

MENU

SNACK

3PM-5PM

small plates

Sonoma Apple & Currant Loaf Toasted with pepe saya cultered butter v	6.10
Sonoma Sourdough 2 slices toasted with pepe saya cultured butter or strawberry jam, or vegemite, or house made apricot jam, or peanut butter v	6.60
House potato fries with chilli & rosemary salt and buttermilk aioli v gf	7.50
Garlic bread confit garlic & thyme buttered turkish bread v	8.50
Cheesy garlic bread v	9.50
Sonoma Banana Bread Toasted with pepe saya cultered butter v <i>Add frozen vanilla custard & fresh strawberries - 2.00</i>	9.60
Olives & Sourdough House marinated olives with toasted Sonoma sourdough v vg	12.50
Zucchini chips crumbed zucchini & buttermilk aioli v	14.50

something more substantial

Buffalo Chicken Burger Buttermilk fried chicken, spicy buffalo sauce, buttermilk aioli slaw, toasted brioche & house fries <i>Add GF bun - 4.00 Add bacon - 5.00 Add avocado. 5.50</i>	21.60
Grilled Beef Burger Wagyu beef patty, American cheese, house made pickles, baby cos chipotle BBQ, onion rings, toasted brioche & house fries <i>Add egg (1) - 2.50 Add GF bun - 4.00 Add bacon - 5.00 Add mushrooms - 5.00 Add avocado - 5.50</i>	21.60
Vegan Lunch Burger Smoked kale quinoa patty, smashed avocado, spinach, tomato relish, toasted Turkish bun & house fries vg <i>Add GF bun - 4.00</i>	21.60
Korean Pork Burger Seasoned pork belly, pickled carrot, cabbage, chilli, soy mirin infusion toasted brioche & house fries <i>Add GF bun - 4.00 Add avocado - 5.00</i>	22.60

to share

Charcuterie Board Triple smoked ham, hot sopressa, prosciutto, red wax cheddar, soft brie, mixed fruit, dips, lavosh, sonoma sourdough <i>Gluten Free - 3.50</i>	36.50
--	-------

v - vegan **v** - vegetarian **gf** - gluten free **vg** - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00

MENU

BEVERAGES

breakfast cocktails

**available after 10am*

Mimosa - sparkling wine, orange juice, strawberry	13.40
Campari Spritz - campari, moscato, soda water, mint	13.40
Breakfast Bellini - Peach schnapps, prosecco, strawberry	13.40
Bloody Mary - vodka, spicy tomato & all the trimmings	13.40

coffee & tea by vittoria

Baby-chino with chocolate and marshmallow	1.00
Ristretto, short black, macchiato, long black	3.90
Tea: English breakfast, earl grey, green	4.10
Herb tea: peppermint, chamomile, jasmine, lemongrass & ginger, chai	4.10
Flat white, cappuccino, piccolo	4.10
Latte, chai latte	4.10
Hot chocolate	4.50
White chocolate mocha, affogato, mocha	4.70
Tumeric latte, macha latte	5.00
Extra shot, soy, lactose-free, oat milk, almond milk, syrup (vanilla, caramel, hazelnut)	0.50
mug size add	1.00

cold drinks

Iced long black	3.90
Iced latte	4.10
Still water (1L)	4.00
Coke, lemonade, solo, ginger beer, coke no sugar, lemon lime & bitters, creaming soda	4.50
Juice - cloudy apple, orange, pineapple, tomato	6.00
Iced drinks - coffee, chocolate, mocha	7.00
Sparkling water (glass 4.00) bottle	7.90
Milkshakes - vanilla, chocolate, strawberry, banana, caramel (add malt or snickers 1.00)	7.90
Today's fresh juice special	8.00
Smoothies - banana & honey, mixed berry, mango (add protein powder 2.00)	9.00
Frappe - oreo cookie, mocha, mango, pineapple mint, coffee	9.00
Protein hit - dark chocolate cacao, almond milk, banana & protein	9.50

🌱 - vegan 🌿 - vegetarian 🌾 - gluten free 🥛 - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00

