

4Doors

## JUICES & SMOOTHIES

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

### Juices

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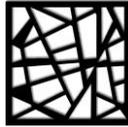
Standard	Fresh orange or apple	6
Vitamin C	Orange, lemon and fresh ginger	7
Red engine	Apple, carrot and beetroot	8
Go green	Apple, celery, cucumber, spinach and lemon	8
Refresher	Watermelon, orange and fresh mint	8
Detox	Apple, green tea, strawberry, lemon, honey and mint	9
Berry blast	Blueberry, pomegranate,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

### Smoothies

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Pick me up	Banana, strawberry, almond milk, chia seeds and honey	9
Chocavo	Avocado, spinach and cacao powder with natural water	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

**Feed me 49 per head min 4 people** \$49

A great way to eat share and be merry let us create a feast with your taste preference in mind includes sharing entrées, mains and dessert (please note chefs make up dishes on the spot using menu items and unique dishes this cannot be changed or pre ordered)

**Cape grim eye fillet 250g** 39

Grass fed Tasmanian Cape Grim beef of the highest quality flame grilled, served with mushroom duxcell, fried potato choux, sautéed baby spinach, pickled beets, red wine veal jus.

**Black Angus porterhouse 350g (GF)** 37

Victorian grass fed scotch fillet flame grilled served on garlic herb roast potatoes, mustard green beans topped with a rosemary butter jus

**Pulled chicken bacon burger** 25

Smoked pulled bbq chicken served in a homemade brioche bun with crispy bacon, pickled beet, lettuce and chipotle mayo, served with chunky chips and a light salad

**Chicken parmigiana** 28

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, 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** entrée 18      main 32

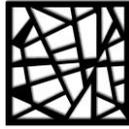
Local calamari shallow fried and tossed in lemon pepper & herbs. Served on a Thai infused salad

### Fish of the day

Please refer to our specials menu

(V) Vegetarian      (GF) Gluten free





4Doors

## ENTRÉE

<b>Tomato bruschetta (V)</b>	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
<b>Spanish white anchovies</b>	16
White anchovies on a tomato basil salsa with artichoke cream and home made crusty bread	
<b>Antipasto platter to share</b>	28
Chefs choice of Mediterranean delicacies served with crunchy bread	
<b>Red wine figs</b>	16
Red wine poached figs with shaved prosciutto, French goats curd, infused with a honey truffle served with crusty bread	
<b>Trio of homemade dips (V)</b>	16.9
A selection of dips served with warm homemade Turkish bread and marinated olives	
<b>Arancini (V)</b>	14.9
Herb and cheese risotto balls lightly crumbed with a spiced relish and aioli	
<b>Chicken, mushroom and cheese croquettes (5 per serve)</b>	13.9
Chicken, mushroom and cheese croquettes served with seeded mustard aioli	
<b>Polenta squares (V)</b>	10.9
Herb & cheese polenta squares lightly fried, tossed in a spiced parmesan mix and served with aioli	

(V) Vegetarian    (GF) Gluten free

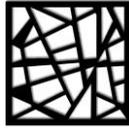
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RESTAURANT



FUNCTIONS



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## PASTA

**Linguini marinara** 33

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

**Braised beef cheek Porcini mushroom risotto** 35

Cape grim beef cheek slow cooked for 8 hours in red wine, porcini mushroom and herbs served on a chestnut risotto

**Chilli prawn linguini**

Black Tiger prawns tossed with baby brocolini, shaved garlic white wine olive oil sauce, topped with fresh herbs and chilli

**Gnocchi (V)** 28

Our fresh homemade potato gnocchi tossed with slow cooked pumpkin, fried leek, baby spinach, goat's cheese and pine nuts

**Pumpkin tortellini (V)** 30

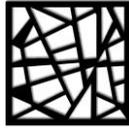
Homemade tortellini filled with roast pumpkin, leek, slow baked tomato & ricotta, served on a velvet baby pea sauce and topped with burnt butter, cabbage and almond flakes

**Penne Mediterranean chicken** 27

Penne tossed with roasted chicken pieces, Spanish onion, crispy bacon, oven baked tomatoes, Kalamata olives, white wine and olive sauce with grated Grana Padana cheese

(V) Vegetarian (GF) Gluten free





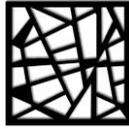
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## PIZZA

