

TAPAS & SMALL PLATES

Marinated Olives with Breads	\$12
Cheesy Garlic Pizza Bread	\$16
Onion Rings	\$12
Served with Hot Aioli Sauce	
Scored Calamari	\$16
w/ Lemon Pepper Crust & Lemon Capers Mayo	
Fish Cakes	\$14
Crumbed Salmon and Herb Fish Cakes served with a Lemon Hollandaise	
Spicy Chicken Goujons	\$15
w/ Hot Aioli Sauce	
Risotto Balls	\$16
Mushroom, Lemon & Truffle Risotto Balls with a Lemon Aioli	
Chicken Nibbles	½ Kilo \$18
Hot or BBQ Sauce	1 Kilo \$32
Margherita Pizza	\$24
House-made Napolitan Sauce, Fresh Tomatoes & Mozzarella	
Deli Pizza	\$25
House-made Napolitan sauce, Mozzarella, Salami, Capers & Prosciutto	
Pulled Pork Pizza	\$25
Pulled Pork with a BBQ Sauce Swirl	
Beef Pizza	\$25
Beef, Blue Cheese & Caramelised Onion	
Slow Cooked Pork Ribs	\$18
With D4's very own BBQ & Beer Sauce	
Fries	
Shoestring Fries	\$9
Hand Cut Agria Chips	\$9
Wedges	\$11
Loaded Wedges	\$14
(Sweet Chilli, Bacon, Cheese, Sour Cream)	
Curry Fries	\$11
Cheesy Fries	\$11
Curry & Cheese Fries	\$12

Tap Beer – International / Import

	ABV	Half 285ml	Boston 425ml	Pint 568ml
Guinness <i>Dry Stout</i> (Dublin, Ireland)	4.2%	8.5	-	12.5
Kilkenny <i>Irish Ale</i> (Kilkenny, Ireland)	4.2%	8.5	-	12.5
Magners Cider <i>Cider</i> (Tipperary, Ireland)	4.6%	8	11.5	-
Somersby Cider <i>Cider</i> (European Cider)	4.5%	8	11.5	-
Asahi <i>Super Dry Lager</i> (Tokyo, Japan)	5.0%	10	(330ml)	14
Carlsberg <i>Lager</i> (Denmark)	5.0%	7.5	10	
Estrella Damm <i>Golden Lager</i> (Barcelona)	5.1%	8	11.5	
Kingfisher <i>Golden Lager</i> (India)	5%	8	11.5	

Tap Beer – NZ Craft Institutions

Panhead Supercharger APA <i>American Pale Ale</i> (Upper Hutt, NZ)	5.7%	9	12.5
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Tap Beer – NZ Mainstream Craft

	ABV	Half 285ml	Boston 425ml
<u>Boundary Road Brewery</u> (Auckland, NZ)			
Bouncing Czech <i>Pilsner</i>	5.2%	7	10
Flying Fortress <i>New Zealand Pale Ale</i>	4.6%	7	10
The Chosen One <i>Golden Lager</i>	5.0%	7	10
Thomas Edison <i>Light Beer</i>	2.4%	5	8

Founders Brewery (Nelson, NZ)

1946 Pilsner	5.0%	7.5	11.5
2009 I.P.A.	5.3%	7.5	11.5

Tasting trays
available –
Try 4 tap beers
for \$20



Bottled Beer & Cider

Heineken
5% 330ml
9.50

Steinlager Pure
5% 330ml
9.50

Steinlager Classic
5% 330ml
8.00

Corona
4.6% 355ml
9.50

Peroni
5% 330ml
9.50

Heineken Light
2.5% 330ml
7.50

Cider

Magners Crushed Apple
4.5% 330ml
9.50

Magners Berry Cider
4.5% 330ml
9.50

Monteiths Pear Cider
4.5% 330ml
9.50

Rekorderlig Strawberry & Lime Cider
4% 500ml
14.00

D4 special

\$6 Carlsberg bottles

all day, every day



Craft Beer – Wellington region

Tuatara Brewing (Paraparaumu)

Helluva Lager <i>Munich Helles</i>	5.0%	330ml	10
ITI <i>Session APA</i>	3.3%	330ml	9
Amarillo <i>American Dark Ale</i>	5.0%	330ml	10
Kapai <i>Nz Pale Ale</i>	5.8%	330ml	10
Weiz Guy <i>Hefeweizen</i>	5%	330ml	10
Mot Eureka <i>Pilsner</i>	5%	330ml	10

