



SET MENU – 2 \$56 - 2 courses / \$72 - 3 courses

TASTING PLATTERS *Presented platter style to be shared*

THE NO.4 “PLANK”

BUFFALO WINGS, SALMON GRAVLAX, CHICKEN LIVER PARFAIT, GRILLED PRAWNS, FALAFEL BITES, 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, SESAME

TODAY'S FISH OF THE DAY

SEASONALLY INSPIRED

200G BEEF FILLET GF/ DF

CARAMALISED ONION POTATO GRATIN, GRILLED GREENS, RED WINE JUS

BARBACOA LAMB SHOULDER GF/ DF

CELERIAC PUREE, DEHYDRATED APPLE, RADISH & CUCUMBER ESCABECHE

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