

ALL DAY MENU



Artisan Sourdough Toast (GFO) \$12.50
Two slices of choice, served with butter and choice of condiments, marmalade, jam, Vegemite, peanut butter or Nutella
White Sourdough | Seed & Grain | Fruit + \$2 or Gluten free + \$1

Free Range Egg Anyway (V/GFO) \$14.00
Your favourite eggs with toast of choice
Gluten free option + \$1

Pistachio Banana Bread (V/GFO) \$20.00
Housemade banana bread, pistachio mascarpone, caramelised banana, fresh fruit with almond butter and maple syrup
Gluten free option + \$1

Summer Fresh Bowl \$22.00
House made granola served with a mango, banana, passionfruit smoothie, fresh fruit and maple syrup

Avo Our Way (V / VGO / GFO) \$26.00
Fresh avo, served on multigrain with halloumi, fried egg, pickled onion, crispy enoki mushrooms, whipped feta, dukkah and beetroot hummus

Four Beans Smashed Avo (V / VGO / GFO) \$26.00
Avocado, whipped ricotta and feta, slow roasted confit tomato, crispy rice puffs, and poached egg on white sourdough

Chilli Scrambled (V / GFO) \$28.00
Free range eggs infused with candied bacon, tomato and parmesan cheese with spinach, coriander, fried shallots and chili flakes on white sourdough

BLAT (V / GFO) \$20.00
Bacon, lettuce, avocado, tomato and aioli served on Turkish bread
Free range egg + \$4 / Gluten free option + \$1

Le Grand Benny (GFO) \$30.00
Slow cooked apple cider pork or smoked salmon with poached egg and wilted spinach. Served on potato dauphine with housemade beetroot hollandaise
Gluten free option + \$1

Heaven on Toast (V) and (GFO) \$28.00
Fried egg, mushrooms, asparagus, braised leek, dukkah spice, Monterey Jack cheese, pesto and whipped lemon ricotta on white sourdough
Gluten free option + \$1

Zucchini, Halloumi and Corn Fritter Stack (V) \$28.00
Fritter stack served on a rocket base with bacon, avocado, puffed quinoa, coriander, tomato relish and a free range fried egg

Big Breakie (GFO) \$32.00
Eggs of choice, hickory smoked bacon, chorizo, housemade baked beans, herbed mushrooms, sautéed spinach with garlic butter and hash brown on white sourdough

Jojo’s Smokey Burger (GFO) \$30.00
180 gram Wagyu beef burger with spicy smoky sriracha mayo on a burger bun, fried egg, horseradish cream, tasty cheese sauce, cos lettuce, caramelised onion and tomato.
Served with rosemary fries

Tonkatsu Poke Bowl (GFO, VGO) \$29.00
Chicken tonkatsu, pickled vegetables, avocado, cucumber, edamame beans, seaweed salad and spicy soy sauce with rice

Crumbed Chicken Burger (GFO) \$29.00
Crispy fried chicken with black burger bun, Asian slaw, tomatoes, smoked bbq mayo with chunky and crispy rosemary fries

Warm Mediterranean Lamb (GFO) \$29.00
Served with couscous, spinach, chargrilled capsicum, red onion, carrot, cherry tomatoes, red pepper belles, feta and pitted olives

Vegan Burger (GFO) \$28.00
House made sweet potato, zucchini and carrot pattie with chipolata vegan mayo on a black bun, caramelised beetroot relish, tomato and cos lettuce . Served with sweet potato fries

Glazed Grilled Salmon (GFO) \$30.00
Served with polenta chips, tahini beetroot puree, mixed lettuce, apple, walnut, kale, quinoa, barley, dried cranberry, cherry tomato, carrot and red onions with housemade dressing.
Add fried egg + \$4

Thai Duck Salad \$32.00
Served with a salad of vermicelli noodles, coriander, mint, cherry tomatoes, apple, carrot and a sweet Thai dressing

