fourth.

COFFEE

Latte / Flat White / Cappuccino $5.4
Long Black $5.4
Single Origin Espresso $4.5
Macchiato Short/Long $4.8
Batch Brew $8
Belgium Hot Chocolate $7
Chai Latte $6
Belgium Mocha $7
Matcha Latte $7
Alternate Milk (Oat, Almond, Soy, Lactose Free) $1
Extra Espresso Shot / Decaf $1.1
Mug $1.1

ICED

Latte / Long Black $6.5
Batch Brew $8
Chocolate / Coffee / Mocha $12
Matcha $7.5

TEA (T-Bar Tea)

English B/Fast, Earl Grey, Peppermint, Chamomile,
Lemongrass & Ginger, Green $7

MILKSHAKES

Chocolate, Vanilla, Strawberry, Caramel, Coffee $10

SIGNATURE COLD FOAM RANGE

Vanilla Bean
Iced Latte, Fourth's Signature Cream Foam $11

Strawberry Iced Matcha
Iced Matcha, Strawberry & Cream Cold Foam $11

FRESH SQUEEZED JUICE $12.5

Orange
Recharge
Pineapple, Watermelon, Mint
Start-up
Orange, Carrot, Lemon, Ginger
Cleanse
Cucumber, Celery, Apple, Lime, Mint
Tropical
Orange, Pineapple, Apple

Spike Me! Add Vodka, Gin or Spiced Rum + $9

SMOOTHIES

Banana Blueberry
Banana, Blueberry, Honey, Almond Milk $14

Protein Smoothie
Chocolate Protein, Banana, Blueberry,
Honey, Almond Milk $18

Passionapple
Fresh Pineapple, Passionfruit, Coconut Milk, Vanilla $14

SOFT DRINKS

Coca Cola / Coke Zero / Sprite / Fanta $6

BREAKFAST BOOZE

Mimosa (Prosecco, Orange Juice) $13
Bloody Mary $22
Hanky Panky (Vodka, Aperol, Mandocello, Pineapple,
Lime, Passionfruit)..... $22
Espresso Martini (Spiced Rum, Coffee Liqueur,
Espresso)..... $22
Garibaldi (Freshly Squeezed Orange Juice, Campari)..... $20

fourth.

Breakfast / Lunch : 8:30AM - 3PM

House Made Coconut & Banana Bread $13
with Maple & Cinnamon Butter (V)

Summer Berry Hotcakes $25
Strawberry Compote, Orange & Vanilla Mascarpone, Seasonal Berries & Crispy Meringue (V)
+ Vanilla Ice Cream ($4.50)

French Toast $28
Apple & Pear Jam Fresh Banana, Mascarpone, Cinnamon Biscuit, Strawberry Dust (V, GFO)

Granola Bowl $22
Sweet Vanilla Bean Yoghurt, Poached Pear, Seasonal Fruits & House-Made Granola (VGO)

Eggs on Toast $15
Poached, Scrambled, Fried (V, GFO)
+ chilli scramble ($3)

Build Your Own
Hollandaise Sauce / Fourth Chutney / Spinach $4
Halloumi / Potato Hash / Extra Egg $5
Avocado / Mushroom / Cherry Tomatoes / Toast $5
Bacon / Grilled Chicken / Chorizo / Cured Salmon $7

Breakfast Roll $25
Focaccia Bun, Bacon, Fried Egg, Swiss Cheese, Potato Hash, Avocado, Tomato Chutney (GFO)

Wild Mushroom Stack $25
Pan Sauteed Mix Wild Mushrooms, House-made Herb Pesto, Poached Egg, Toasted Focaccia Bread (V, GFO)
(Swap Poached Egg for Avo & Pesto) (VG)
+ Grilled Halloumi ($5)

Smashed Avocado $25
Whipped Goats Cheese, Chunky Avocado, Vine Ripened Cherry Tomatoes, Mix Seeds, Herb Oil (V, GFO, VGO)
+ Poached Egg ($5)

Eggs Benedict $30
Two Poached Eggs on Potato & Leek Rosti, Choice of Pulled Pork with Chipotle Hollandaise or Citrus Cured Salmon with Basil Hollandaise (GF)

Seafood Scrambled Eggs..... $32
Sourdough, Chilli, Crab, Prawns, Dill, Spinach, Spring Onion, Cheese Scrambled Eggs (GFO)

Corn & Zucchini Fritters $28
Served with Two Poached Eggs, Blistered Cherry Tomatoes, Whipped Feta, Dill and Romesco sauce (GF)
(Swap Eggs for Avocado) (VG)

Breakfast Bruschetta $26
Toasted Sourdough, House Basil Pesto, Vine Ripened Tomatoes, Mixed Herb & Cucumber Salad, La Casa Burrata (V)
(Swap Bruschetta for Avocado) (VG)
+ Poached Egg ($5)

Wellness Bowl $29
Glazed Pumpkin, Sliced Avo, Pearl Cuscus, Baby Broccolini, Cucumber, Honey Mustard Dressing (V, GFO)
+ Poached Egg ($5) or Grilled Chicken ($7)

Lunch : 12PM - 3PM

Chicken Katsu Sandwich $25
Panko Crumbed Chicken, Slaw, Kewpie Mayo, Tonkatsu Sauce, Thick Cut Katsu Toast
+ Side of Fries ($6)

Chicken Focaccia $28
Grilled Tenders, House Herb Focaccia, Fourth Aioli Sauce, Bacon, Arugula, Ripened Tomato and Pesto (GFO)
+ Side of Fries ($6)

Thai Beef Salad $28
Mixed Lettuce, Bean Sprout, Red Onion, Chilli, Peppers, Asian Style Grilled Beef, Sesame & Thai Dressing (GF)

Roast Tomato Risotto $32
Creamy Arborio Risotto, Roast Tomato, Bocconcini, Cherry Tomatoes (V, GF, VGO)

Seafood Fettuccine $40
SA King Prawns, Black Mussels, Blue Swimmer Crab, Cherry Tomato, Fresh Chilli, White Wine Sauce + Gluten Free Pasta ($4)

Crispy Squid Salad $32
Fried Squid tossed in a Cucumber, Spanish Onion, Cilantro, Grilled Pineapple and Red Chilli Salad with Sesame Seeds (GF)

Barramundi Fillet $42
Caper Butter Sauce, Blanched Broccolini, Rainbow Chard (GF)

Shoe String Fries Shaved Grana Padano Cheese, Fourth Aioli $13

(V) Vegetarian (VG) Vegan (VGO) Vegan Option (GF) Gluten Free

Please notify staff of any allergies or dietary requirements. Surcharge on all credit and debit cards * 10% Weekend Surcharge * 15% Public Holiday Wage Surcharge