



Brunch Menu

The produce we use at No.4 is fresh and lovingly selected by us, plucked from South Australia's rolling hills and pristine seas. Our dishes show off the best of our locality's seasonal produce – and we hope you enjoy every bite.

Cacao & coconut granola	Clusters of oats, cacao and coconut, served w' coconut yoghurt & your favorite milk	15
Toast, your way	Ciabatta, w' your choice of butter, jam, peanut butter, vegemite, honey or Nutella	7
French pancakes	Served w' seasonal fruit, Chantilly cream, maple syrup & meringue	14
Bacon & egg roll	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: poached, scrambled or fried, on toasted ciabatta	9
Lobster scramble	Buttery scrambled eggs tossed w' local southern rock lobster, w' charred lemon	32
The Bennie	Two poached eggs w' bacon & fresh hollandaise	18
Classic avo bruschetta	Avocado and tomato salsa, served w' labneh, house dukkah & balsamic + a poached egg	15 3
Farmhouse brekky	Scrambled eggs w' bacon, country-style sausage, spinach, roasted tomato, house-made potato rosti & ciabatta	23
Nourish bowl	No.4 grain mix, roasted seasonal vegetables, wilted greens, house hummus w' a vegan noc nuam dressing + a poached egg	20 3

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The No.4 Seafood Platter (to share)

The ultimate in seafood indulgence: fresh southern rock lobster and king prawns, lobster croquettes, Robe Town Brewery beer-battered flake and chips, salmon pâté w' a 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' toasted 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

sides

One rasher bacon | one poached egg | roasted tomato | No.4 hollandaise
Gluten free toast (2 pieces) 3 each

House-made potato rosti | country-style sausage | spinach | half an avo 4 each

Soft-leaf salad 6

Smoked salmon 8

Fresh local rock lobster 22

Beer-battered chips w' house aioli 5 small
8.5 large

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 bacon 3

Feeling toasty

One 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

No.4 chicken nuggets

Crumbed chicken tenders 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 juice, vodka, lemon, Worcestershire sauce, Cantina Kick	16
Virgin Mary Tomato juice, lemon, Worcestershire sauce, Cantina Kick	8
Mimosa Sparkling wine, orange juice	11
Breakfast Martini Gin, Cointreau, lemon, marmalade	20
Aperol Spritz Aperol, prosecco	10

Coffee + Co

Coffee No.'s very own blend, hand-roasted & smooth on the palette	
Black regular	3.5
Black large	4
W' milk regular	4
W' milk large	4.5
Ovio Organics Turmeric latte Therapeutic blend of turmeric, ginger, cinnamon & black pepper	7
Ovio Organics loose leaf tea Earl grey English breakfast Peppermint Sencha Green Rise & Shine Chamomile	
Pot for one	4
Pot to share	7
Prana Chai Masala Blend + a shot espresso	6 0.50
Kali hot chocolate A deliciously creamy blend of the finest African cocoas (DF, GF)	
Regular	4.5
Large	6
Iced drinks	
Cold drip espresso (long black on ice)	4
Iced latte (no ice-cream)	4.5
Iced coffee Iced chocolate Iced mocha	7
Replace dairy w' soy, lactose free, almond, oat or coconut milk	1

The light stuff

Nudie freshly squeezed orange juice	5
Kalangadoo organic apple juice	6
Kombucha Lemongrass & ginger Pomegranate & acai Passionfruit & lime	7
Milkshakes Strawberry chocolate vanilla caramel banana Small Large	5 6.5
Soda Press Co. Organic Sodas 30%-50% less sugar & no additives Old fashioned lemonade Indian tonic Raspberry & mint Ginger ale Blonde cola + a scoop ice-cream to make a Spider	6 1
Mineral water San Pellegrino Sparkling (250ml) Carbon & Co Still Water	4 4

Wines

Patrick of Coonawarra Mother of Pearl Piccolo (Coonawarra, SA)	11
Wangolina Sauvignon Blanc 2018 (Mt Benson, SA)	10 33
Norfolk Rise Pinot Grigio 2018 (Mt Benson, SA)	8 30
Karatta K Series Syrah 2018 (Robe, SA)	12 42
Wangolina Tempranillo 2017 (Mt Benson, SA)	10 33

Beers + Ciders

Patrick of Coonawarra Appellation Cider (Coonawarra, SA)	9
Cape Jaffa Cape Ale (Cape Jaffa, SA)	9
Robe Town Brewery Amber Ale (Robe, SA)	9
Corona w' Lime (Mexico)	8
Furphy Refreshing Ale (Geelong, VIC)	8
Dos Blockos Pale Lager (Melbourne, VIC)	9