

NO. 4

SET MENU – 2 \$57 - 2 courses / \$73 - 3 courses

TASTING PLATTERS *Presented platter-style to be shared*

THE NO.4 “PLANK”

BUFFALO WINGS, SALMON RILLETTE, 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

TODAY'S FISH OF THE DAY

SEASONALLY INSPIRED

250G WAGYU RUMP GF/ DF*

SMOKED GARLIC MASH, WINTER GREENS, PORT JUS

SLOW COOKED PORK BELLY GF/DF

LENTIL RAGOUT, SEARED SCALLOPS, BOK CHOY & KUMARA SALAD, BERRY KETCHUP

DESSERT

BANOFFEE PIE GF*/ DF*

SALTED DULCE DE LUCHE, BANANA, CREAM, CHOCOLATE TWIRL

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