

4Doors

JUICES & SMOOTHIES

We use a cold press juicing machine. This technique optimises nutritional levels of your fruit and vegetables

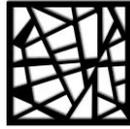
Juices

Standard	Fresh orange or apple	6
Vitamin C	Orange, lemon and fresh ginger	7
Red engine	Apple, carrot and beetroot	8
Go green	Apple, celery, cucumber, spinach and lemon	8
Refresher	Watermelon, orange and fresh mint	8
Detox	Apple, green tea, strawberry, lemon, honey and mint	9
Berry blast	Blueberry, pomegranate, strawberry and watermelon	9
Shine	Make your own by selecting up to four ingredients	9

Smoothies

Pick me up	Banana, strawberry, almond milk, chia seeds and honey	9
Nut & seed	Almond milk, nut butter, honey, banana and quinoa	9
Berry yoghurt	Mixed berry, blueberry, acai, natural yoghurt, honey and coconut water	9





4Doors MAINS

Cape grim eye fillet 250g (please ask about wait times) 39.5

Grass fed Tasmanian Cape Grim beef of the highest quality flame grilled, served with mushroom duxcell, creamy potato and horseradish mash, sautéed baby spinach, pickled beets, red wine veal jus topped with parsnip crisps

Grass fed Porterhouse 350g (GF) 36

Victorian grass fed porterhouse flame Grilled served on potato gratin, sautéed parmesan baby spinach, topped with a mushroom veal jus

Kangaroo fillet (GF) 35

Char grilled medium rare, served on buttery sweet potato mash, sautéed brocolini, topped with spiced beetroot chips and veal jus

Pork burger 24

Smoked pulled BBQ pork served in a homemade brioche bun with Asian style slaw and Japanese mayo. Served with chunky chips and a light salad.

Chicken parmigiana 27

Whole breast free range chicken fillet crumbed and topped with apple wood smoked ham, Napoli sauce, mozzarella and tasty cheese. Served with beer battered chips and a light salad

USA baby back pork ribs (GF) half kg 39 full kilo 55

Locally sourced baby back ribs rubbed, seasoned and marinated with traditional spices. Slowly grilled and served with baked potato chunks, sour cream, chives, cheese and bacon with a small side salad

Roast vegetable stack (GF) (V) 27

A mixture of roasted and sautéed vegetables stacked on a herb and cheese risotto cake, topped with grilled haloumi and drizzled with balsamic and basil pesto

Lemon pepper calamari 29

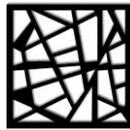
Local calamari shallow fried and tossed in lemon pepper & herbs. Served on a Thai infused salad

Fish of the day

Please refer to our specials menu

(V) Vegetarian (GF) Gluten free





4Doors
ENTRÉE

Tasmanian 'Pipe Clay Lagoon Oysters' freshly shucked and served either (GF)

Natural 15/26

Kilpatrick 18/29

Sake mirin ginger and chilli granita, served natural 18/29

Tomato bruschetta (V) 14

Rustic style bread topped with fresh tomato, basil, Spanish onion and parmesan cheese, drizzled with a balsamic reduction. Try adding,

Smoked salmon or 4

Prosciutto 4

Mini taco (2 per serve) 16.9

Soft tacos with your choice of pulled pork or spiced chicken with pickled carrot and red cabbage, mayo and chilli sauce

Trio of homemade dips (V) 16.9

A selection of dips served with warm homemade Turkish bread and marinated olives

Arancini (V) 14.9

Herb and cheese risotto balls lightly crumbed with a spiced relish and aioli

Chicken, mushroom and cheese croquettes (5 per serve) 13.9

Chicken, mushroom and cheese croquettes served with seeded mustard aioli

Polenta squares (V) 10.9

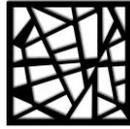
Herb & cheese polenta squares lightly fried, tossed in a spiced parmesan mix and served with aioli

Spiced chicken ribs (6 pieces) 12.9

Crispy fried chicken ribs marinated in Asian spices and served with sweet chilli sauce

