

NO. 4

eat, drink  
&  
share stories

*Winter*  
**BREAKFAST  
BRUNCH**



## TO SHARE

<b>PLANK</b>	46 / 63
CHICKEN WINGS, SMOKED SALMON & CRÈME FRAICHE BLINIS, DUCK LIVER PARFAIT, CURED MEATS, TANDOORI CAULIFLOWER, TAKOYAKI BALLS, CHEDDAR CHEESE, GYOZA DUMPLINGS, HOUSE MARINATED GREEN LIP MUSSELS, PORK CRACKLING, WARM BREAD	
<b>DUCK LIVER PARFAIT</b>	17.5
BLACKCURRANT & RED ONION RELISH, PICKLES, WATERCRESS, TOASTED BRIOCHE	
<b>SOY AND VEGETABLE GYOZA</b>	16
PAN FRIED DUMPLINGS, GYOZA DIPPING SAUCE	

<b>CRISPY SALT &amp; SZECHUAN PEPPER SQUID</b>	19
WASABI MAYO, CHILLI, SESAME SEEDS	
<b>TAKOYAKI BALLS</b>	18
OCTOPUS DUMPLINGS, TAKOYAKI BBQ SAUCE, SESAME MAYO, BONITO FLAKES, WAKAME	
<b>HOISIN JACKFRUIT BAO BUNS</b>	17.5
PICKLED APPLE, ASIAN BBQ SAUCE, CRISPY SHALLOTS, CORIANDER	
<b>NO.4 BUFFALO WINGS</b>	½ KG 20 / KG 35
SMOKED BBQ, CARIBBEAN JERK & LIME	

NO.4'S SIGNATURE POTATO HASH 5 | BLOODY MARY 10

## BREAKFAST

<b>MERIVALE BELLY BUSTER</b>	26.5
BACON, AGED BEEF & JALAPEÑO SAUSAGE, EGGS, NO.4 HASH, MUSHROOM, TOMATO, EGGPLANT CHUTNEY	
<b>BANGKOK BENNE</b>	21.5
POACHED EGGS, SOURDOUGH, CRISPY SHALLOTS, CORIANDER, THAI STYLE HOLLANDAISE WITH EITHER BACON, SALMON, OR MUSHROOMS	
<b>SALMON &amp; HASH</b>	22
HOUSE SMOKED SALMON, NO.4 HASH, POACHED EGGS, HOLLANDAISE, SALMON CAVIAR	
<b>MEXICAN CARNE PICARDA</b>	17
MEXICAN DICED BEEF, BRIOCHE, JALAPENOS, SCRAMBLED EGGS, CORIANDER	
<b>SPICED EGGPLANT SHAKSHUKA</b>	16.5
BAKED EGG, CRUMBLLED FETA, WARM PITA	
<b>BUTTERMILK WAFFLES</b>	
- COCONUT CARAMEL, ROASTED BRANDY APPLES, GOJI BERRIES, COCONUT CHIPS	17
- SMOKED AGED BEEF & JALAPEÑO SAUSAGE, SOUTHERN BBQ BAKED BEANS, GHERKIN PICKLES, FRIED EGG	18.5
<b>NO.4 BREAKFAST BOWL</b>	15
STRAWBERRY & BANANA SMOOTHIE, GRANOLA, YOGHURT, CHIA SEEDS, CRISPY COCONUT	
<b>STEAK, EGGS &amp; CHIPS</b>	36
250G SIRLOIN, HOUSE CRAFTED FRIES, FRIED EGGS, JUS	

## BREAKFAST SIDES

<b>HOLLANDAISE SAUCE</b>	2.5
<b>NO.4 HASH</b>	5
<b>BACON / SAUSAGE / MUSHROOMS</b>	8
<b>2 EGGS YOUR WAY / GRILLED TOMATO</b>	5

## BRUNCH

<b>TODAYS PIE</b>	25
HAND CRAFTED FRIES, PEA & BASIL SALSA, GRAVY	
<b>BEER BATTERED FISH &amp; CHIPS</b>	25
MUSHY PEAS, LEMON PEPPER MAYO, TOMATO SAUCE, MALT VINEGAR	
<b>NO.4'S CHICKEN SCHNITZEL</b>	29.5
PARMESAN POLENTA FRIES, ROASTED TOMATOES, BACON & BASIL SALSA, CHEESE SAUCE	
<b>HOT ROAST CHICKEN SANDWICH</b>	25
SHREDDED CHICKEN, SAGE MAYO, CRISPY SKIN, GARLIC & CRANBERRY CRUMBLE, BRIOCHE, FRIES, CHICKEN GRAVY	
<b>TANDOORI CAULIFLOWER</b>	22.5
SPICED TAHINI YOGHURT, PICKLED RED ONION, MINT	
<b>WINTER ITALIAN SALAD</b>	26.5
CHARRED NECTARINE, CASSLER HAM, MOZZARELLA, SALAD GREENS, ARTICHOKE, THYME, PINK PEPPERCORN, CITRUS	
<b>RISOTTO</b>	28
PRAWN, LIME, COCONUT, SPRING ONION, CRISPY SHALLOT, SAMBAL	
<b>MOROCCAN LAMB TAGINE</b>	33
COUS COUS SALAD, WARM PITA, PUMPKIN SEED DUKKHA	

## SIDES

<b>FRIES</b>	10 / 17
LEMON PEPPER MAYO, TOMATO SAUCE	
<b>ENGLISH CURRY FRIES</b>	17.5
CURRIED GRAVY, MOZZARELLA	
<b>KUMARA WEDGES</b>	17.5
CAJUN SALT, SOUR CREAM, CHILLI SAUCE	
<b>#HASHTAG WEDGES</b>	16.5
SOUR CREAM & CHIVES (ADD BACON & CHEESE \$5.5)	
<b>SALAD GREENS, GRAPE, PISTACHIO, PARMESAN</b>	10

MENUS AVAILABLE ON REQUEST: GLUTEN &amp; DAIRY FREE - VEGETARIAN OPTIONS