SIDES

Free range egg	+\$4	Hash Browns (2 per serving)	+\$5
Avocado	+\$4	Potato dauphine (2 per serving)	+\$5
Sauté spinach with garlic butter	+\$4	Hickory smoked bacon	+\$6
Mushroom	+\$4	Housemade Baked Beans	+\$5
Grilled halloumi	+\$4	Chorizo	+\$6
Polenta chips with garlic aioli (4 per serving)	+\$5	Smoked salmon	+\$7
Roasted confit tomatoes with basil dressing	+\$5	Rosemary fries with ailoi	+\$9

LITTLE BEANIE (under 10) \$12.00

French toast with fresh berries maple syrup and ice cream
English muffin with bacon and egg
Chicken nuggets with potato gems
Egg your way with bacon

V - Vegetarian | VGO - Vegan option | GFO - Gluten Free Option
ALLERGY ALERT - Please inform your server prior to ordering.

CAFFEINATE ME - ROASTED BY US	
Coffee	\$4.50
Large	\$5.50
Short Black	\$4.00
Extra Shot	+ \$0.50
Decaf	+ \$0.50
Soy / Oat / Almond / Lactose Free	+ \$1.00

SINGLE ORIGIN - Ask your server for our selection + \$1.00

TAKE ME HOME

Check out our house roasted retail selection of beans for all your at home coffee brews with free grinding of the beans.

SPICE IS NICE	
Chai Latte	\$4.50
Dirty Chai	\$5.50
Turmeric Matcha	\$0.50

COLD DRINKS

ICED DELIGHT	
Iced Long Black	\$5.00
Iced Late	\$5.50
Iced Coffee - Ice cream	\$8.50
Iced Mocha - Ice cream	\$8.50
Belgian Iced Chocolate	\$9.50
Seasonal Iced Tea - Ask your server for today's offering	\$8.50

SMOOTHIES	
Feeling Mango - Mango coulis, pineapple, vanilla syrup, yogurt, and ice cream	
Four Beans Has Gone Bananas - Banana, honey, cinnamon, chia seeds, yogurt and ice cream	
Four Beans Berry - Mixed berry, berry coulis, mint, coconut milk, yogurt and ice cream	
Dairy Free available	

MILKSHAKE MAGIC	
Chocolate / Vanilla / Caramel / Berry / Banana / Passionfruit	\$7.50

REFRESH YOURSELF	
Gone Troppo - watermelon, pineapple and apple	
Kick Start - apple, celery, cucumber and ginger	
Ginger Ninja - orange, apple and ginger	

TEA - NOT COFFEE	
Origin Luxury Pyramid Tea	\$4.50
English Breakfast / Earl Grey / Lemongrass & Ginger	
Green Sencha / Peppermint / Chamomile / Spiced Chai	

NOT TEA - NOT COFFEE	
Little Beanie Chino	\$1.50
Hot Chocolate	\$4.50
Belgian Hot Chocolate	\$6.00
Syrup - Vanilla / Hazelnut / Caramel	+ \$0.50
Large	+ \$0.50

Marsala Sticky Chai	+ \$1.00
Large	+ \$0.50

FOUR BEANS COLD PRESSED	
Antiox - apple, raspberry, passionfruit, rhubarb	\$9.00
Tropical Bliss - orange, mango, passionfruit, lucuma	
Immunity - carrot, orange, pineapple,celery, lemon, tumeric	
Botanical - apple, spinach, kale, cucumber,celery, lettuce	
Cloudy Apple	
Pure OJ	

FEELING LIKE A COCKTAIL	
Classic Mimosa	\$12.00
Espresso Martini	\$17.00

WINE OR BEER ANYONE	
Mini Sparkling	\$9.00
Prosecco	B \$38.00
Italian Pinot Grigio	G \$9.50 B \$35.00
House Selection	G \$9.00 B \$30.00
Chardonnay / Sav Blanc / Rose / Shiraz / Pinot Grigio /	
Special Red or White - Ask your server for the selection	
Beers - Ask your server for the selection	\$9.50
Spirits - Ask your server for the selection	\$9.50