(V) Vegetarian (GF) Gluten free



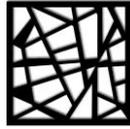


4Doors PASTA

Linguini marinara	32
Linguini tossed with calamari, black mussels, tiger prawns, fresh fish, clams and vine ripened tomatoes in a white wine, olive oil and parsley sauce served with a hint of chilli, garlic and topped with a scallop	
Gnocchi (V)	28
Our fresh homemade potato gnocchi tossed with slow cooked pumpkin, touch of chilli, fried leek, baby spinach, goat's cheese and pine nuts	
Penne Salsiccia	25
Homemade Italian pork fennel salsiccia cooked in a rich tomato sauce with fresh herbs and a touch of chilli, tossed with penne pasta. Topped with Grana Padano cheese	
Pumpkin tortellini (V)	30
Homemade tortellini filled with roast pumpkin, leek, slow baked tomato & ricotta, served on a velvet baby pea sauce and topped with burnt butter, cabbage and almond flakes	
Pappardelle Salmon	28
Marinated fresh Atlantic salmon pieces tossed with zucchini ribbons, fresh tomato, garlic and herbs in a white wine olive oil sauce and topped with avocado salsa, grated parmesan and almond flakes	
Spanish Paella (mixed)	35
A mixture of market fresh seafood tossed with homemade chorizo, chicken drumettes, tomato, green peas tossed with slow cooked Spanish rice and spices	
Vegetable Lasagne (V)	23
Fresh pasta layered with our Napoli sauce, roast pumpkin, zucchini, eggplant, spinach, feta and parmesan béchamel	
Penne Mediterranean chicken	27
Penne tossed with roasted chicken pieces, Spanish onion, crispy bacon, oven baked tomatoes, white wine & olive oil sauce with grated Grana Padano cheese	

(V) Vegetarian (GF) Gluten free





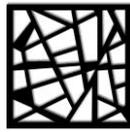
4Doors
PIZZA

Note: we offer gluten free pizza bases

Warm homemade garlic & butter bread	6
Garlic cheese OR Herb cheese focaccia	12
Margherita (V)	16
Tomato base with fior di latte, mozzarella and oregano	
Capricciosa	19
Tomato base with mozzarella, smoked Virginia ham, black olives, anchovies and mushrooms	
Tropical	19
Tomato base with honey leg ham, fresh pineapple, garlic and cheese trio	
Calabrese	19
Tomato base with spicy Cacciatore salami, roast peppers, Kalamata olives and topped with mozzarella	
Mediterranean lamb	24
Tomato base with mozzarella, lamb, tomato bruschetta mix, fresh rocket and a yoghurt dressing	
Salsiccia	24
Homemade Italian pork sausage on tomato base with Spanish onion, fior de latte, mozzarella, topped with chilli oil and fresh rocket	
Potato white truffle (V)	21
Béchamel base topped with fluffy potato, Spanish onion, mozzarella, fresh rosemary and drizzled with white truffle oil (add capocollo \$4)	
Chicken Texas BBQ	23
Tomato base with shredded chicken breast, homemade Texas style BBQ sauce, Spanish onions and topped with a Japanese slaw (contains pork)	
Roasted pumpkin (V)	21
Tomato base, roasted pumpkin, zucchini, gorgonzola cheese, sage, balsamic onions and pine nuts	

(V) Vegetarian (GF) Gluten free





4Doors BREAKFAST

Available Mon – Fri 10am-3pm, Weekends 8.30 till afternoon

Butter milk pancakes

Plain with maple syrup and vanilla Chantilly cream	12
Blueberry compote, cinnamon ricotta with vanilla ice cream	16
Hot Banana butter scotch sauce with toffee macadamia nuts, vanilla ice cream	16

Hickory smoked salmon

24

House smoked salmon with an avocado, black bean and goats cheese smash. Oven dried herb tomatoes, pistachio dukkha, served on Turkish bread with poached eggs and tobiko roe

Spanish baked eggs

19

Free range eggs baked on top of a Spanish style salsa with Chorizo sausage, tomato, black beans, corn and chilli served with homemade toast and a side of spiced yoghurt

Breaky Bruschetta

17

Free range poached eggs on a bed of tomato, basil, Spanish onion and olive oil. Topped with an apple cider hollandaise sauce

Omelette cheese and chive with your choice of up to 3 fillings with toast

plain \$13, filled \$19

Bacon, salmon, ham, mushroom, spinach, tomato, onion

Free range eggs on Turkish

12

Two eggs cooked your way on Turkish bread

Eggs Florentine

16

Free range poached eggs on a bed of baby spinach topped with apple cider hollandaise sauce

