

## the no.4 plank

NO.4 CHICKEN WINGS, PANFRIED SQUID, VEGETARIAN DUMPLING, CHICKEN LIVER PARFAIT, MARINATED OLIVES, MUSHROOM ARANCINIS, PORK BELLY BITES, HOUSE CURED MEAT, CHEESES, KUMARA WEDGES, DIPS, BREADS **65 / 84**

## to start / share

<b>CREAMY SMOKED SEAFOOD CHOWDER</b>	<b>22.5</b>
<b>FLAT BREAD</b>	<b>22</b>
HOUSE DIP, LABANESE BAHARAT, PICKLED CAULIFLOWER GF*   DF*   V*	
<b>CHICKEN LIVER PARFAIT</b>	<b>22.5</b>
PORT MOSTARDA , PICCALILLI, TOAST GF*	
<b>PAN SEARED CALAMARI</b>	<b>23.5</b>
7 SPICED, PICKLED DAIKON, WAKAME AIOLI GF   DF	
<b>TUNA TARTARE</b>	<b>26.5</b>
PONZU SAUCE, SESAME SEEDS, AVOCADO, EGG YOLK, WASABI CHIPS GF*   DF	
<b>NO.4 CHICKEN WINGS</b>	<b>26.5</b>
KOREAN HOT & SPICY <u>OR</u> SWEET BBQ; SPRING ONIONS, SUPER SEEDS DF	
<b>PORK BELLY BITES</b>	<b>24.5</b>
SMOKED HARBANERO WHISKEY SAUCE, APPLE PUREE, CHICHARRON GF   DF	
<b>MUSHROOM ARANCINIS</b>	<b>24.5</b>
CASHEW & AVOCADO CREME, HOUSE CHUTNEY GF   DF   V   N*	

## no.4 classics

<b>NO.4'S FAMOUS RISOTTO</b>	<b>30</b>
PRAWNS, COCONUT CREAM, SAMBAL, TOASTED COCONUT GF*   DF   V*	
<b>STEAMED NZ MUSSELS</b>	<b>28</b>
FIJIAN COCONUT BROTH, CORIANDER, CHILLI, BREAD GF*   DF	
<b>TODAY'S PIE</b>	<b>28</b>
HAND CUT FRIES, SALAD GREENS, GRAVY	
<b>CAESAR SALAD</b>	<b>25</b>
COS LETTUCE, MAPLE BACON, CROUTONS, PARMESAN, WHITE ANCHOVIES, EGG, CAESAR DRESSING GF*   DF*	
ADD SMOKED CHICKEN <u>OR</u> COLD-SMOKED SALMON \$8	
<b>BEEF FILLET SALAD</b>	<b>31</b>
MARINATED CHILLI & LIME ARTICHOKEs, FENNEL, CUCUMBER, AVOCADO, HAZELNUT, CORN RIBS, FIG VINEGARETTE GF*   DF*   N*	
<b>HOUSE BURGERS</b> - ALL SERVED WITH HAND CUT FRIES GF*   DF*	
• WAGYU BEEF PATTIES, BACON, CHEDDAR, PICKLED AVOCADO, BLACK AIOLI, HOUSE CHUTNEY	<b>29.5</b>
• SPICED FALAFEL, SMOKED CHEESE, AVOCADO, DAIKON, AOILI, HOUSE CHUTNEY	<b>28</b>
<b>CHEF'S TACOS</b> GF*   DF   N*	
• BEER BATTERED FISH, WAKAME MAYO, CHILLI CRISP	<b>26.5</b>
• CONFIT DUCK, POMEGRANATE & GRAND MARNIER SALSA, CASHEW & AVOCADO CRÈME	<b>28</b>

## prime cuts

<b>BEEF FILLET</b>	<b>SIRLOIN ON THE BONE</b>	<b>T-BONE</b>
<b>200G</b>	<b>300G</b>	<b>500G</b>
46	45	51

## WITH:

BOULANGÈRE POTATOES, GREENS, JUS  
GF | DF\*

**ADDITIONAL SAUCES 5**  
MUSHROOM GF  
CAFÉ DE PARIS BUTTER GF

## mains

TODAY'S FISH OF THE DAY	MARKET PRICE
SEASONALLY INSPIRED	
<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>29</b>
SALAD GREENS, TARTARE, TOMATO SAUCE, MALT VINEGER GF*   DF	
<b>RACK OF LAMB</b>	<b>44</b>
PEA PURÉE, BOULANGÈRE POTATOES, HEIRLOOM CARROTS, JUS GF   DF	
<b>BEEF WELLINGTON</b>	<b>46</b>
BOULANGERE POTATO, RATATOUILLE, KIMCHI POWDER, JUS	
<b>CONFIT DUCK LEG</b>	<b>43</b>
CELERIAC, HEIRLOOM CARROTS, EXOTIC MUSHROOMS, JUS GF   DF*	
<b>YELLOWFIN TUNA</b>	<b>36.5</b>
SQUID INK SPAGHETTI, SUMMER VEGE, ROMESCO SAUCE GF*   DF*   N*	

## sides

<b>FRIES</b>	<b>13 / 18.5</b>
NO.4 SECRET SALT, BLACK GARLIC AIOLI, TOM SAUCE GF   DF	
<b>KUMARA WEDGES</b>	<b>21.5</b>
SOUR CREAM, SWEET CHILLI	
<b>LOADED FRIES</b>	<b>19.5</b>
GRAVY, MOZZARELLA, PICKLED ONION, KIMCHI SALT, BLACK GARLIC AIOLI ADD SMOKED CHICKEN \$6	
<b>SEASONALLY INSPIRED VEGETABLES</b>	<b>13.5</b>
<b>GARDEN SALAD</b>	<b>13</b>
CUCUMBER, RADISH, RED ONION, VINEGARETTE GF   DF   V	

GF - GLUTEN FREE (ADVISE IF COELIAC) | DF - DAIRY FREE | V - VEGAN  
VG - VEGETARIAN | N - CONTAINS NUTS (PLEASE ADVISE STAFF)  
\*DIETARY OPTION AVAILABLE