

# Brunch Menu

served until 3pm

No.4

*We're all about showcasing the flavours of this beautiful spot in the world, our very own Limestone Coast. The produce we use at No.4 is fresh and lovingly selected by us, plucked from South Australia's rolling hills and pristine seas. We're proud of our relationships with local suppliers who are passionate about their produce. We've adapted our menu to create dishes that show off the best of our lush locality's seasonal produce – and we hope you enjoy every bite.*

## Brunch Menu

### Cacao & coconut granola

Home-made clusters of oats, cacao and coconut, served w' coconut yoghurt & your favourite milk  
**15**

### Toast, your way

Ciabatta, w' your choice of butter, jam, peanut butter, vegemite, honey or Nutella  
**7**

### French pancakes

Served w' seasonal berries, Chantilly cream, maple syrup & meringue  
**14**

### Bacon & egg roll

Double-smoked bacon w' a fried egg, cheddar cheese, lettuce & No.4's secret sauce on a toasted brioche bun  
**13**

### The No.4 Brekky Board

Cacao & coconut granola, avo bruschetta, mini scroll & freshly squeezed OJ  
**18**

### Designer eggs

Two eggs, either poached, scrambled or fried, on toasted ciabatta  
**9**

### The Bennie

Two poached eggs w' double-smoked bacon & fresh hollandaise on ciabatta  
**18**

### Lobster scramble

Buttery scrambled eggs tossed w' local southern rock lobster, w' charred lemon on toasted ciabatta  
**32**

### Farmhouse brekky

Scrambled eggs w' double-smoked bacon, country-style sausage, spinach, roasted tomato, house-made potato rosti & ciabatta  
**23**

### Nourish Bowl

No.4 grain mix, roasted seasonal vegetables, baby spinach, house hummus & vegan nuam dressing  
**18**  
+ Poached egg **3**

### Bruschetta

Served on one slice of toasted ciabatta. Choose your topping...

### Classic avo

Avocado and tomato salsa, served w' labneh, house dukkah & balsamic  
**13**  
+ Poached Egg **3**

### Daily Special

See specials for today's bruschetta topping

### The No.4 Seafood Platter (to share)

The ultimate in seafood indulgence: fresh rock lobster and king prawns, lobster croquettes, beer-battered flake and chips, salmon pâté and gravlax, soft leaf salad & house sauces  
**95**

### Fish n' chips

Robe Town Brewery beer-battered local flake, w' dill aioli, beer-battered chips & soft leaf salad  
**25**

### King prawns

300gms freshly-cooked local prawns, served on ice, w' ciabatta, lemon wedges & dill aioli  
**36**

### Double beef cheeseburger

Limestone Coast grass-fed beef patties topped w' cheese, lettuce & No.4's secret sauce, on a toasted brioche bun. Served w' beer-battered chips  
**23**

## Dietary tips

See something you like but not sure?  
Ask us - we can adapt dishes for you

## Add a side...

One rasher double-smoked bacon, one poached egg, roasted tomato, gluten free toast, No.4 hollandaise  
**3**

House-made potato rosti, country-style sausage, spinach, half an avo, soft leaf salad  
**4**

Fresh local rock lobster  
**18.5**

Beer-battered chips w' house aioli  
Small **5** | Large **8.5**

## Something sweet

Feel like more deliciousness after your meal?  
Check out our cake cabinet – it's oh so sweet.

## Let us cater

We'd love the privilege of catering for your special event. Hire No.4 to host your celebration, or let us bring the food to you at your home, chosen event space or party venue.

We promise to create heavenly food that you – and your guests - will never forget.

