



PLEASE ORDER & PAY AT THE BAR

PECKISH

FRIES VG GF	12
SPICED CHICKEN WINGS GF dry spice rub, kick-ass sauce	17
IRISH SPICE BAG VG salt & pepper cauliflower, capsicum, onion, shallot, Irish curry sauce, chips	14
add chicken	6
LOADED FRIES GF beef brisket, smoky BBQ, cheese, jalapeno mayo	21
WHIPPED RICOTTA & TRUFFLE DIP V focaccia, hot honey, EVOO	15
KARAAGE FRIED CHICKEN wasabi mayo	22
CALAMARI FRITTI A semolina crusted calamari, lemon, aioli	22
TACOS (2) soft tortillas, smashed avo, slaw, cheese, jalapeño & chipotle aioli	
crumbed market fish A	20
crumbed chicken	20
grilled halloumi V	18

CHECK OUT OUR
WEEKLY WHAT'S ON



KEEP UP WITH US
ON INSTA
@4PINESTORQUAY

SALADS & HEALTHY BOWLS

VIETNAMESE RICE NOODLE BOWL GF	25
caramelised pork belly, cucumber, carrot, slaw, toasted cashew, nuoc cham, chilli, herbs	
GRILLED HALLOUMI & BEETROOT SALAD V GF	
mixed leaves, pickled beetroot, tomato, red onion, orange, toasted almonds, honey mustard dressing	23
add steak asada	7
add crumbed chicken	6

BURGERS

THE CHEESE BURGER	26
Angus beef patty, American cheese, tomato, lettuce, pickles, onion, signature sauce on a milk bun, fries	
add patty	6
add bacon	3
THE SOUTHWEST CHOOK	27
crumbed chicken tenderloin, slaw, onion, pickles, smashing southwest sauce on a milk bun, fries	
THE HAWAIIAN PORK BURGER	27
twice cooked pork belly, grilled pineapple, jalapeño mayo, lettuce, onion, tomato, sticky glaze on a milk bun, fries	
THE TREE HUGGER VG	26
plant based schnitzel, vegan ranch & cheese, lettuce, tomato, pickles on a vegan bun, fries	
THE STEAK SANGA	28
seared minute steak, mixed leaf, tomato, caramelised onion, Swiss cheese, seeded mustard aioli on Tuscan style bread, fries	
gluten free or vegan bun	3
lettuce cup available	

HUNGRIER

BLACK BEAN NACHOS V GF	24
mexican style house braised beans, fresh salsa, mozzarella cheese, chilli, jalapeño, guacamole & sour cream	
add BBQ beef brisket	6
FISH & CHIPS A	29
Japanese Lager battered market fish, mixed salad, tartare sauce, lemon w/ fries	
CHICKEN PARMIGIANA	29
ham, napolitano sauce, mozzarella cheese, fries	
WAGYU BEEF BOLOGNESE	29
premium slow cooked wagyu beef, speck, tomato & red wine, rigatoni, parmesan, parsley	
GRILLED BEEF BRISKET GF	30
twice cooked beef brisket, mashed potatoes, jus, caramelised onion, broccolini	
MISO EGGPLANT VG	24
caramelised eggplant, sweet miso glaze, toasted sesame, Japanese brown rice salad, togarashi chilli	

GROMS

KIDS UNDER 12

HOUSE-MADE CHICKEN NUGGETS & FRIES	15
CHEESE BURGER & FRIES	16
MINI PARMA & FRIES	17

ALL DISHES ARE COOKED & PREPARED IN
A GLUTEN, NUTS & SESAME SEEDS ENVIRONMENT.

PLEASE ADVISE STAFF OF ANY ALLERGIES, AS ALL INGREDIENTS
USED IN OUR DISHES ARE NOT NECESSARILY LISTED ON THE MENU.

15% SURCHARGE APPLIES
ON PUBLIC HOLIDAYS

V VEGETARIAN
VG VEGAN
GF GLUTEN FREE
I IMPORTED SEAFOOD
A AUSTRALASIAN SEAFOOD

