

NO. 4

SET MENU – 1 *\$46 - 2 courses / \$62 - 3 courses*

TASTING PLATTERS *Presented platter style to be shared*

THE NO.4 “PLANK”

BUFFALO WINGS, SALMON GRAVLAX, CHICKEN LIVER PARFAIT, GRILLED PRAWNS, FALAFEL BITED, CRISPY SQUID, BANG BANG CAULIFLOWER, KUMARA WEDGES, CHEESE, CURED MEAT, DIPS, WARM BREAD

MAIN

NO.4’S FAMOUS RISOTTO GF*/ DF/ V*

PRAWN, COCONUT, SAMBAL, CRISPY SHALLOT, TOASTED SESAME

NO.4 SUMMER SALAD GF/ DF*/ V*

CHOICE OF: JERK CHICKEN, CHILLI MINT PRAWNS OR HALOUMI, WITH BLACK RICE, SEASONAL GREENS, ROAST PEPPERS, AVOCADO CREMA, PINEAPPLE SALSA, CHARRED LIME

BEER BATTERED FISH & CHIPS GF*/ DF

TARRAGON TARTARE, TOMATO SAUCE

HOUSE BURGER GF*/ DF*/ V*

200G PORK PATTIE & CRACKLING OR BLACK BEAN PATTIE WITH, SLAW, SMOKEY BBQ SAUCE, SPICY MANGO CHUTNEY, HAND CUT FRIES

DESSERT

AVOCADO AND LIME TART

BLOOD ORANGE CREAM, RASPBERRY SHERBERT, WHITE CHOCOLATE

S’MORE

HONEY BISCUIT, CHOCOLATE, TOASTED MARSHMALLOW FLUFF, BLACKBERRY GEL

COCONUT PANNA COTTA GF/ DF/ V

GRILLED PINEAPPLE, RUM CARAMEL SAUCE, TOASTED COCONUT