

NO: 4



eat, drink & share stories

Summer
MENU



THE NO.4 PLANK

BUFFALO WINGS, SALMON GRAVLAX, CRISPY SQUID, BANG BANG CAULI, CHICKEN LIVER PARFAIT, FALAFEL BITES, GRILLED PRAWNS, KUMARA WEDGES, CURED MEAT, DIPS, WARM BREAD **61 / 81**

TO START / BITES

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|--|---------------------------|
| TODAY'S SOUP | CUP 16 / BOWL 19.5 |
| PROSCIUTTO BRUSCHETTA | 23 |
| GOAT CHEESE, FIG CHUTNEY GF* | |
| CHICKEN LIVER PARFAIT | 21 |
| MULLED WINE JELLY, TOASTED SOURDOUGH, CRACKLING CRUMB GF* | |
| NO.4 BUFFALO WINGS | 25.5 |
| AVOCADO CREMA, TOASTED SESAME GF DF* | |
| CRISPY SQUID | 22.5 |
| STICKY TOMATILLO SAUCE, CORIANDER, CHILLI GF | |
| CURED SALMON PASTRAMI | 24 |
| CONFIT LEMON CRÈME, FRESH HERBS, LAVOSH GF* DF* | |
| SEARED SCALLOPS | 26.5 |
| FORBIDDEN RICE, EDAMAME, CARROT PUREE, SMOKED ROE DRESSING GF DF | |
| BANG BANG CAULI BITES | 19.5 |
| CRISPY FRIED CAULIFLOWER, STICKY CHILLI GLAZE, BANG BANG MAYO, SESAME VG | |

NO.4 CLASSICS

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| NO.4'S FAMOUS RISOTTO | 29.5 |
| PRAWN, COCONUT, GREEN SAMBAL, CRISPY SHALLOT, TOASTED SESAME GF* DF | |
| TODAY'S PIE | 26.5 |
| HAND CUT FRIES, GRAVY, SALSA VERDE DF* | |
| SUMMER SALAD | 27.5 |
| BLACK RICE, SEASONAL GREENS, ROAST PEPPERS, AVOCADO CREMA, PINEAPPLE SALSA, CHARRED LIME, WITH EITHER; JERK CHICKEN, CHILLI MINT PRAWNS OR HALLOUMI GF DF* V* | |
| HOUSE BURGER | 28.5 |
| 200G PORK PATTIE & CRACKLING OR BLACK BEAN; SLAW, SMOKEY BBQ SAUCE, SPICED MANGO CHUTNEY, HAND CUT FRIES GF* DF* | |
| CRAB BURGER | 29.5 |
| BEER BATTERED SOFT-SHELL CRAB, AVOCADO CREMA, GREENS, SALSA VERDE, SRIRACHA MAYO, HOUSE CUT FRIES | |
| PHILLY CHEESESTEAK SANDWICH | 28.5 |
| SMOKEY BEEF, ROASTED PEPPERS, CARAMELISED ONION, GRAVY, PROVOLONE CHEESE, HAND CUT FRIES DF* | |
| CHEF'S TACOS | 25.5 |
| BEER BATTERED FISH OR PULLED LAMB; DRUNKEN SLAW, POMEGRANATE MAYO, PINEAPPLE SALSA GF* DF VG* | |

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

PRIME CUTS

**BEEF
FILLET
200G**
43

**RIBEYE
ON THE BONE
400G**
49.5

**VENISON
RUMP
200G**
39

WITH:

CARAMELISED ONION POTATO GRATIN,
GRILLED GREENS, RED WINE JUS GF | DF

ADDITIONAL SAUCES \$2

MUSHROOM SAUCE GF
CARAMELISED ONION GRAVY GF | DF
BONE MARROW BUTTER GF

MAINS

| TODAY'S FISH OF THE DAY | MARKET PRICE |
|--|---------------------|
| SEASONALLY INSPIRED | |
| BEER BATTERED FISH & CHIPS | 27.5 |
| TARRAGON TARTARE, TOMATO SAUCE GF* DF | |
| CONFIT SALMON FILLET | 38 |
| FREEKAH, BASIL & POMEGRANATE SALAD, CARROT PUREE, LEMON CRÈME FRAICHE, WASABI ROE, LEMON OIL DF* | |
| BEEF WELLINGTON | 41.5 |
| BONE MARROW BUTTER, PICKLED SHIITAKE, SALSA VERDE, JUS | |
| BARBACOA LAMB SHOULDER | 36 |
| CELERIC PUREE, DEHYDRATED APPLE, RADISH & CUCUMBER ESCABECHE, JUS GF DF | |
| BAKED GNOCCHI | 27 |
| SUMMER VEG, CONFIT CHERRY TOMATO, CAPERS, CHILLI & MINT WHIPPED GOAT CHEESE, SALSA VERDE DF* V* VG | |
| CHEF'S INSPIRED CREATION | P.O.A |
| CONSTANTLY CHANGING, ALWAYS EVOLVING | |

SIDES

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