

NO.
4

SET MENU 3 \$61 – 2 courses / \$79 – 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

CONFIT SALMON FILLET DF

FREEKAH, BASIL & POMEGRANATE SALAD, CARROT PUREE, LEMON CRÉME FRAICHE, WASABI ROE, LEMON OIL

NO.4'S FAMOUS RISOTTO GF*/ DF/ V*

PRAWN, COCONUT, SAMBAL, CRISPY SHALLOT, SEASAME

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

green salad & seasonal vegetables to share

DESSERT

BAKED CAMEMBERT GF

DRIED APRICOT CHUTNEY, TOASTED WALNUTS, WARM BREAD

S'MORE

HONEY BISCUIT, CHOCOLATE, TOASTED MARSHMALLOW FLUFF, BLACKBERRY GEL

COCONUT PANNA COTTA GF/ DF/ V

GRILLED PINEAPPLE, RUM CARAMEL SAUCE, TOASTED COCONUT