WE'RE A FOURTH-GENERATION FAMILY BUSINESS BUILT ON SIMPLE THINGS:
GOOD FOOD, GENUINE HOSPITALITY, AND MAKING PEOPLE FEEL AT HOME.
FOURTH. IS HOW WE CONTINUE THAT TRADITION.

OUR NEW SEASONAL MENU IS MADE TO SHARE — PLATES TO PASS AROUND OR SAVOUR ON YOUR OWN, WITH A QUIET NOD TO COASTAL EVENINGS.

WHETHER YOU'RE HERE TO LAUGH WITH FRIENDS, MARK A MOMENT, OR ENJOY A LITTLE TIME TO YOURSELF — WELCOME.

YOU'RE IN GOOD COMPANY.

fourth.

To Start
Something to enjoy while you settle in

Sicilian Warm Olives - $12

Sea Salted Focaccia, Whipped Ricotta, Hot Honey - $15

Fresh Coffin Bay Oysters, Finger Lime, Vinigarette(A) - Quarter $16 / Half $30 / Full $55

Let's Begin
Small plates designed for sharing

Grilled Halloumi, Burnt Butter, Honey, Lemon, Oregano (GF) - $23

House made Polenta Chips, Roast Garlic and Rosemary Salt, Kimchi Aioli (GF, V, VGO) - $22

Sesame Crusted Seared Yellowfin Tuna, Suntory Chita Whisky, Soy Reduction (GF)(I) - $28

Corn Ribs, Nori Salt & Paprika (GF, VGO) - $25

Three piece Truffle Fungi Arancini Balls, Shaved Parmesan, Garlic Aioli (V) - $18

Burrata, House Bread, Charred Capsicum Romesco, Herb Oil, Toasted Almond (GFO, V) - $28

Crispy Korean Fried Chicken, Sticky Korean Sauce, Toasted Sesame (GF) - $28

Maple Chilli Glazed Roast Butternut, Cashew Caeser, Roasted Almond Flake (GF, VG) - $24

Salt and Pepper Squid, Grilled Pineapple, Pickled Ginger, Jalapeno and Toasted Sesame (GF)(I) - $30

South Australian Grilled King Prawns, Tarragon Butter, Lemon (GF)(A) - $26

Sides to Share
A little something extra — perfect alongside any dish

Triple Cooked Vinegar Salt Chat Potatoes (GF, VG) - $16

Sauteed Seasonal Greens (GF, VG) - $16

Baby Cos, Vinaigrette (GF, VG) - $14

Let Us Take Care of You

No decisions needed - Just sit back, relax, and let us guide your experience.

FEED ME! $89 PER PERSON

A handpicked journey through our favourite plates, designed to surprise and satisfy from start to finish. *(inc. dessert)*

SNACK ME! $45 PER PERSON

A lighter, share-style selection perfect for grazing, chatting, and seeing where the night takes you.

Let's Continue
Large plates made to anchor the table

Spiced Cauliflower Steak, Chickpea Hummus, Chimichurri & Soft Summer Herbs (GF, VG) - $30

Creamy Arborio Risotto, Roast Tomato, Bocconcini, Cherry Tomatoes (GF, V, VGO) - $32 (Add Chicken + $7)

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

Rigatoni Pasta, Slow Cooked Beef Brisket Ragu, Grana Padano, Fresh Basil - $34 (GF Pasta + $4)

Moroccan Spiced Chicken, Pilaf Rice, Pomegranate, Preserved Lemon, Chimichurri (GF) - $38

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

12 hour Braised Lamb, Grilled Zucchini, Fennel Herb Salad, Red Wine Jus, Salsa Verde (GF) - $42

300 gram Mayura Station MB9+ Rump Steak, Black Garlic Jus (GF) - $89

Alaskan King Crab Legs, Warm Smoked Butter, Lemon, Herbs(I) -$150

Something Sweet
Finish on a high note

Vanilla Bliss - Poached Pear, Seasonal Berries, Vanilla Ice Cream (GF, VG) - $17

Tiramisu - Mascarpone, Espresso, and Cocoa, layered with soft Ladyfinger Biscuits - $18

Affogato - Vanilla Ice Cream, Espresso, finished with Baileys or Frangelico - $18

Stay a little longer. A curated pour, a slow sip, or something a little more daring — our wine and spirits list is where the night gets interesting.

(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 Surcharge