



BREW PUB MANLY

4 PINES BREWING COMPANY WAS BORN IN 2008 FOLLOWING A POST-SURF CHAT IN MANLY BETWEEN A FATHER AND SON WHO WERE SIMPLY SEARCHING FOR A GREAT CRAFT BEER.

DURING WORLD WAR II, FOUR PINES TREES WERE REMOVED FROM MANLY'S FORESHORE TO MAKE WAY FOR MACHINE GUN EMPLACEMENTS.

WE LOVE TREES - ESPECIALLY OUR BEAUTIFUL PINES THAT LINE OUR LOCAL BEACH. SO, IN HONOUR OF THE FOUR THAT GOT THE CHOP, WE NAMED OUR BREWERY AFTER THEM.

Signature Dishes

BREW PUB PORK & FENNEL SAUSAGE ROLL 17
4 PINES STOUT, APPLE & ONION JAM

FISH & CHIPS 29
(A) 4 PINES JAPANESE LAGER BATTERED MARKET FISH, FRIES, HOUSE MADE TARTARE

WAGYU BEEF FLANK 250G 47
FRIES OR MASH POTATOES, JUS, DIJON MAYO

ANGUS BEEF RUMP CAP STEAK 39
250G (RIVERINE)
(GF) FRIES OR MASH POTATOES, JUS, DIJON MAYO

4 PINES BREWER'S BOARD 64
CHICKEN SCHNITZEL, LEG HAM, SAUSAGES, GRILLED PORK BELLY, YORKSHIRE PUDDINGS, PICKLES, GRAVY, MUSTARD, MARINATED FETA & OLIVES

SUNDAY ROAST 34
ROAST MEAT OF THE DAY, ROASTED POTATOES & CARROTS, PEAS, BRUSSEL SPROUTS, YORKSHIRE PUDDING & BOTTOMLESS GRAVY
AVAILABLE SUNDAYS ONLY

10% SURCHARGE
APPLIES ON
PUBLIC HOLIDAYS



Turn over for Drinks



TO SHARE

FRIES (GF VG)	12
CHICKEN WINGS (GF) - DRY SPICED RUB, KICKASS SAUCE	17
BREW PUB PORK & FENNEL SAUSAGE ROLLS - 4 PINES STOUT & APPLE ONION JAM	17
ROASTED GARLIC HUMMUS (GF VG) - SWEET POTATO CHIPS, SMOKED CHILLI OIL	16
SALMON TOSTADAS X 3 (GF VGA A) - SALMON CEVICHE, TOMATILLO, AVOCADO, SALSA, CORIANDER, CHIPOTLE OIL, AIOLI	24
* ASK STAFF FOR VEGAN	
IRISH SPICE BAG (VG) - SALT & PEPPER FRIED CAULIFLOWER, CAPSICUM, ONIONS, IRISH CURRY SAUCE, CHIPS	14
* ADD FRIED CHICKEN - 20	
CALAMARI FRITTI (I) - SEMOLINA CRUSTED FRIED CALAMARI, LEMON, AIOLI	24

SOLO

THE CHEESE - ANGUS BEEF PATTY, AMERICAN CHEESE, TOMATO, LETTUCE, ONION, PICKLES, SIGNATURE SAUCE ON A MILK BUN, FRIES	25
* ADD PATTY - 6 / MAKE IT IMPOSSIBLE (V) - 3 / GLUTEN FREE BUN - 3	
THE DELUXE - ANGUS BEEF PATTY, SMOKED BACON, ONION RINGS, AMERICAN CHEESE, TOMATO, LETTUCE, ONION, PICKLES, SIGNATURE SAUCE ON A MILK BUN, FRIES	30
* ADD PATTY - 6 / MAKE IT IMPOSSIBLE (V) - 3 / GLUTEN FREE BUN - 3	
CHICKEN PARMI - NAPOLITANO SAUCE, LEG HAM, MOZZARELLA, PARMESAN, FRIES, COS & RANCH	30
FISH & CHIPS (A/NZ) - 4 PINES JAPANESE LAGER BATTERED MARKET FISH, FRIES, HOUSE MADE TARTARE	29
SLOW COOKED LAMB SHOULDER & ROSEMARY RIGATONI BRAISED LAMB & SPECK RAGOUT, SPINACH, PARMESAN	36
BEEF SHORT RIB (GF) FRIES OR MASH POTATOES, JUS, DIJON MAYO	39
SEAFOOD CHOWDER (M)	37
MARKET FISH, MUSSELS, SQUID, CLAM, SMOKED BACON, STAPLE SOURDOUGH	
FISH OF DAY (M) - LEMON BUTTER & CREAM SAUCE, CAPERS, PARSLEY, KIPFLER POTATOES PARMESAN & SPINACH SALAD	37
* SUBSTITUTE FOR MUSHROOM (V) \$29	
SPICY GREEN BOWL (VG) - ROASTED AND SMASHED BROCCOLI & CAULIFLOWER, KALE, EDAMAME, FRESH HERBS, CARROT, BROWN RICE, CHILLI SOY VINAIGRETTE, CRISPY SHALLOT	20
* ADD POACHED SHREDDED CHICKEN OR CHICKEN KATSU PORTION - 6	
ROASTED PUMPKIN SALAD (V) - WARM ROASTED PUMPKIN, BABY SPINACH, TOASTED PEPITAS, ARTICHOKES, FETA, CURRY SPICED DRESSING	21
* ADD POACHED SHREDDED CHICKEN OR CHICKEN KATSU PORTION - 6	

