



NO. 4

eat, drink & share stories

*Summer*  
**BREAKFAST  
BRUNCH**

## TO SHARE

<b>THE NO.4 PLANK</b>	<b>61 / 81</b>
BUFFALO WINGS, SALMON GRAVLAX, CRISPY SQUID, BANG BANG CAULI, CHICKEN LIVER PARFAIT, FALAFEL BITES, GRILLED PRAWNS, KUMARA WEDGES, CURED MEAT, DIPS, WARM BREAD	
<b>PROSCIUTTO BRUSCHETTA</b>	<b>23</b>
GOAT CHEESE, FIG CHUTNEY GF*	
<b>NO.4 SMOKED BUFFALO WINGS</b>	<b>25.5</b>
AVOCADO CREMA, TOASTED SESAME GF   DF*	

<b>CHICKEN LIVER PARFAIT</b>	<b>21</b>
MULLED WINE JELLY, TOASTED SOURDOUGH, CRACKLING CRUMB GF*	
<b>CRISPY SQUID</b>	<b>22.5</b>
STICKY TOMATILLO SAUCE, CORIANDER, CHILLI GF	
<b>BANG BANG CAULI BITES</b>	<b>19.5</b>
CRISPY FRIED CAULIFLOWER, STICKY CHILLI GLAZE, BANG BANG MAYO, SESAME VG	

ESPRESSO MARTINI 19 | BLOODY MARY 15 | BLACKCURRENT COOLER 17

## BREAKFAST

<b>NO.4 BELLY BUSTER</b>	<b>29.5</b>
BACON, AGED BEEF AND JALAPENO SAUSAGE, NO.4 HASH, CREAMY MUSHROOMS, ROAST TOMATO, EGGS YOUR WAY GF*   DF*	
<b>SALMON &amp; HASH</b>	<b>27.5</b>
HOUSE SMOKED SALMON, NO.4 HASH, POACHED EGGS, HORSERADISH CREAM, PAPRIKA HOLLANDAISE, WASABI ROE GF   DF*	
<b>EGGS BEN-ADDICTION</b>	<b>26.5</b>
POACHED EGGS, SOURDOUGH, SMOKED PAPRIKA HOLLANDAISE WITH EITHER; BACON, SMOKED SALMON <u>OR</u> MUSHROOM GF*   DF*	
<b>BREAKY CHEESESTEAK</b>	<b>28</b>
STEAK STRIPS, ROASTED PEPPERS, CRUSHED POTATOES, GRAVY, PROVOLONE CHEESE, FRIED EGG, TOMATILLO SALSA GF   DF*	
<b>EGGS ON TOAST</b>	<b>17</b>
TWO EGGS COOKED YOUR WAY, ORGANIC WHOLEWHEAT SOURDOUGH, LEMON OIL, DUKKAH, CHUTNEY GF*   DF	
<b>LOCALLY BAKED BAGEL</b>	
- CREAMY MUSHROOMS, CRISPY SHALLOTS, FRIED EGG VG	<b>26</b>
- ALMOND BRITTLE, HOUSEMADE JAM, CREAM CHEESE VG	<b>16.5</b>
<b>SMOOTHIE BOWL</b>	<b>17.5</b>
ACAI BERRY SMOOTHIE, BANANA, GRANOLA, POMEGRANATE MOLLASSES GF*   DF*	

## BREAKFAST SIDES

<b>PAPRIKA HOLLANDAISE</b>	<b>3</b>
<b>NO.4 HASH / GRILLED TOMATO</b>	<b>5</b>
<b>BACON / SAUSAGE / MUSHROOMS</b>	<b>9</b>

GF – GLUTEN FREE (ADVISE IF COELIAC) | DF – DAIRY FREE | V – VEGAN  
VG – VEGETARIAN | \*DIETARY OPTION AVAILABLE

## BRUNCH

<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>27.5</b>
TARRAGON TARTARE, TOMATO SAUCE GF*   DF	
<b>NO.4'S FAMOUS RISOTTO</b>	<b>29.5</b>
PRAWN, COCONUT, GREEN SAMBAL, CRISPY SHALLOT, TOASTED SESAME GF*   DF	
<b>TODAY'S PIE</b>	<b>26.5</b>
HAND CUT FRIES, GRAVY, SALSA VERDE DF*	
<b>SUMMER SALAD</b>	<b>27.5</b>
BLACK RICE, SEASONAL GREENS, ROAST PEPPERS, AVOCADO CREMA, PINEAPPLE SALSA, CHARRED LIME, WITH EITHER; JERK CHICKEN, CHILLI MINT PRAWNS <u>OR</u> HALLOUMI GF   DF*   V*	
<b>HOUSE BURGER</b>	<b>28.5</b>
200G PORK PATTIE & CRACKLING <u>OR</u> BLACK BEAN; SLAW, SMOKEY BBQ SAUCE, SPICED MANGO CHUTNEY, HAND CUT FRIES GF*   DF*	
<b>CHEF'S TACOS</b>	<b>25.5</b>
BEER BATTERED FISH <u>OR</u> PULLED LAMB; DRUNKEN SLAW, POMEGRANATE MAYO, PINEAPPLE SALSA GF*   DF   VG*	
<b>BAKED GNOCCHI</b>	<b>27</b>
SUMMER VEG, CONFIT CHERRY TOMATO, CAPERS, CHILLI & MINT WHIPPED GOAT CHEESE, SALSA VERDE DF*   V*   VG*	

## SIDES

<b>FRIES</b>	<b>13 / 18.5</b>
AIOLI, TOMATO SAUCE GF   DF	
<b>KUMARA WEDGES</b>	<b>21</b>
SOUR CREAM, SWEET CHILLI DF*	
<b>LOADED FRIES</b>	<b>19.5</b>
GRAVY, MOZZARELLA, PICKLED ONION, BANG BANG SAUCE GF   DF* <i>ADD PULLED LAMB \$4</i>	
<b>SEASONAL VEGETABLES</b>	<b>13</b>
SEASONALLY INSPIRED	
<b>GREEN SALAD</b>	<b>13</b>
CUCUMBER, PICKLED RADISH, CONFIT CHERRY TOMATO, VINAIGRETTE GF   DF   V	