## Kids Menu

### Dippy egg

Soft boiled egg w' toast soldiers  
**6**

### Easy eggs

One egg poached, scrambled or fried on ciabatta  
**5.5**

+ one rasher smoked bacon **3**

+ Heinz spaghetti **3**

### Feeling toasty

A slice of toasted ciabatta w' butter & your choice of jam, peanut butter, vegemite, honey or Nutella  
**4**

### Pancakes

Served w' maple syrup & ice-cream  
**6**

### Fish fingers

House-made fish fingers, w' beer-battered chips & tomato sauce  
**10**

### Cheeseburger slider

Limestone coast grass-fed beef patty, topped w' cheese, lettuce & No.4's secret sauce. Served w' beer-battered chips  
**10**

# Drinks Menu

## Brunch cocktails

### Bloody Mary

Tomato, vodka, lemon, worcestershire sauce, Cantina Kick

**16**

### Virgin Mary

Tomato, lemon, worcestershire sauce, Cantina Kick

**7**

### Mimosa

Sparkling wine, orange juice

**11**

### Breakfast Martini

Red Hen Gin, Cointreau, lemon, marmalade

**20**

Not all of us like lactose (or lactose doesn't like us), so feel free to replace dairy w' soy or lactose free milk (add 50c) or almond, oat or coconut milk for an extra \$1.

## Coffee + Co

### Espresso

No.4's very own blend, hand-roasted & smooth on the palette

**Black 3.5 | Large 4**

**W' milk 4 | Large 4.5**

### Turmeric latte

Ovvio Organic's therapeutic blend of turmeric, ginger, cinnamon & black pepper

**7**

### Tea

We serve Ovvio Organic's loose leaf tea in a pot: Earl Grey | English Breakfast | Peppermint Sencha Green | Rise & Shine | Chamomile

**For one 4 | To share 7**

### Chai

Prana Chai, masala blend, brewed w' honey

**6 | w' shot espresso 6.5**

### Hot chocolate

Mörk Junior Dark Hot Chocolate 50% dark cacao powder & coconut blossom sugar gives you a genuine dark hot choc experience

**Small 4.5 | Large 6**

### Iced drinks

Cold drip espresso **4**

Iced latte (no ice-cream) **4.5**

Iced coffee, Iced chocolate, Iced mocha **7**

Ovvio Organics iced tea –

see specials for today's brew **6**

## The light stuff

### Juices

Cold pressed juice – see specials for today's blend

**7**

Nudie freshly squeezed orange juice

**5**

Kalangadoo organic apple juice

**6**

### Smoothies

See our specials board to find out what we're whipping up today

**7**

### Kombucha

Lemongrass & Ginger | Pomegranate & Acai Passionfruit & Lime

**7**

### Milkshakes

Strawberry | Chocolate | Vanilla | Caramel Banana

**Small 5 | Large 6.5**

### Soda Press Co. Organic Sodas

30%-50% less sugar & no additives

Old Fashioned Lemonade | Indian Tonic Raspberry & Mint | Pink Grapefruit | Ginger Ale | Blueberry & Lime | Blonde Cola

**6**

+ a scoop of ice-cream to make a Spider

**7**

### Mineral water

San Pellegrino Sparkling

**250ml bottle 4 | 750ml bottle 8**

## Wines

### Sparkling

*Patrick of Coonawarra Mother of Pearl Piccolo*

(Coonawarra, SA)

**11**

### White

*Wangolina Sauvignon Blanc 2017*

(Mt Benson, SA)

**10 | 33**

*Norfolk Rise Pinot Grigio 2017*

(Mt Benson, SA)

**8 | 30**

*Riesling Freak No.4 Riesling 2018*

(Adelaide Hills, SA)

**13 | 46**

### Rosé

*Longview Nebbiolo Rosato 2018*

(Adelaide Hills, SA)

**12 | 44**

### Red

*Karatta K Series Syrah 2016*

(Robe, SA)

**12 | 42**

*Wangolina Tempranillo 2016*

(Mt Benson, SA)

**10 | 33**

## Beers + Ciders

*Patrick of Coonawarra Appellation Apple Cider*

(Coonawarra, SA)

**9**

*Cape Jaffa Cape Ale*

(Cape Jaffa, SA)

**9**

*Robe Town Brewery Amber Ale*

(Robe, SA)

**9**

*Corona*

(Mexico)

**8**

*Furphy Refreshing Ale*

(Geelong, VIC)

**8**

## Locally sourced

We're grateful to work with – and share the passion of – the following local suppliers:

Beetique Honey | Cantina Kick  
Cape Jaffa Wines | Collins Court Butcher  
Karatta Wines | Patrick of Coonawarra  
Norfolk Rise Vineyard Wines  
Robe Town Brewery | Sky Seafoods  
Wangolina