Eggs Benedict

17

Smoked leg ham, free range poached eggs served with our homemade apple cider hollandaise sauce spiced tomato relish and toasted Turkish bread

Big 4

24

Free range eggs your way with bacon, house pork sausage, baked tomato, hash brown, spinach, mushroom, on Turkish bread

Extras:

Bacon, beans, hollandaise, hash brown	3.5
Mushroom, spinach, tomato, bread, egg	3
Avocado, smoked salmon, sausage, ham	4

KIDS BREAKFAST

Dipping eggs with soldiers (2)	9
Banana porridge	6
Toast and egg	6
Toast with jam	4
Fresh fruit, boiled egg grazing plate	6

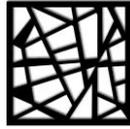
CAFÉ



RESTAURANT



FUNCTIONS



4Doors

SALADS, SIDES & KIDS

Cypriot Grain salad 14

Le Puy lentil salad with fresh herbs nuts and dried fruits topped with spiced yoghurt sauce great for a side dish with your meal or to share

Caesar salad 18

Crisp cos lettuce, boiled egg, smoky bacon, croutons, parmesan and anchovies tossed in our creamy homemade Caesar dressing (add chicken or salmon 4)

Char grilled lamb salad (GF) 24

Two lamb fillets marinated in garlic and rosemary, char grilled medium and served on a salad of mixed lettuce, cucumber, Belgium fetta, olives, roast tomato, sumac tossed almonds and topped with tzatziki

Thai salad (beef or Chicken) (GF) 24

Tender Thai style marinated beef fillets tossed with vermicelli noodles, cucumber, green papaya, fresh herbs, chilli, and toasted sesame seeds, crusted cashew nuts and spiced

Note: all salad options can be made vegetarian

SIDES

Potato horseradish mash with herb & garlic butter 7

Steamed vegetable with garlic butter 6

Battered chunky chips with homemade aioli 8.5

Garden salad 6

KIDS

Kids grazing plate 12

Ham, cheese, fruit, egg and warm bread

Mini chicken parmigiana 14

Nuggets & chips 10

Chicken strips & chips 12

Kids margherita pizza 12.5

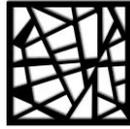
Kids Hawaiian pizza 12.5

Kids Veg Lasagne with bolognaise 12.5

Linguini Napoli 10

Linguini butter & cheese 10





4Doors
LUNCH

Served Monday to Friday from 11:30am to 5pm only

Organic homemade vegan pie with organic produce. Served with beer battered chips and a light garden salad 18

Pork burger 23

Roast pulled BBQ pork served in a homemade brioche bun with Asian style slaw and Japanese mayo. Served with chips and a rocket salad

Focaccia (all freshly made and served with chunky chips & salad)

Chicken schnitzel, lettuce, avocado and roasted garlic aioli 18

Roasted vegetables, spinach, feta cheese and basil pesto 16

Salami, lettuce, tomato relish, roasted capsicum and parmesan cheese 18

Herb & cheese polenta squares lightly fried and sprinkled with rosemary sea salt. Served with aioli 8

Croquettes Chicken, mushroom and haloumi croquettes served with seeded mustard aioli 14

Gnocchi Pan fried homemade potato gnocchi tossed with pea puree, prosciutto and topped with grated grana Padano cheese 16

Chicken risotto 16

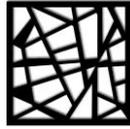
Free range chicken breast roasted with a mixture of locally sourced mushrooms and tossed with fresh herbs, parmesan cheese, baby spinach and crispy pancetta

Pizza margherita Tomato base, fior di latte and oregano 14

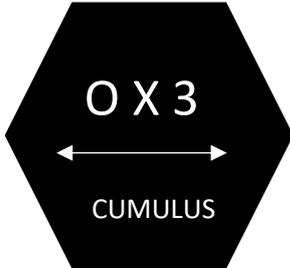
Pizza capriciosa Tomato base, mozzarella, smoked Virginia ham, black olives, anchovies and mushrooms 16

Pizza calabrese Tomato base, mozzarella, hot cacciatore, fire roasted red capsicum and chilli 16



