



small plates

<i>twotriplefour</i> Maple + Rye Bread w/ Herb Butter + Smoked Salt PER PERSON	5.5
Marinated + Warmed Olives	12
Oysters PER PIECE	6.5
ASK OUR TEAM FOR GARNISH OPTIONS	
Chicken Liver Parfait, Charred Maple + Rye, Quince Jam + Pickled French Onion	30
Pork + Sage Scotch Egg w <i>twotriplefour</i> Ketchup	20
Fried Byron Bay Halloumi, Hot Honey, Confit Cherry Tomato + Crispy Capers	28
<i>twotriplefour</i> Terrine + Co ASK OUR TEAM	30
Yellowfin Tuna Crudo w/ Mandarin, Jalapeno + Cucumber Salsa, Fingerlime Caviar	34
Scotch Fillet Tartare, Cured Egg Yolk, Dill + Caper Crème Fraiche, Parmesan Crisp	34
Charred King Prawns, Miso + Honey Butter, Pickled Ginger, Tobiko + Asian Herbs	38
Flash Fried Brussels Sprouts, Curry Dressing, Currants + Crispy Shallot	22
Roasted Dutch Carrots, Goat's Cheese + Tahini Labneh, Pistachio Dukkah	22
Caramelised Sugar Loaf Cabbage, Blue Vein, Pecan, Pear, Apple Caramel	22
Shoestring Fries, Smokehouse Salt, Citrus Aioli	16

ALL SEAFOOD SERVED AT TWOTRIPLEFOUR IS
OF AUSTRALIAN PROVENANCE UNLESS OTHERWISE SPECIFIED
15% APPLIED ON FOOD + BEVERAGE ON PUBLIC HOLIDAYS

large plates

Scotch Fillet, Cauliflower, King Brown Mushroom, Petit Onion, Porcini Jus	50
Chicken Suprême, Sweet Potato Curry, Braised Beans, Asian Greens, Coconut + Coriander	44
Barramundi en Papillotte, Potato, Fennel, Nori Butter, Apple Salad, Kombu Broth	45
Master Stock Pork Belly, Sweet Corn Purée, Soya Bean Succotash, Schezuan Crackle	44
Sous Vide Lamb Rump, “Bubble ‘n’ Squeak”, Gremolata + Lamb Jus	47
Saffron + Almond “Risotto” w/ Fennel, Tuscan Cabbage, Currants + Lemon	38

after thoughts

<i>twotriplefour</i> S'mores w/ Dark Chocolate Mousse, Malt Ice Cream, Sweet Dukkah, Torched Italian Meringue + Raspberry Gel	22
Strawberry + Pomegranate Eton Mess, Whipped Coconut Cream, Pink Peppercorn Meringue	22
Pistachio + Rhubarb Tart, Honeycomb, Vanilla Mascarpone + Pistachio Ganache	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 + <i>house</i> Amaretti	+5.5