



BREAKFAST SERVED
UNTIL 11:30AM

PLEASE ORDER &
PAY AT THE BAR

GRANOLA VG	14
macadamia, hemp seeds, banana, berries, toasted coconut, coconut yoghurt	
SAUTEED MUSHROOMS V	17
sourdough, sauteed mushrooms ,Dijon creme fraiche	
BREKKY BURGER	16
bacon, fried egg, tomato chilli jam, cheese, mixed leaves, aioli	
ADD HASH BROWN	19
FREE RANGE POACHED EGGS V	13
poached or fried, sourdough, tomato relish	
SMASHED AVOCADO V	15
sourdough, tomato, feta, dukka, lemon	
SMOKED SALMON BAGEL	18
smoked salmon, cream cheese, red onion, capers, lemon, dill	
SUNRISE BURRITO	19
egg, bacon, pulled pork, smashed avocado, tomato salsa, hash brown, mozzarella cheese, aioli	
EGGS BENEDICT	16
poached eggs, sourdough, spinach, dijon hollandaise, tomato chilli jam	
ADD BACON OR CHORIZO	20
ADD SALMON	21
BIG BREAKFAST	24
poached or fried eggs, halloumi, bacon, chorizo, tomato relish, grilled tomato, hash brown, sourdough	
EXTRAS	
AVOCADO, BACON	4
POACHED/ FRIED EGG, HASH BROWN, HALLOUMI	3

HOT DRINKS

COFFEE	5.5/6
TEA	5
TURMERIC LATTE	5.5/6
CHAI	5.5/6
MATCHA	6/6.5
HOT CHOCOLATE	4.5/5
ALT MILKS: OAT,	+0.5
SOY, ALMOND, COCONUT	
SYRUPS: VANILLA, CARAMEL,	+0.5
HAZELNUT	

COLD DRINKS

ICED LATTE	6
ICED COFFEE	8
ICED CHOCOLATE	8
ICED MOCHA	8
ICED CHAI	6.5
ICED MATCHA	6.5
MILKSHAKES	5/7
Chocolate, strawberry, vanilla or caramel	

SMOOTHIES

ACAI BLAST	11
Acai, berry, coconut water, banana	
BANANA SUNRISE	11
banana, almond milk, yoghurt, cinnamon, honey	
CHOC BLISS	11
peanut butter, cacao, dates, banana, milk	

COLD PRESSED JUICES

PINEAPPLE SMASH	9.5
pineapple, orange, apple	
GREEN DREAM	9.5
apple, pineapple, cucumber, celery, lime, banana	
WATERMELON QUENCHER	9.5
watermelon, celery, apple	
PINK PASSION	9.5
passionfruit, strawberry, watermelon	

GROMS KIDS UNDER 12

CHEESE & TOMATO TOASTIE	8
KIDS BREKKY	10
1x toast, bacon, egg, avo w/ butter	



VEGETARIAN = V 15% SURCHARGE
VEGAN = VG APPLIES
GLUTEN FREE = GF ON PUBLIC
NUTS = N HOLIDAYS

PLEASE ADVISE STAFF OF ANY
ALLERGIES, AS ALL INGREDIENTS
USED IN OUR DISHES ARE NOT
NECESSARILY LISTED ON THE MENU.
ALL DISHES ARE COOKED & PREPARED
IN A GLUTEN ENVIRONMENT.



LUNCH SERVED FROM 11:45

PLEASE ORDER & PAY AT THE BAR



AT 4 PINES, 1% OF NET SALES REVENUE FROM EVERY BEER, IN BOTTLES, CANS, OR KEGS, FUNDS INITIATIVES LIKE PARTNERING WITH LANDCARE TO PLANT 44,444 TREES ANNUALLY THROUGH THE ECO-WARRIOR FUND.



PROUDLY B CORP
CERTIFIED SINCE 2017,
MEANING WE STICK TO HIGH
SOCIAL & ENVIRONMENTAL
STANDARDS.