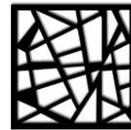


4Doors
ABOUT US



THE BEAN ALLIANCE

Origins: Brazil, India, Central America,
Timor and Ethiopia



4Doors

FUNCTIONS

Ask to speak to our function manager for
your next special event

www.fourdoors.com.au



With a wide range of cakes,
speak to us about your next
special occasion

GREENVILLE



4Doors

CATERING

Michael Hurst: 0407 821 207

Greenvillecatering.com.au

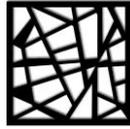
CAFÉ



RESTAURANT



FUNCTIONS



4Doors
WINE

WHITE & SPARKLING

Richland Sparkling Cuvee (Calabria wines, NSW) Chardonnay pinot noir has melon and citrus aromas and a crisp refreshing finish	8	34
3 Bridges Chardonnay (Westend estate, NSW) Aromatic and full bodied wine with a spicy melon & grapefruit note	9	40
Richland Pinot Grigio (Westend estate, NSW) Delicate, light and crisp wine with green apple & pear flavours	8	36
Linwood sauvignon Blanc (Marlborough, NZ) A vibrant wine with passionfruit, blackcurrant & gooseberry tones	8.5	38
Angels Footprint Sauvignon Blanc (Koonara wines, SA) A complex wine with a crisp yet soft mouth feel of lemon & guava	9	40
Richland Moscato (Griffith, NSW) Fresh, vibrant & perfumed with sweet fruit flavours with a light spritz finish	8	34
Flowers For Lucy (Coonawarra, SA) A light and crisp rose with floral notes	8.5	38

RED

The Temptress Cabernet Sauvignon (Coonawarra, SA) An intense flavoured red wine with low tonnes	8.5	38
Angels Peak Shiraz (Coonawarra, SA) A full bodied, smooth wine with red berry flavours	9	42
Bundaleer Shiraz (Bundaleer, SA) A full bodies, but light wine with luscious berry flavours	9.5	45
Mount Lawson Merlot (Bunnamagoo estate, NSW) Dark cherry, blackberry & plum aromas with a hint of vanilla	8	36
Cool Climate Pinot Noir (Calabria wines, NSW) Aromatic nose of black cherry, forest mint & a silky palate of ripe berry fruits	8	36
148 Browns Road Pinot Noir (Mornington Peninsula, VIC) A dark cherry colour with lifted notes of plum fruit	9	39
Watershed Sangiovese (Margaret river, WA) A medium bodied wine with a long & savoury texture and a note of cinnamon	8	36

Corkage first bottle 10 every other bottle 6

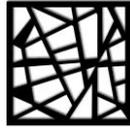
CAFÉ



RESTAURANT



FUNCTIONS



4Doors
BEER & SPIRITS

LOCAL BEER

Carlton draught	6
Victoria bitter	6
Cascade premium light	6
Pure blonde	7.5
Crown lager	7.5

IMPORTED BEER & CIDER

Asahi	8
Heineken	8
Peroni	8
Corona	8
Rekordelig (apple, strawberry & lime, wild berries)	9.5

SCOTCH & WHISKEY

Johnny Walker red	8
Johnny Walker black	10
Chivas regal	10
Canadian club	8
Jameson Irish	10
Jack Daniels	10
The Glenlivet	12
Glenfiddich	12
Glenmorangie	12
Gentlemen Jack	12
Dimple	12

RUM

Malibu	8
Bacardi	8
Captain Morgan	8
Bundaberg	9

BRANDY

St. Remy	9
----------	---

COGNAC

Hennessy	10
Remy Martin V.S.O.P	14

BOURBON

Jim Beam	8
Wild turkey American honey	10
Wild Turkey	10

LIQUER

Baileys	9
Frangelico	8
Kahlua	9
Campari	8
Aperol	8
Cointreau	10
Southern comfort	8
Midori	8
Ouzo	9
Chambord	9
Black/White Sambuca	10
Galliano vanilla	10

