digestifs + more

Bush Bloom <i>Dr Ginny</i> Bush Honey+ Spices	HANNAM VALE	13.5
Mobius Distilling Apple Pie Liqueur	SYDNEY	9.5
White Possum Naked Hazelnut	MELBOURNE	9
Banks & Solander Noir Coffee Liqueur	SYDNEY	9.5
Local Limoncello ASK OUR TEAM	PORT MAC	9.5
Sanctus Distilling Single Malt Whisky	TOWNSEND, NSW	14
Elbourne Fortified <i>Old Hunter</i>		
10 yr barrel aged fortified Verdelho 60ml	HUNTER VALLEY	15
2019 Saddlers Creek Botrytis Semillon 90ml	RIVERINA	16
NV Hungerford Hill Liqueur Tawny 60ml	NSW	13.5