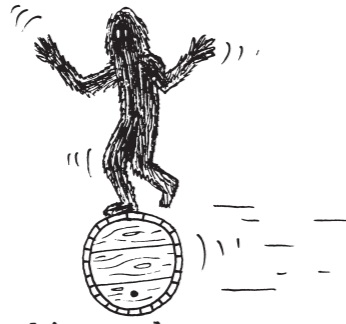




# BREW PUB

MANLY

KELLER DOOR  
DOWNSTAIRS MENU



## LARGE PLATES

Pig belly, romesco, shrimp, white beans, lemon  
*More pig - love pig - red pepper & almond sauce  
with a white bean stew*  
25 gf

Stuffed eggplant, pomegranate, persian feta, tahini  
*Persian flavours in Manly - cheaper than the airfare*  
24 v gf

Hoki, avocado, chilli, radish, wakame & sesame  
*White fish with a whole bunch of punchy greatness*  
30 gf (MSC Certified\*)

Roasted pumpkin, toasted seeds, horseradish  
yoghurt, pickled chilli  
*A plate of awesome things*  
25 v gf

Slow-cooked oxtail ragout,  
spiced chickpeas, zucchini  
*Beef that falls apart and makes  
everything better*  
26 gf



## FEAST 2-4 PEOPLE PLEASE ALLOW 40 MINS

Available Mon - Sat

Slow-roasted lamb shoulder, bagna cauda,  
borlotti beans  
*Lamb with a garlic, anchovy & butter sauce, beans too - so good*  
80 gf

Whole barramundi, asian greens,  
sweet & sour tomatoes, chilli, coconut & lime  
*A play on an asian favourite, roasted on the bone  
for maximum flavour*  
50 gf

Whole spice-rubbed chicken, yoghurt,  
lentils, flatbread  
*If you love chicken you should probably order this - no pressure*  
55

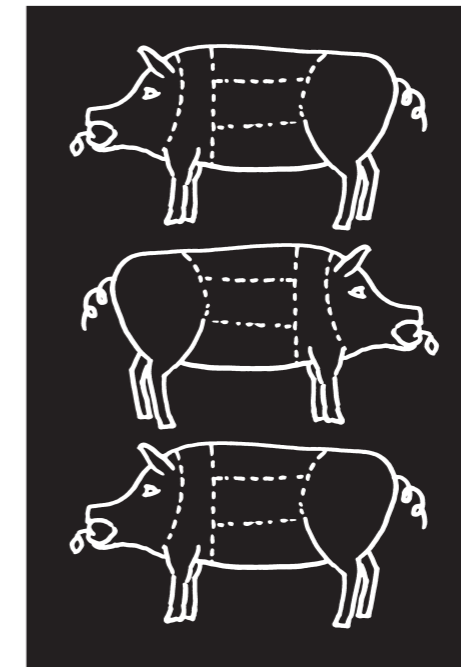
Rib of beef, chips, watercress, béarnaise  
*No description necessary*  
95



MSC-C-55874  
Seafood with this mark  
comes from an MSC certified  
sustainable fishery  
www.msc.org

## SWEET PLATES

Pistachio & yoghurt cake 10  
Crema catalana 8  
Seasonal cheese, thyme, honey, quince 10  
Salted caramel chocolate brownie 10  
Churros, dulce de leche, honeycomb 10



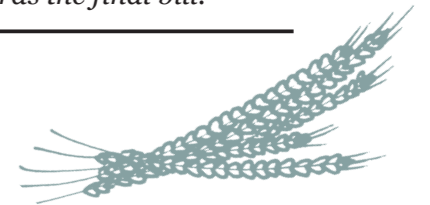
## WHOLE ROASTED SUCKLING PIG

MRKT \$

The small pig feeds  
6 or more guests.

72hrs notice needed to  
guarantee availability.  
Orders for pigs are not  
processed until we have  
received an advanced  
payment for that amount,  
which will then be deducted  
from the final bill.

Please note that we cannot offer  
a refund for the advanced payment  
towards the final bill.



## WHAT'S ON WEEKLY FEAST FESTS

### MONDAYS OUR SHOUT ON MONDAYS

A pint on us with any meal  
(from 5pm)

### MONDAY-FRIDAY LUNCH

Enjoy any 3 Small Plates for \$20

### TUESDAYS TWO FOR ONE

The spirit of Keller Door  
creativity, innovation and  
craftsmanship exists at 4 Pines  
beyond the brew team.

We'd love to invite you down  
to sample new creative recipes,  
developed weekly as our chefs  
test their boundaries in  
pursuit of new menu delights!

You'll have the opportunity  
to enjoy a truly unique meal  
at a discounted rate, with  
an open conversation with the  
chef about the ingredients  
& process.

As with all things 4 Pines,  
this is designed to bring  
people together.

Choose 2 dishes from the  
blackboard options and only  
pay half price.

### SUNDAYS SUNDAY ROAST FEAST

Sunday feasts replace everyday feast options

In the spirit of a good  
Ol' Sunday roast, choose between:  
2 Meat Feasts &  
2 accompanying sides.

ASK STAFF OR SEE BLACKBOARD AT KITCHEN PASS  
FOR WEEKLY FEAST OFFERINGS.

## SMALL PLATES

Squid, morcilla, chilli salsa & pumpkin seeds  
*Morcilla - black pudding with a spanish accent*  
12

Shakshuka, quail's egg, goat's curd  
*Amazing spiced tomato & egg bake with curd*  
10 v gf

Seared rump cap, chimichuri  
*Rare rump of beef with a kick-ass green sauce*  
12

Chicharrones, roasted lemon, cumin  
*Roasted pig belly with spices & citrus*  
10 gf

Flat bread, pitta, babaganoush, hummus & muhammara  
*Bread and dips... delicious dips*  
10

Blackened broccolini, anchovies, hazelnut picada  
*Char-grilled greens, little salty fish & a hazelnut dressing*  
10 gf

Duck egg, piperade, migas  
*Slow-fried egg, herb crumb with a capsicum  
relish - banging!*  
10

Tiger prawns, chilli jam, lemon salt  
*Seafood, spice, citrus & salt - boom*  
14 gf

Octopus, potato, chorizo & avocado  
*A warm salad of all these delicious things*  
14 gf