Panhead Custom Ales (Upper Hutt)

Quickchange XPA	5.0%	330ml	11
Port Road Pilsner	5.0%	330ml	11
Blacktop Oatmeal Stout	5.5%	330ml	11

ParrotDog (Lyall Bay)

Bitterbitch <i>India Pale Ale</i>	5.8%	330ml	12
Bloodhound <i>Amber Ale</i>	6.3%	330ml	12
Pandemonium <i>Pilsner</i>	4.8%	330ml	11
Dead Canary <i>English Pale Ale</i>	5.3%	330ml	11

Craft Beer – Wellington region

Garage Project (Aro Valley)

Tie Guan Yin <i>Green Tea & Jasmine Lager</i>	6.1%	650ml	18
Hellbender <i>Barley Wine Beer</i>	11.2%	650ml	45
Pils n Thrills <i>Pilsner</i>	5.5%	330ml	10
Garagista <i>IPA</i>	5.8%	330ml	10
Aro Noir <i>Stout</i>	7%	330ml	12
Pernicious Weed <i>Double IPA</i>	8%	330ml	12

We often have guest Garage Project beers available, feel free to ask your server.

Kereru (Upper Hutt)

For Great Justice <i>Coconut Porter</i>	4.5%	330ml	12
Big Pigeon <i>Pilsner</i>	5.0%	330ml	11
Yellowhead <i>Pineapple IPA</i>	4.5%	330ml	11

Baylands (Petone)

Slackline Sour <i>Boysenberry Sour</i>	4%	330m	11
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Craft Beer – New Zealand

Emerson's Brewery (Dunedin)

Pilsner <i>German Pilsner</i>	4.9%	500ml	15
Bookbinder <i>Session Ale</i>	3.7%	500ml	14

Epic Brewing Company (Auckland)

St Luke <i>Milestone Ale</i>	7%	500ml	16.5
Armageddon <i>Indian Pale Ale</i>	6.66%	500ml	18
*Hop Zombie <i>Imperial IPA</i>	8.5%	500ml	19.5
Chromium <i>Pale Ale</i>	5.8%	500ml	16.5
Hopshine <i>Sunny Pale Ale</i>	5.5%	500ml	16.5

Liberty (Taranaki)

Halo <i>Pilsner</i>	5.4%	330ml	11
Uprising <i>Auckland Pale Ale</i>	5.7%	330ml	11
Yakima Monster <i>APA</i>	6%	500ml	18
Sauvin Bomb <i>IPA</i>	7%	500ml	19

* Seasonal availability

Craft Beer – New Zealand

Behemoth

(Warkworth)

Tasty Beverage <i>Citrus Pale Ale</i>	5%	330ml	12
Murica <i>American Pale Ale</i>	6%	500ml	18
Hopportunity <i>Imperial IPA</i>	8%	500ml	19

Yeastie Boys

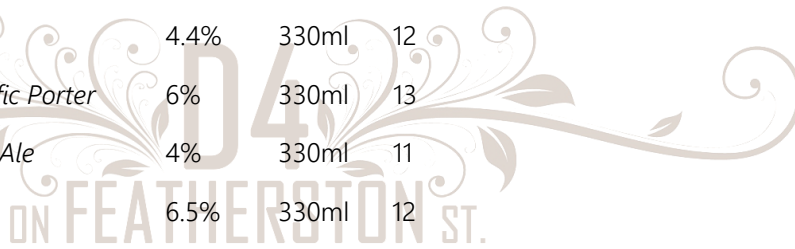
(Wellington)

Digital <i>India Pale Ale</i>	5.7%	330ml	12
Stairdancer <i>Pacific Pale Ale</i>	4.4%	330ml	12
Pot Kettle Black <i>South Pacific Porter</i>	6%	330ml	13
Minimatta <i>Tea Leaf Session Ale</i>	4%	330ml	11
Gunnamatta <i>Tea Leaf IPA</i>	6.5%	330ml	12

Ninkasi & BBC

(Auckland)

Beautiful Trouble IPA	7%	888ml	29
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Red Wine

