



PLATTERS

THE NO.4 PLANK ** 49/67
 CHICKEN WINGS, SMOKED SALMON, DUCK
 LIVER PATE, CURED MEATS, CHEESE, PICKLES, HOUSE
 MARINATED GREEN LIPPED MUSSELS, PORK CRACKLING,
 GLUTEN FREE BREADS

FOR THE TABLE

NO.4 BUFFALO WINGS ** 21/36
 - BBQ BOURBON

DUCK LIVER PARFAIT 17.5
 BEETROOT & HOROPITO RELISH, PICKLED GRAPES,
 BROCCOLI CRESS, GF BREAD

CRISPY JAPANESE CHILLI SQUID ** 19
 MISO MAYO, SEAWEED SALT, RADISH SPROUTS

NO.4 CLASSICS

TODAY'S SOUP CUP 10 / BOWL 18

GLUTEN FREE BATTERED FISH & CHIPS ** 25.5
 ENGLISH MUSHY PEAS, LEMON
 PEPPER MAYO, TOMATO SUACE

STICKY CAJUN CAULIFLOWER ** 23
 MAPLE SRIRACHA, SPICED PICKLED PEAR, SPRING
 ONIONS, SESAME, AVOCADO YOGHURT

LEMONGRASS CHICKEN SALAD 26.5
 ALMONDS, MANGO, POMEGRANATE, MINT, TOASTED
 RICE, KAFFIR LIME MAYO

(** Some components may contain traces of gluten as
 cooked in fryer with other food products)

MAINS

TODAY'S FISH OF THE DAY MARKET PRICE
 SEASONALLY INSPIRED

RISOTTO 28.5
 PRAWN, KAFFIR LIME, COCONUT, SPRING
 ONION, SAMBAL

CARRIBEAN PORK BELLY 34
 COCONUT KUMARA ARANCINI, JERK BEANS,
 AVOCADO CORN SALSA, RUM JUS

PRIME CUTS

FILLET 200G	SIRLOIN 250G	ANGUS RIBEYE 350G
36.5	38.5	47.5

WITH: HORSERADISH & DUCK FAT BOULANGERE POTATO,
 SUMAC ROASTED TOMATO, BEETROOT MASCARPONE

SAUCE

RED WINE JUS, MUSHROOM OR PEPPERCORN

SIDES

FRIES, LEMON PEPPER MAYO, TOMATO SAUCE ** 11 / 18

LOADED FRIES 21
 KUMARA WEDGES, KIMCHI, COTIJA CHEESE, CURRY
 SAUCE, PEPPERS, CORIANDER

HORSERADISH & DUCK FAT BOULANGERE POTATO 8

SALAD GREENS, STRAWBERRY, FETA 11
 BALSAMIC

SEASONAL LOCAL VEGETABLES 10

