



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

TASTING PLATTERS *Presented platter-style to be shared*

The No.4 “Plank”

Buffalo wings, salmon rilette, kaarage smoked mushroom, crispy squid, hummus, chicken liver parfait, cheeses, cured meat, kumara wedges, olives, dips, artisan bread

MAIN

No.4’s Famous Risotto GF*/ DF/ VG*

Prawn, coconut cream, sambal, chorizo crumb, toasted coconut

Winter Salad GF/ DF*/ V*

Portugese chicken or marinated tofu, served with cos, toasted pistachio, cranberries, roasted kumara, crumbed brie, sherry vinaigrette

Beer Battered Fish & Chips GF*/ DF

Gribiche, salad greens, tomato sauce

House Burger GF*/ DF*/ V*

200g venison pattie, onion rings, fruit compote, greens, berry ketchup, hand cut fries

DESSERT

Sticky Date Pudding DF*

Orange & caramel sauce, freeze-dried mandarin, vanilla bean ice cream

Dark Chocolate Torte GF

Vanilla greek yoghurt, freeze dried berries, chocolate soil, fruit gel