VODKA

Smirnoff	8
Greygoose	14

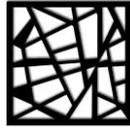
GIN

Gordons	8
Bombay sapphire	10

TEQUILA

El Jimador	14
------------	----





4Doors

DOUGHNUTS & DESSERT

In house take away

Famous Italian doughnuts filled with chocolate, jam, white chocolate or Nutella (add 1)	3/4	
Cornetto filled with vanilla or chocolate Chantilly	6	
Peanut butter & Nutella doughnut burger served with fresh strawberries & vanilla Chantilly	8	
Hazelnut heart attack Nutella smothered ring doughnut with crushed hazelnuts, Italian custard and fresh strawberries	8	
Apple custard doughnut torte with warm custard, cinnamon baked apples, chocolate ganache & mixed berry coulis	9	
Orange & Almond flourless (GF)	8.5	7
Tiramisu	8.5	7
Toblerone cheesecake	8.5	7
New York baked cheesecake	8.5	7
Lemon Tart	8.5	7
Lemon Meringue	8.5	7
Red Velvet	8.5	7
Mille Sfoglia (classic Italian custard and flaky pastry)		
Sticky Apple & date pudding with cinnamon apples and butterscotch sauce	9.5	8
Apple crumble with baked apples and Italian custard	9.5	8
Caramel & white chocolate mud cake	9.5	8
Dark & white chocolate mud cake	9.5	8
Flourless chocolate (GF)	9.5	8

TO SHARE

Feed me dessert platter (minimum 4 people) Can't decide? Try a selection of our chef's assorted favourites	7 ph
Doughnut platter (minimum 4 people)	5 ph
Nutella pizza Nutella, fresh strawberries and Chantilly cream	12

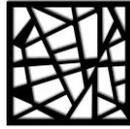
CAFÉ



RESTAURANT



FUNCTIONS



4Doors

HOT & COLD DRINKS

COFFEE, TEA & CHOCOLATE

	Reg	Lge
Latte, Cappuccino, Flat white, Piccolo, Long black/macchiato	4	4.8
Espresso, short macchiato	3.5	
Decaf, soy, strong	0.5	
Babycino	2	
Belgium hot chocolate	4.5	5.5
Belgium white hot chocolate	4.5	5.5
Belgium mocha	4.5	5.5
Iced coffee/chocolate/mocha	5.5	

SYRUPS

Vanilla, caramel, hazelnut	0.7
----------------------------	-----

TEA

English breakfast, Earl Grey, Peppermint, Chamomile, Green, Lemongrass & ginger	4
---	---

MILKSHAKES

Chocolate, strawberry, caramel, vanilla, banana, lime, blue heaven	5.5
Thicksake	add 1

GOURMET MILKSHAKES

Belgium chocolate	8
Salted caramel	8

COLD DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift	4.5
Raspberry Lemonade	3.8
Lemon Lime & Bitters	4.5
Soda Water, Tonic Water	3.5

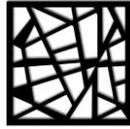
ICED TEA

House made Lemon iced tea	4.5
---------------------------	-----

SPARKLING MINERAL

Chinotto	4.9
Aranciata Rossa	4.9
750ml Sparkling or Still	6.5
250ml Sparkling or Still	3.5





4Doors
COCKTAILS

Pina Colada	12
Bacardi, Malibu, Pineapple juice and cream blended with ice and garnished with a pineapple leaf	
Long Island Iced Tea	16
Bacardi, Vodka, Gin, Tequila, Cointreau and coke poured and stirred over ice and served with lemon	
Fruit Tingle	12
Vodka, Grenadine, Blue Curacao, lemonade pored over ice and garnished with strawberry	
Espresso Martini	14
Vodka, Kahlua, Crème de cacao, espresso coffee shaken with ice, served in a cocktail glass	
Tequila/Vodka sunrise	12
Your choice of Vodka or Tequila, grenadine, orange juice poured over ice in a rock glass	
Japanese Slipper	14
Midori, Cointreau, lemon juice shaken with ice and garnished with a lemon slice	
Mojito	14
White rum, lime, mint, sugar, soda, served with crushed ice and garnished with mint	
South West Martini	12
Double strength Gin, fresh lemon juice, lychee syrup, bitters, stirred and shaken over ice, strained into a cocktail glass	
Toblerone	14
Baileys, Frangelico, Kahlua, ice-cream, cream. Honey, blended with ice and garnished with chocolate curls	
4Doors Special	
Ask your waiter	

