

# RESTAURANT *Twée*

## GROUP MENU

### TO START

*A glass of Peterson House Sparkling Pink Blush or Peterson House Sparkling Cuvee*

Warm sourdough cob loaf, house made dukkah, caramelised balsamic, confit garlic oil (DF)

### ENTREE

Smoked duck breast, raisins, orange, hazelnuts, red cabbage, seeded mustard dressing (GF, DF)

Milk braised pork belly, green mango, capsicum, onion, lychee, mango vinaigrette (GF)

Crumbed zucchini flowers, house-made labna, fine cut ratatouille (GF)

### MAIN

Masterstock chicken maryland, mushroom medley, chili, coriander, rice noodles (DF)

Soy & maple Pulled 12 hour brisket, Vietnamese salad, sesame aioli, flat bread (DF)

Potato gnocchi salad, pumpkin, candied pecans, marinated goat cheese, pepitas, sage, locally grown leaves (GF,V, Vegan opt)

### DESSERT

Passion Fruit semifreddo, fresh mango, coconut, white chocolate (GF)

Pavlova, elderflower cream, strawberry sauce, Davidson plum dust, Lilly Pilly ice cream (GF)

House baked chocolate cheesecake, coffee syrup, house made sweet dukkah of orange, cocoa nibs, nuts & spices (GF)

### SIDES

Chargrilled garden vegetables, feta, rocket pesto (GF, V) **\$10**

Fries, balsamic aioli, rosemary salt **\$12**

Rocket, truffle oil, parmesan, pear salad (GF, V) **\$15**

Duck fat potatoes, chives, steak salt, crème fraiche (GF) **\$15**

Please note:

Groups of 12 adult guests or more, select meals upon arrival. Groups of 30 adults or more will be on an alternate drop menu. While we are happy to accommodate any allergies or dietary requirements, this is a set menu and items are unable to be substituted.

Cakeage is \$5 per person which includes a knife, cutlery and plates on the table or \$8 per person to have it cut by the kitchen and plated with cream and berries.

### Our preference is no split bills

**2 course \$78**

**3 course \$92**

*A surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays*

