

NAVIGATIONAL MAP



TO SHEER DELIGHT

PLEASE ORDER & PAY AT THE BAR

Gluten free menu available on request

We love fresh produce, fresh ingredients & making everything fresh from scratch. Our chutneys, aioli, burger patties, right down to our stout infused farm house bread are made right here - just like our beer! We hope you enjoy.

PECKISH | SHARING

CHUNKS (V) our famous beer battered chunky chips w a trio of sauces	9
SPANISH OLIVES (V) w danish feta & crisp bread	10
HONEY SOY NUTS (V) spicy mix of nuts & seeds roasted in-house w honey & soy	10
POUTINE our famous chunky chips w melted cheese & gravy	12
CALAMARI 5 spice w rocket & sweet chilli syrup	15
MINI PULLED PORK BURGERS 3 minis w apple chutney & aioli	15
MINI VEGGIE BURGERS (V) 3 minis w tatziki, sweet chilli & peppers	15
CEVICHE fresh raw kingfish cured in citrus salad	16
MARGARITA (V) thin crusty pizza w blistered romas, fresh basil, mozzarella	17
HOT POT smoked spanish chorizo, tiger prawns & fresh thyme in a tomato base hot pot w housemade STOUT bread	18
MEAT PLATTER STOUT sausage, spiced chicken & pork bites	24
VEGGIE PLATTER (V) grilled haloumi, fresh corn croquette, balsamic roasted baby vine tomatoes & portobello mushrooms filled w herb & garlic ricotta	24
PLOUGHMAN'S PLATTER serrano ham, smoked chorizo, blue vein, vintage cheddar, mild chevette, tomato chutney & housemade STOUT bread	24

HUNGRY | MAIN FARE

FISH & CHIPS KOLSCH battered fish & our famous chunks	22
THE MANLY MEGA BURGER double beef, double cheese, bacon, tomato, caramelised onion, tomato chutney & aioli w our famous chunks	22
BEEF PIE STOUT braised beef ragout pot pie w red wine & vegetables	24
VEAL SCHNITZEL crumbed in fresh bread, parmesan & parsley w sautéed baby potato & spinach	24
BARLEY MUSHROOMS (V) HEFEWEIZEN infused pearl barley, preserved lemon on a bed of portobello mushrooms topped w danish fetta	24
OPEN STEAK SANDWICH rump steak, stilton & poached pear w balsamic mayo & wild rocket on housemade STOUT bread w our famous chunks	24
SEAFOOD BOUILLABAISSE fresh crab, prawns, scallops, mussels & fish in tomato base broth w melted gruyere on housemade STOUT bread	25
PORK BELLY twice cooked w sautéed baby potatoes, bok choy & port jus	28
EYE FILLET STEAK port jus, café de paris & french beans w side of choice	32
FISH OF THE DAY see chalkboard or ask staff	MP
POT MUSSELS garlic, chilli, white wine & basil in rustic tomato broth w housemade STOUT bread (for sharing) 1/2 POT - \$20 (for one)	36

SIDES

truffle mash or housemade garlic STOUT bread	6
chunks or steamed greens	8
garden salad	10

FOR THE ATHLETE | SALAD(ISH) MEALS

ZEN MASTER S & P tofu on a bed of asian salad w chilli & lime dressing	20
TREE HUGGER (V) w quinoa & fresh greens, avocado, danish feta, dressed w wholegrain mustard, CASCADE HOP & mint vinaigrette - add chicken	20
LAMBO IV lamb fillet, on greek salad w tatziki & housemade harissa	24
JUST PEACHY grilled peaches, serrano ham, watercress & orange blossom	25

WHAT'S ON AT THE BREWERY

MONDAY

Our Shout on Mondays - from 5pm
A pint on us w any main meal

Magic Mondays

Because Monday's shouldn't be mundane, at 4 Pines they are magic! The Magic Man cruises around from 8-10pm

TUESDAY

Parma & Pint Night - \$25

Chicken parmigiana w chips, mash or salad

WEDNESDAY

Ribs & Pint Night - \$25

Rack of BBQ pork ribs w our famous chunky chips

Resident Musos

It's hump day, let's relax with live tunes

THURSDAY

4 Pines LIVE!

Each month 4 Pines presents a big name in music...
Save the dates;
Dec 18th, Jan the 22nd & Feb 12th

SATURDAY

D.J Pat Grump Cat

Hits the decks spinning beats & tunes

SUNDAY

4 Pines' Famous Sunday Roast - \$22

Sunday Sesh

We've tracked down Sydney's finest rockabilly, jazz, and good time rhythm & blues musicians

