

# fourth.

## BREAKFAST & LUNCH

Rivera bakery bread (Sourdough, brown & gluten free) .... \$6  
House made cultured butter or Vegemite or Jam.

House made coconut & banana bread ..... \$7  
With Maple & Cinnamon Butter. (v)

Flatten rice, quinoa, coconut & date Bircher ..... \$14  
Coconut yoghurt, mango, passion fruit, date sugar,  
berries. (v)

French toast ..... \$16  
Caramelised banana jam, dulce de leche, honeycomb,  
vanilla cream fraiche, berries. (v)

Eggs on toast ..... \$10  
Poached, Scrambled, Fried.

## MAKE YOUR OWN

Sausage ..... \$4  
Bacon ..... \$4  
Smoked Salmon ..... \$6  
Potato Rosti ..... \$4  
Hollandaise sauce ..... \$4  
Avocado ..... \$4  
Mushroom ..... \$4  
Vine ripened cherry tomato ..... \$4  
Halloumi ..... \$5  
Extra egg ..... \$4

Breakfast Roll..... \$15  
Bacon, fried egg, swiss cheese, potato hash & tomato  
chutney, brioche bun.

Smashed Avocado..... \$17  
Smashed avocado, vine ripened cherry tomato,  
salted ricotta, macadamia, dukkha, lime, toast. (v, vgo)  
Add a poached egg. (+\$3)

Eggs benedict..... \$18  
With choice of braised leg ham or smoked salmon (+\$4),  
free range poached egg, cavolo-nero, house made  
hollandaise.

Chorizo scotch egg..... \$18  
Spicy chorizo, scotch egg, avocado, potato hash, zaatar  
spice, toast.

Spiced house made corned Beef..... \$19  
Gruyere scrambled egg, vine ripened cherry tomato,  
fermented chilli, fresh herbs, toast.

Grilled Halloumi OR Crispy Tofu..... \$19  
Sweet potato hummus, avocado, chickpea, pickled grape,  
fennel salad, crushed sesame seed, toast. (v, vgo, gf)

Smoked Salmon & Caramelised Pumpkin..... \$22  
Labneh, avocado, poached egg, chilli oil, toast. (gf)

# fourth.

*\*Please notify staff of any allergies or special dietary requirements*

## **LUNCH- 12PM**

Spiced corned beef sandwich ..... \$20  
Sauerkraut, dill pickle, swiss cheese, Russian dressing  
on white bread. Served with potato crisps.

Chicken Katsu sandwich ..... \$19  
Panko crumbed chicken, apple slaw, sliced avocado,  
smoked harissa aioli, toast.

Fourth bowl ..... \$22  
Caramelised pumpkin, kale, quinoa, fermented cabbage,  
chickpea, pickled cucumber, avocado, cashew cream,  
spiced almond. (vg, gf)

Coconut poached chicken ..... \$24  
Crispy cauliflower, freekeh, fermented carrot,  
daikon, green mango, pomegranate, coriander  
& jalapeno dressing, crushed peanuts. (v, vgo, gfo)

Gnocchi ..... \$26  
Gnocchi, Mushroom Ragu, Pecorino, Crushed Pine Nuts,  
Chilli Oil. (v)

Seared Port Lincoln Tuna bowl ..... \$28  
Brown rice, kimchi, edamame, daikon, toasted sesame,  
chilli miso dressing. (gf, vgo)

(V)Vegetarian

(VG)Vegan

(VGO)Vegan Option

(GF)Gluten Free

(GFO)Gluten Free Option