SIDES

GARDEN SALAD, MARINATED FETTA & OLIVES, RED WINE VINAIGRETTE	6
CARAMELISED BRUSSEL SPROUTS, LEMON	8

SWEET

STICKY DATE PUDDING - BUTTER SCOTCH SAUCE, VANILLA BEAN ICE CREAM	14
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V - VEGETARIAN	A - AUSTRALIAN SEAFOOD
VG - VEGAN	I - IMPORTED SEAFOOD
GF - GLUTEN FREE	M - MIXED ORIGIN

Please order & pay at the bar

TASTER ~ 200mL
 HALF PINT ~ 285mL
 PINT ~ 568mL

OUR BEER & LIQUIDS

* * 4 x 200mL * *
 TASTING RACK ~ 20
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3.5% ABV | 15 IBU



4.6% ABV | 15 IBU



5.1% ABV | 35 IBU



4.2% ABV | 20 IBU



6.0% ABV | 40 IBU



5.1% ABV | 40 IBU



4.5% ABV | 15 IBU



ONE-OFF, SMALL BATCH
 (MAYBE NEVER SEEN AGAIN)
 BREWS



4% ABV



4% ABV



4% ABV



6% ABV



4% ABV

VODKA PEACH ICED TEA
 VODKA LEMONADE
 VODKA PASSIONFRUIT
 VODKA PINEAPPLE & COCONUT

6% ABV

LEMON SQUASH
 VODKA RED PUB SODA



10% SURCHARGE
 APPLIES ON
 PUBLIC HOLIDAYS

Swing by the tap bank & beer board for our
 full tap line-up & limited release beers

WINE

* 150mL * 250mL * BOTTLE

SPARKLING

THE DUCHESS SPARKLING CUVÉE	
CHARDONNAY PINOT NOIR, HENTY VIC	12 — 54
VILLA SANDI IL FRESCO, PROSECCO, ITALY	14 — 63
LAURENT PERRIER, LA CUVÉE, FRANCE	119

WHITE

PETAL & STEM, SAUVIGNON BLANC, MARLBOROUGH NZ	11 17 50
MADFISH, CHARDONNAY WA	12 19 54
PIZZINI PINOT GRIGIO, ITALY	13 21 59
PARACOMBE, PINOT GRIS, ADELAIDE HILLS SA	12 19 54
SHUT THE GATE, RIESLING, CLARE VALLEY SA	14 22 63

ROSÉ

ALOFT, ROSE, ADELAIDE HILLS SA	13 21 59
EXCUSE MY FRENCH, ROSE, LANGUEDOC FRANCE	11 17 50

RED

TUCKERBOX, CABERNET SAUVIGNON, COONAWARRA SA	11 17 50
ALOFT, PINOT NOIR, ADELAIDE HILLS SA	13 21 59
GREENOCK CREEK, SHIRAZ, BAROSSA SA	16 25 72
THE GOUCHO CLUB, MALBEC, BAROSSA SA	12 19 54
JERICO GSM, MCLAREN VALE SA	15 24 68

COCKTAILS

NITRO STOUT ESPRESSO MARTINI	24
4 PINES NITRO STOUT, VODKA, COFFEE LIQUEUR, ESPRESSO, SUGAR	
PACIFIC ALE PALOMA	22
TEQUILA, PINK GRAPEFRUIT, LIME, AGAVE, 4 PINES PACIFIC ALE	
BROOKVALE UNION SMOKESTACK	21
RUM, AMARO MONTENEGRO, LIME, BROOKVALE UNION GINGER BEER	
BERRY UNUSUAL	22
VODKA, LEMON, STRAWBERRY, BALSAMIC, BLACK PEPPER, BASIL	
MAPLE OLD FASHIONED	23
BOURBON, MAPLE SYRUP, ANGOSTURA BITTERS, ORANGE BITTERS	

Please order & pay at the bar