*Note: we offer gluten free pizza bases*

<b>Warm homemade garlic &amp; butter bread</b>	6
<b>Garlic cheese OR Herb cheese focaccia</b>	12
<b>Margherita (V)</b>	16
Tomato base with fior di latte and oregano	
<b>Capricciosa</b>	19
Tomato base with mozzarella, smoked Virginia ham, black olives, anchovies and mushrooms	
<b>Calabrese</b>	19
Tomato base with spicy Cacciatore salami, roast peppers, Kalamata olives and topped with mozzarella	
<b>Tropical</b>	19
Tomato base with honey leg ham, fresh pineapple, garlic and cheese trio	
<b>Mediterranean lamb</b>	24
Tomato base with mozzarella, lamb, tomato bruschetta mix, fresh roquette and a yoghurt dressing	
<b>Salsiccia</b>	24
Homemade Italian pork sausage on tomato base with Spanish onion, fior de latte mozzarella topped with chilli oil and fresh roquette	
<b>Roasted pumpkin (V)</b>	21
Tomato base, roasted pumpkin, zucchini, gorgonzola cheese, sage, balsamic onions and pine nuts	
<b>Spicy chicken</b>	24
Tomato base, with mozzarella, smoked chilli chicken, jalapeno topped with a chipotle aioli	
<b>Prawn pizza</b>	26
Tomato base with black tiger prawns, hint of chili, mozzarella and baby spinach	





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(V) Vegetarian (GF) Gluten free

## BREAKFAST

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

### Butter milk pancakes

Plain with maple syrup and vanilla chantily 12

Blueberry compote, cinnamon ricotta with ice cream 15

Banana butter scotch toffee macadamia with ice cream 15

**Hickory smoked salmon** 24

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

**Spanish baked eggs** 19

Free range eggs baked on a Spanish salsa with chorizo sausage, tomato, black beans, corn and chilli served with home made 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** 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, salmon, hash brown, spinach, mushroom, tomato relish on Turkish bread

### Extras:

Mushroom, spinach, tomato, bread, egg 3

Bacon, beans, hollandaise, hash brown 3.5

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

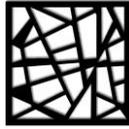
Fresh fruit, boiled egg grazing plate 6

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## SALADS, SIDES & KIDS

### House smoked salmon salad 24

Fresh smoked hickory tossed in mixed lettuce, green beans, baby capers, tomato, Spanish onion, cucumber and chestnuts with a lemon herb vinaigrette

### 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

Crispy baked rosemary potato chunks 8

Steamed vegetable with garlic butter 8

Battered chunky chips with homemade aioli 9

Garden salad 7

## KIDS

**Kids grazing plate** 12 **Kids margherita pizza** 12.5

Ham, cheese, fruit, egg and warm bread **Kids Hawaiian pizza** 12.5

**Mini chicken parmigiana** 14 **Kids Veg Lasagne w bolognaise** 12.5

**Nuggets & chips** 10 **Linguini Napoli** 10

**Chicken strips & chips** 12 **Linguini butter & cheese** 10

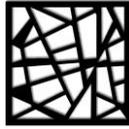
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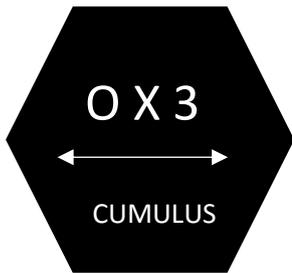


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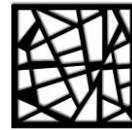
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## ABOUT US



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](http://www.fourdoors.com.au)



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

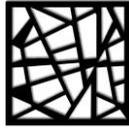
## GREENVILLE



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CATERING

Michael Hurst: 0407 821 207



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## WINE

### WHITE & SPARKLING

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

### RED

<b>The Temptress Cabernet Sauvignon</b> (Coonawarra, SA) An intense flavoured red wine with low tonnes	8.5	38
<b>Angels Peak Shiraz</b> (Coonawarra, SA) A full bodied, smooth wine with red berry flavours	9	42
<b>Bundaleer Shiraz</b> (Bundaleer, SA) A full bodied, but light wine with luscious berry flavours	9.5	45

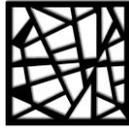
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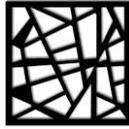
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<b>Mount Lawson Merlot</b> (Bunnamagoo estate, NSW) Dark cherry, blackberry & plum aromas with a hint of vanilla	8	36
<b>Cool Climate Pinot Noir</b> (Calabria wines, NSW) Aromatic nose of black cherry, forest mint & a silky palate of ripe berry fruits	8	36
<b>148 Browns Road Pinot Noir</b> (Mornington Peninsula, VIC) A dark cherry colour with lifted notes of plum fruit	9	39
<b>Watershed Sangiovese</b> (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

## BEER & SPIRITS

LOCAL BEER		IMPORTED BEER & CIDER	
Carlton draught	6	Asahi	8
Victoria bitter	6	Heineken	8
Cascade premium light	6	Peroni	8
Pure blonde	7.5	Corona	8
Crown lager	7.5	Rekordelig (apple, strawberry & lime, wild berries)	9.5
SCOTCH & WHISKEY		RUM	
Johnny Walker red	8	Malibu	8
Johnny Walker black	10	Bacardi	8
Chivas regal	10	Captain Morgan	8
Canadian club	8	Bundaberg	9
Jameson Irish	10		
Jack Daniels	10		
The Glenlivet	12		
Glenfiddich	12	St. Remy	9
Glenmorangie	12		
Gentlemen Jack	12		
Dimple	12		
BOURBON		COGNAC	
Jim Beam	8	Hennessy	10
Wild turkey American honey	10	Remy Martin V.S.O.P	14
Wild Turkey	10		
VODKA		LIQUER	
		Baileys	9
		Frangelico	8
Smirnoff	8	Kahlua	9
Greygoose	14	Campari	8
GIN		Aperol	8
		Cointreau	10
Gordons	8	<sup>A</sup> Southern comfort	8
Bombay sapphire	10	Midori	8
TEQUILA		Quzo	9