SHARING

FRIES GF	10
GUACAMOLE & CORN CHIPS GF	11
CHORIZO & TURKISH	14
grilled chorizo, pickle salsa, aioli, Turkish bread	
MOROCCAN SPICED EGGPLANT VG	14
olives, hummus, lemon, toasted Turkish bread	
FISH TACOS x2	18
avocado, spicy mayo, pico de gallo	

HUNGRY

THE CHEESE BURGER	23
160g Angus beef patty, American cheddar, tomato, onion, lettuce, signature sauce, pickles, milk bun w fries	
ADD BACON	27
ADD FRIED EGG	26
GRILLED CHICKEN BURGER	23
Japanese slaw, teriyaki sauce, aioli, fries	
TREE HUGGER BURGER VG	28
Impossible™ patty, vegan cheese, American mustard, tomato sauce, pickles, tomato, onion, lettuce, vegan bun, fries	
CALI BEACH BURRITO	23
battered fish, fries, cheese, guacamole, sour cream, tomato salsa, cheese & corn chips	
MAKE IT VEGGIE	22
MAKE IT CHOPPED BEEF STEAK	26
MAKE IT CHICKEN	24
POKE BOWL VG GF	18
brown rice, edamame, pickled ginger, Japanese slaw, cucumber, mixed leaves, nori, tamari seeds	
ADD GRILLED CHICKEN OR SMOKED SALMON	23
ADD CHOPPED BEEF STEAK	26
CAESAR SALAD	18
baby cos, garlic croutons, grana padano, egg, bacon	
ADD GRILLED CHICKEN	23
STEAK SANDWICH	25
Swiss cheese, grilled onion, lettuce, tomatoes, black pepper, Dijon aioli w/ fries	
CARNE ASADA FRIES	32
250g grilled marinated beef, salsa, guacamole, Mexican hot sauce, coriander, fries tortillas	
MAKE IT CHICKEN	30

GROMS KIDS UNDER 12

CHEESE BURGER & CHIPS	13
FISH FINGERS & CHIPS	13
FRIED CHICKEN & CHIPS	13

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ASK OUR STAFF HOW
YOU CAN HOST YOUR NEXT
PARTY AT 4 PINES!

OPEN 7
DAYS FROM
7:30AM



DINE IN
TAKE AWAY



OUR BEER

TASTER 200ML / REGULAR 391ML / PINT 568ML
TASTING RACK 4 X 200ML FOR \$20



DRY
CRISP
REFRESHING
15 IBU | 4.5% ABV



FRUITY
FRESH
FLORAL
15 IBU | 3.5% ABV



JUICY
APPROACHABLE
SMOOTH
40 IBU | 6% ABV



TIGHT
BUT
LOOSE
4% ABV

Limited Release

ONE-OFF SMALL BATCH
(MAYBE NEVER SEEN AGAIN) BREWS
ASK US ABOUT OUR ROTATING TAPS

COCKTAILS

SUNSHINE SPRITZ 18

Aperol, watermelon,
lemon, bubbles

MATINEE 20

gin, elderflower, lemon, mint

LONG ISLAND ICED TEA 23

vodka, gin, white rum, tequila,
triple sec, lemon, cola

DOUBLE ESPRESSO MARTINI 22

espresso vodka, Kahlua, espresso

TOMMY'S MARAGRITA 20

tequila, agave, lime

MAKE IT SPICY
MAKE IT COCONUT

KICK STAND 22

bourbon, agave, lime, mint,
Brookvale Union Ginger Beer

ASK ABOUT OUR FROZENS!

IN THE FRIDGE

4 PINES

ULTRA LOW 0.5% \$8
CLEAN, CRISP, ZESTY



GINGER BEER LOW SUGAR 4% ABV

VODKA PEACH ICED TEA 4% ABV

VODKA LEMON LIME BITTERS 4% ABV

VODKA RED PUB SODA 4% ABV

VODKA LEMONADE 4% ABV

BOURBON & COLA 6% ABV

RUM & COLA 6% ABV

WHISKY & DRY 6% ABV

WINE

150ML / 250ML / BOTTLE

SPARKLING

SEPPELT FLEUR DE LYS 10 45

None-Vintage Henty,
VIC

CAV ALARI D'ORO 13 56

Prosecco, Italy

WHITE

821 SOUTH 11 19 52

Sauvignon Blanc
Marlborough, NZ

DEVILS LAIR HONEYCOMB 12 21 58

Chardonnay, VIC

T'GALLANT CAPE SCHANK 13 22 59

Pinot Grigio, VIC

SECRET STONE 14 24 65

Pinot Gris
Marlborough, NZ

LEO BURING 13 23 61

Riesling
Clare Valley, SA

ROSÉ

UPSIDE DOWN 11 19 52

Rosé, SA

RED

WYNNE'S GABLES 10 17 45

Cabernet Sauvignon
Coonawarra, SA

FICKLE MISTRESS 13 22 59

Pinot Noir
Marlborough, NZ

ST HUBERTS 14 23 63

Shiraz
Heathcote, VIC

PENFOLDS 17 26 81

Max's Shiraz
Barossa Valley, SA