

NO. 4

eat, drink  
&  
share stories

*Summer*  
**MENU**





## THE NO.4 PLANK

CHICKEN WINGS, SMOKED SALMON & CRÈME FRAICHE BLINIS, DUCK LIVER PARFAIT, CURED MEATS, STICKY CAJUN CAULIFLOWER, TAKOYAKI BALLS, CHEESE, DUMPLINGS, HOUSE MARINATED GREEN LIP MUSSELS, PORK CRACKLING, WARM BREAD. 49 / 67

### TO START / BITES

<b>TODAY'S SOUP</b>	<b>CUP 11 / BOWL 19</b>
<b>TRIO OF BRUSCHETTA</b>	<b>18.5</b>
POMEGRANATE GRAPES, BLUE CHEESE, FIG / SALMON, LEMON RICOTTA, ASPARAGUS / AVOCADO, GOATS CHEESE, PINENUTS	
<b>DUCK LIVER PARFAIT</b>	<b>17.5</b>
BEETROOT & HOROPITO RELISH, PICKLED GRAPES, BROCCOLI CRESS, TOASTED RYE	
<b>CRISPY JAPANESE CHILLI SQUID</b>	<b>19</b>
MISO MAYO, SEAWEED SALT, RADISH SPROUTS	
<b>TUNA CEVICHE</b>	<b>22.5</b>
WHIPPED AVOCADO, GRAPEFRUIT, CHILLI, RADISH, ORANGE CAVIAR, CORIANDER, RICE WAFER	
<b>TAKOYAKI BALLS</b>	<b>18.5</b>
OCTOPUS, TAKOYAKI BBQ SAUCE, SESAME MAYO, WASABI ROE, PURPLE WAKAME	
<b>KOREAN DUMPLINGS</b>	<b>16.5</b>
PAN FRIED SOY & VEGETABLE DUMPLINGS, KIMCHI, KOREAN SOY DIPPING SAUCE	
<b>NO.4 SMOKED BBQ BUFFALO WINGS</b>	<b>½ KG 21 / KG 36</b>

### NO.4 CLASSICS

<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>25.5</b>
MUSHY PEAS, LEMON PEPPER MAYO, TOMATO SAUCE, MALT VINEGAR	
<b>TODAY'S PIE</b>	<b>25</b>
HAND CRAFTED FRIES, SUCCOTASH SALSA, GRAVY	
<b>STICKY CAJUN CAULIFLOWER</b>	<b>23</b>
MAPLE SRIRACHA, SPICED PICKLED PEAR, SPRING ONIONS, SESAME, AVOCADO YOGHURT	
<b>HOUSE BURGER</b>	<b>26.5</b>
200G BEEF PATTY, CRISPY PANCETTA, CARAMELIZED ONION RELISH, SMOKED CHEESE, DIJON MAYO, BRIOCHE BUN, FRIES	
<b>LEMONGRASS CHICKEN SALAD</b>	<b>26.5</b>
BULGUR WHEAT, ALMONDS, MANGO, POMEGRANATE, MINT, TOASTED RICE, KAFFIR LIME MAYO	
<b>NO.4'S CHICKEN SCHNITZEL</b>	<b>29.5</b>
SPINACH POLENTA, CITRUS HUMMUS, TOMATO, AVOCADO, BLACK OLIVE CARAMEL	

### PRIME CUTS

FROM TRAITEUR OF MERIVALE

#### DRY AGED, GRASS FED CANTERBURY BEEF

**FILLET**  
200G  
36.5

**SIRLOIN**  
250G  
38.5

**ANGUS RIBEYE**  
350G  
47.5

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

SAUCE:  
RED WINE JUS / MUSHROOM / PEPPERCORN

### MAINS

TODAY'S FISH OF THE DAY	MARKET PRICE
SEASONALLY INSPIRED	
<b>RISOTTO</b>	<b>28.5</b>
PRAWN, LIME, COCONUT, SPRING ONION, CRISPY SHALLOT, SAMBAL	
<b>PRAWN &amp; ASPARAGUS SPAGHETTI</b>	<b>27.5</b>
PANCETTA, PUMPKIN, SALSA VERDE	
<b>LAMB RACK</b>	<b>38.5</b>
GREEN PEA RAVIOLI, MINTED BULGUR WHEAT, WHIPPED FETA, JUS	
<b>BEEF WELLINGTON</b>	<b>37.5</b>
DUCK FAT & MUSTARD POTATO CAKE, TRUFFLED PEA, BEETROOT MASCARPONE, SUMMER GREENS, JUS	
<b>CARIBBEAN PORK BELLY</b>	<b>34</b>
COCONUT KUMARA ARANCINI, JERK BEANS, AVOCADO CORN SALSA, RUM JUS	
<b>CHEF'S INSPIRED CREATION</b>	<b>P.O.A</b>
CONSTANTLY CHANGING, ALWAYS EVOLVING	

### SIDES

<b>FRIES</b>	<b>11 / 18</b>
LEMON PEPPER MAYO, TOMATO SAUCE	
<b>KUMARA WEDGES</b>	<b>19</b>
SWEET CHILLI, SOUR CREAM	
<b>CHEF IAN'S LOADED FRIES</b>	<b>17.5</b>
- ENGLISH CURRIED FRIES, GRAVY, MOZZARELLA	
- KUMARA WEDGES, KIMCHI, COTIJA CHEESE, CURRY FRY SAUCE, PEPPERS, CORIANDER	<b>21</b>
<b>HORSERADISH &amp; DUCK FAT BOULANGÈRE</b>	<b>8</b>
<b>SEASONAL LOCAL VEGETABLES</b>	<b>10</b>
<b>SALAD GREENS, STRAWBERRY, FETA, BALSAMIC</b>	<b>11</b>

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