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## DOUGHNUTS & DESSERT

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

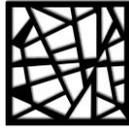
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**Dark & white chocolate mud cake** 9.5 8

**Flourless chocolate (GF)** 9.5 8

## TO SHARE

**Feed me dessert platter** (minimum 4 people) 7 ph

Can't decide? Try a selection of our chef's assorted favourites

**Doughnut platter** (minimum 4 people) 5 ph

**Nutella pizza** 12

Nutella, fresh strawberries and Chantilly cream

## HOT & COLD DRINKS

### COFFEE, TEA & CHOCOLATE

	Reg	Lge
Latte, Cappuccino, Flat white, Piccolo, 4 Long black/macchiato		4.8
Golden turmeric latte	5	6
Japanese matcha latte	5	6
Chai spice latte	4.5	5.5
Espresso, short macchiato	3.5	
Decaf, soy, strong	0.5	
Babycino	2	
Belgium hot chocolate	5	6
Belgium white hot chocolate	5	6
Belgium mocha	5	6
Iced coffee/chocolate/mocha	6.5	

### SYRUPS

Vanilla, caramel, hazelnut 0.7

### TEA

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

### MILKSHAKES

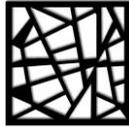
Chocolate, strawberry, caramel, 6

### COLD DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Fanta, Lift	4.8
Raspberry Lemonade	3.8
Lemon Lime & Bitters	4.8
Soda Water, Tonic Water	3.5

### SPARKLING MINERAL

Chinotto	4.9
Aranciata Rossa	4.9
750ml Sparkling	6.9
250ml Sparkling	3.9

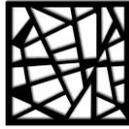


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## COCKTAILS

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





4Doors

Baileys, Frangelico, Kahlua, ice-cream, cream. Honey, blended with ice and garnished with chocolate curls

### 4Doors Special

Ask your waiter

## LUNCH

<b>Cypriot Grain salad</b>	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
<b>Caesar salad</b>	Crisp cos lettuce, boiled egg, smoky bacon, croutons, parmesan and anchovies tossed in our creamy homemade Caesar dressing (add chicken or salmon 4)	18
<b>Small Pizza</b>	Margheritta 12, Capricciosa 15 or Tropical 15	
<b>Garlic cheese or herb cheese focaccia (V)</b>		12
<b>Pappardelle Salmon</b>	(lunch serving) Marinated fresh Atlantic salmon pieces tossed with zucchini ribbons, fresh tomato, garlic and herbs in a white wine olive oil sauce	19
<b>Gnocchi (V)</b>	pan fried and tossed with pea puree, prosciutto and topped with grated cheese	16
<b>Fish of the day</b>	(ask your waiter)	
<b>Oysters (GF)</b>	natural 15/26 or Kilpatrick 18/29	
<b>Tomato bruschetta (V)</b>	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
<b>Mini taco (2 per serve)</b>	Soft tacos with your choice of pulled pork or spiced chicken with pickled carrot and red cabbage, mayo and chilli sauce	16.9
<b>Trio of homemade dips (V)</b>	A selection of dips served with warm homemade Turkish bread and marinated olives	16.9
<b>Arancini (V)</b>	Herb and cheese risotto balls lightly crumbed with a spiced relish and aioli	14.9
<b>Chicken, sage and cheese croquettes (5 per serve)</b>		13.9
<b>Polenta squares (V) (GF)</b>	Herb & cheese polenta squares lightly fried, tossed in a spiced parmesan mix and served with aioli	10.9

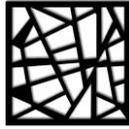
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<b>Ploughman's platter</b>	thinly cut porterhouse, cured meats, pickled vegetables, house made relish	25
<b>Pork burger</b>	Roasted pulled BBQ pork served in a homemade brioche bun with Asian style slaw, Japanese mayo. Served with chunky chips and a light salad.	23
<b>Chicken parmigiana</b>	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
<b>Roast vegetable stack (GF) (V)</b>	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
<b>Lemon pepper calamari</b>	Pineapple cut calamari shallow fried and tossed in lemon pepper & herbs. Served on a Thai infused salad	29

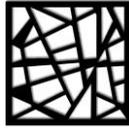
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receive a free birthday meal.

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





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Free meal upon presentation of email voucher

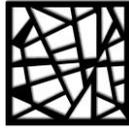
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LOCAL BEER

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
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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	4.8
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
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TEA

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

MILKSHAKES

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

GOURMET MILKSHAKES

Belgium chocolate		8
Salted caramel		8