Pinot Noir

	Region	Glass	Bottle
The Grayling	Waipara, NZ	9	42
Jackson Estate	Marlborough, NZ	12.5	57
Mt Difficulty Roaring Meg	Central Otago, NZ	13.5	60

Shiraz

Grant Burge 5 th Generation	Barossa, South Australia	11.5	55
St Hallett 'Faith'	Barossa, South Australia	13	58

Merlot

The Maker	Gisborne, NZ	9	42
Church Road McDonalds Series	Hawkes Bay, NZ		60

Port

Taylors Fine Tawny	Portugal	9	
Taylors 10 Year Old	Portugal	13	

White Wine

Sauvignon Blanc

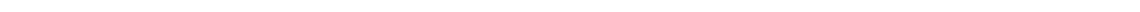
	Region	Glass	Bottle
The Grayling	Marlborough, NZ	9	42
Nga Waka	Martinborough, NZ	10	45
Duck Hunter	Marlborough, NZ	11.5	50
Matawhero	Marlborough, NZ	12	56

Chardonnay

The Grayling	East Coast, NZ	9	42
Jackson Estate	Marlborough, NZ	11.5	54
Church Road McDonalds Series	Hawkes Bay, NZ		60

Pinot Gris

The Grayling	East Coast, NZ	9	42
The Ned	Marlborough, NZ	10.5	52
Lake Chalice	Marlborough, NZ	11.5	54



<u>Riesling</u>	Region	Glass	Bottle
Camshorn	Waipara, NZ	11.5	54

Rose

The Maker	Hawkes Bay, NZ	9	42
Squealing Pig	Marlborough, NZ	11	47
Jules Taylor	Gisborne, NZ	12	60

Sparkling & Champagne

	Region	Glass	Bottle
De Bortoli Willowglen <i>Brut NV</i>	Riverina, NSW, Australia	9	42
Allan Scott 'Cecilia' <i>Reserve Brut NV</i>	Marlborough, NZ	11	58
Daniel Le Brun <i>Brut NV</i>	Marlborough, NZ		65
G.H. Mumm <i>Champagne</i>	Reims, France		120



Whisky/Whiskey

Chivas Regal 12 years \$11

Blended Scotch Speyside (Moray, Scotland)
Peach, apricot and honey on the nose, butterscotch and vanilla with a medium to full body and a warming mild peat finish.

Glenfiddich 12 years \$13.5

Single Malt Speyside (Moray, Scotland)
Fresh with faint pears on the nose with discreet maltiness and a restrained fruit palate. Soft white chocolate finish.

Glenfiddich Project XX \$16

Experimental Series (Moray, Scotland)
A unique marriage of 20 single malt whiskies. Multiple personalities are revealed with hints of sweet candyfloss, cinnamon spice, almonds and rich port tannins with the odd whisper of liquorice. The finish is long lasting with a lingering sweet oakiness.

The Glenlivet 12 years \$14.5

Single Malt - Speyside (Moray, Scotland)
Apple and wood on the nose with a fresh and gentle palate, with a warm and dry finish.

Lagavulin 16yr \$17

Single Malt Scotch (Islay, Scotland)
Big smoke on the nose, very concentrated. A massive mouthful of malt and sherry on the palate. Long, spicy finish, figs, dates, peat smoke, vanilla

Laphroaig 10yr \$14

Single Malt Scotch (Islay, Scotland)
Thick peat, with an oaky and sweet background nose. Peat salt and very faint vanilla palate with a gentle dry finish.

Oban 14yr \$16

Single Malt Scotch (Western Highlands, Scotland)

A rich and smoky nose balanced with notes of the sea. Thick and full palate, notes of citrus with smooth sweetness. The finish is of a good length with fruit and dry oak.

Johnnie Walker Red Label \$9.2

Blended Scotch (Kilmarnock, Scotland)
Candied fruit and a slight peat on the nose with a sweet and spicy palate and a fiery and quick peat finish

Johnnie Walker Black Label 12 years \$12

Blended Scotch (Kilmarnock, Scotland)
Nutmeg, vanilla and a peaty fire nose, then a peppery, sweet orange and malty palate with a rich smoky finish.