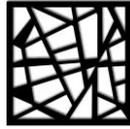




4Doors
LUNCH

Cypriot Grain salad	Le Puy lentil salad with fresh herbs nuts and dried fruits topped with spiced yoghurt sauce great for a side dish with your meal or to share	14
Caesar salad	Crisp cos lettuce, boiled egg, smoky bacon, croutons, parmesan and anchovies tossed in our creamy homemade Caesar dressing (add chicken or salmon 4)	18
Small Pizza	Margheritta 12, Capricciosa 15 or Tropical 15	
Garlic cheese or herb cheese focaccia (V)		12
Pappardelle Salmon	(lunch serving) Marinated fresh Atlantic salmon pieces tossed with zucchini ribbons, fresh tomato, garlic and herbs in a white wine olive oil sauce	19
Gnocchi (V)	pan fried and tossed with pea puree, prosciutto and topped with grated cheese	16
Fish of the day	(ask your waiter)	
Oysters (GF)	natural 15/26 or Kilpatrick 18/29	
Tomato bruschetta (V)	Rustic style bread topped with fresh tomato, basil, Spanish onion and parmesan cheese, drizzled with a balsamic reduction. Try adding smoked salmon or prosciutto 4	14
Mini taco (2 per serve)	Soft tacos with your choice of pulled pork or spiced chicken with pickled carrot and red mayo and chilli sauce	16.9
Trio of homemade dips (V)	A selection of dips served with warm homemade Turkish bread and marinated olives	16.9
Arancini (V)	Herb and cheese risotto balls lightly crumbed with a spiced relish and aioli	14.9
Chicken, sage and cheese croquettes (5 per serve)		13.9
Polenta squares (V) (GF)	Herb & cheese polenta squares lightly fried, tossed in a spiced parmesan mix and served with aioli	10.9
Ploughman's platter	thinly cut porterhouse, cured meats, pickled vegetables, house made relish	25
Pork burger	Roasted pulled BBQ pork served in a homemade brioche bun with Asian style slaw, Japanese mayo. Served with chunky chips and a light salad.	23
Chicken parmigiana	Whole breast free range chicken fillet crumbed and topped with apple wood smoked ham, Napoli sauce, mozzarella and tasty cheese. Served with beer battered chips and a light salad	27
Roast vegetable stack (GF) (V)	A mixture of roasted and sautéed vegetables stacked on a herb and cheese risotto cake, topped with grilled haloumi and drizzled with balsamic and basil pesto	27
Lemon pepper calamari	Pineapple cut calamari shallow fried and tossed in lemon pepper & herbs. Served on a Thai infused salad	29





4Doors

Become a 4 Doors VIP member today and receive a
free birthday meal.

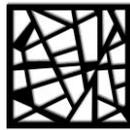
Be first to know about our special offers, extra discount
and free offers throughout the year

Your personal information is not shared with a third
party and we promise not to fill you email inbox with junk
mail

Ask your waiter how to join today

Free meal upon presentation of email voucher





4Doors

LOCAL BEER

Carlton draught	6
Victoria bitter	6
Cascade premium light	6
Pure blonde	7.5
Crown lager	7.5

IMPORTED BEER & CIDER

Asahi	8
Heineken	8
Peroni	8
Corona	8
Rekordelig (apple, strawberry & lime, wild berries)	9.5

COLD DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift	4.5
Raspberry Lemonade	3.8
Lemon Lime & Bitters	4.5
Soda Water, Tonic Water	3.5

ICED TEA

House made Lemon iced tea	4.5
---------------------------	-----

SPARKLING MINERAL

Chinotto	4.9
Aranciata Rossa	4.9
750ml Sparkling or Still	6.5
250ml Sparkling or Still	3.5

COFFEE, TEA & CHOCOLATE

	Reg	Lge
Latte, Cappuccino, Flat white, Piccolo, 4	4	4.8
Long black/macchiato		
Espresso, short macchiato	3.5	
Decaf, soy, strong	0.5	
Babycino	2	
Belgium hot chocolate	4.5	5.5
Belgium white hot chocolate	4.5	5.5
Belgium mocha	4.5	5.5
Iced coffee/chocolate/mocha	5.5	

SYRUPS

Vanilla, caramel, hazelnut		0.7
----------------------------	--	-----

TEA

English breakfast, Earl Grey, Peppermint, Chamomile, Green, Lemongrass & ginger		4
---	--	---

MILKSHAKES

Chocolate, strawberry, caramel, vanilla, banana, lime, blue heaven		5.5
Thickshake		add 1

GOURMET MILKSHAKES

Belgium chocolate		8
Salted caramel		8