Johnnie Walker Blue Label \$26.5

Blended Scotch (Kilmarnock, Scotland)
Perfumed, spicy, wood, leather and tobacco on the nose with a cakey, nutty and spicy palate. Expect a long lingering smoke and dry finish

Jameson \$9
Blended Irish (Middleton, County Cork, Ireland)
Malty and nutty on the nose. Oily, creamy and firm
palate with a peppery, finish that leaves you wanting
more.

Jameson Select Reserve \$12
Blended Irish (Middleton, County Cork, Ireland)
Rich and fruity on the nose, thick and full on the
palate, long finish, and very fruity with notes of
cinnamon and nutmeg

Jameson Gold Reserve \$14
Blended Irish (Middleton, County Cork, Ireland)
Rich, fragrant molasses on the nose, buttery on the
palate followed by a crisp body, long finish, flavours
of malt & mint

Bushmills \$9.5
Blended Irish (County Antrim, Ireland)
Grassy and floury on the nose, clean and youthful
palate, with a dry, fresh finish.

Bushmills Black Bush \$11.5
Blended Irish (County Antrim, Ireland)
Mature, rich & ripe fruit, raisin and coca on the nose.
Full and complex palate with nutty overtones. Long
syrupy finish.

Bushmills 10 Year Old \$13
Single Malt Irish (County Antrim, Ireland)
Unmistakeable almonds and cherry on the nose.
Toffee and soft spice on the palate with a long rich
finish.

D4 often brings in guest whiskey/whiskey, feel
free to ask your server about them and our top
shelf selection.

Spirits

Vodka

Stolichnaya	9
Finlandia	9.5
Absolut Vanilla	9.5
42 Below Passionfruit	10.5
Crystal Head	12
Grey Goose	13

Bourbon & Whisky

Jim Beam	9
Southern Comfort Liqueur	9
Jack Daniels	9.5
Canadian Club Rye Whisky	9.5
Makers Mark	10.5
Jim Beam Black	10.5
Woodford Reserve	12
Jack Daniels Single Barrel	12.5

Gin

Please see specialised Gin list

Rum

Havana Club Anejo Especial	9
Bacardi Blanco	9
Sailor Jerry Spiced Gold	10
Kraken	10
Appletons VX	10
Mount Gay Black Barrel	13

Tequila

Pepe Lopez Gold	9
Patron XO Cafe	12
Heradura	12.5
Agavero Liqueur	12.7

Brandy

Chatelle Napoleon	9
St-Remy VSOP	9



Coffee

Short Black	3.80
Long Black	3.90
Flat White	4.00
Latte	4.00
Cappuccino	4.00
Mochaccino	4.00
Chai Latte	4.30
Iced Coffee	6.80
Caramel Latte	4.60
Soy	0.70
Takeaway – small	0.40
Takeaway - large	1.00

Tea

\$3.60

Classic Black, English breakfast,
Earl Grey, Camomile, Chai,
Green Tea, Peppermint

Hot drinks

Hot Chocolate	4.00
Lemon, Honey & Ginger	4.30
Honey & Blackcurrant	4.30

Non-alcoholic

Fizz

Coca Cola	4.00
Diet Coke	4.00
Sprite	4.00
Ginger Ale	4.00
Soda Water / Soda Lime	4.00
Tonic Water	4.00
Ginger Beer	4.50
Lemon, Lime & Bitters	4.50

Sparkling Water

San Pellegrino 250ml	4.00
San Pellegrino 750ml	8.00

Juice

Orange	4.00
Apple	4.00
Cranberry	4.00
Pineapple	4.00
Tomato	4.00

Spiced Tomato Juice	4.50
Tabasco, Worcester sauce, salt & pepper	

Iced Chocolate/Coffee	6.60
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Liqueur Coffee

Irish Coffee	\$12.00
Jameson's whiskey, double espresso, cream	
Baileys Coffee	\$12.00
Baileys Irish crème, double espresso, cream	
Liqueur Coffee	\$12.00
Your choice of liqueur, double espresso, cream	
Hot Toddy	\$10.00
Jameson's whiskey, honey, fresh lemon and cloves	

Stonegrill Dining

Available now at D4

Recognised as one of the healthiest methods of cooking, Stonegrill meals are presented on a pre-heated volcanic stone, using no added fats or oils. This unique method sears in all natural juices and nutrients, enhancing the full flavour and tenderness of your meal. *See staff for our menu.*