MENU

SNACK

3PM-5PM

small plates

- Sonoma Apple & Currant Loaf** Toasted with pepe saya cultered butter **v** 6.10
- Sonoma Sourdough** 2 slices toasted with pepe saya cultured butter or strawberry jam, or vegemite, or house made apricot jam, or peanut butter **v** 6.60
- House potato fries** with chilli & rosemary salt and buttermilk aioli **v gf** 7.50
- Garlic bread** confit garlic & thyme buttered turkish bread **v** 8.50
- Cheesy garlic bread** **v** 9.50
- Sonoma Banana Bread** Toasted with pepe saya cultered butter **v** 9.60
Add frozen vanilla custard & fresh strawberries - 2.00
- Olives & Sourdough** House marinated olives with toasted Sonoma sourdough **v vg** 12.50
- Zucchini chips** crumbed zucchini & buttermilk aioli **v gf** 14.50

something more substantial

- Buffalo Chicken Burger** Buttermilk fried chicken, spicy buffalo sauce, buttermilk aioli slaw, toasted brioche & house fries 21.60
Add GF bun - 4.00 Add bacon - 5.00 Add avocado. 5.50
- Grilled Beef Burger** Wagyu beef patty, American cheese, house made pickles, baby cos chipotle BBQ, onion rings, toasted brioche & house fries 21.60
Add egg (1) - 2.50 Add GF bun - 4.00 Add bacon - 5.00 Add mushrooms - 5.00 Add avocado - 5.50
- Vegan Lunch Burger** Smoked kale quinoa patty, smashed avocado, spinach, tomato relish, toasted Turkish bun & house fries **vg** 21.60
Add GF bun - 4.00
- Korean Pork Burger** Seasoned pork belly, pickled carrot, cabbage, chilli, soy mirin infusion toasted brioche & house fries 22.60
Add GF bun - 4.00 Add avocado - 5.00

to share

- Charcuterie Board** Triple smoked ham, hot sopressa, prosciutto, red wax cheddar, soft brie, mixed fruit, dips, lavosh, sonoma sourdough 36.50
Gluten Free - 3.50

v - vegetarian **vg** - vegan **gf** - gluten free **df** - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00

MENU

BEVERAGES

breakfast cocktails

**available after 10am*

Mimosa - sparkling wine, orange juice, strawberry	13.40
Campari Spritz - campari, moscato, soda water, mint	13.40
Breakfast Bellini - Peach schnapps, prosecco, strawberry	13.40
Bloody Mary - vodka, spicy tomato & all the trimmings	13.40

coffee & tea by vittoria

Baby-chino with chocolate and marshmallow	1.00
Ristretto, short black, macchiato, long black	3.90
Tea: English breakfast, earl grey, green	4.10
Herb tea: peppermint, chamomile, jasmine, lemongrass & ginger, chai	4.10
Flat white, cappuccino, piccolo	4.10
Latte, chai latte	4.10
Hot chocolate	4.50
White chocolate mocha, affogato, mocha	4.70
Tumeric latte, macha latte	5.00
Extra shot, soy, lactose-free, oat milk, almond milk, syrup (vanilla, caramel, hazelnut)	0.50
mug size add	1.00

cold drinks

Iced long black	3.90
Iced latte	4.10
Still water (1L)	4.00
Coke, lemonade, solo, ginger beer, coke no sugar, lemon lime & bitters, creaming soda	4.50
Juice - cloudy apple, orange, pineapple, tomato	6.00
Iced drinks - coffee, chocolate, mocha	7.00
Sparkling water (glass 4.00) bottle	7.90
Milkshakes - vanilla, chocolate, strawberry, banana, caramel (add malt or snickers 1.00)	7.90
Today's fresh juice special	8.00
Smoothies - banana & honey, mixed berry, mango (add protein powder 2.00)	9.00
Frappe - oreo cookie, mocha, mango, pineapple mint, coffee	9.00
Protein hit - dark chocolate cacao, almond milk, banana & protein	9.50

 - vegetarian  - vegan  - gluten free  - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00

MENU

DRINKS

10AM UNTIL LATE

cold drinks

Still water	4.00
Coke, lemonade, solo, ginger beer, coke no sugar, lemon lime & bitters, creaming soda	4.50
Juice: orange, cloudy apple, pineapple, tomato	6.00
Iced drinks: coffee, chocolate, mocha	7.00
Sparkling Water (glass 4.00) bottle	7.90

by the jug

Jugs serve (4)

Pimms Pimms, Gin, Martini Rosso, lemon, strawberry, mint, cucumber	37.80
White Sangria White passion Alize, Cointreau, Bay of Stones Barossa Sauv Blanc, lemonade, lychees, lemon, mint	37.80
Red Sangria Chateau Napoleon Brandy, Martini Rosso, Bay of Stones Barossa Shiraz, orange juice, ginger ale, strawberries, orange, lemon, apple	37.80
Long Island Iced Tea Barcadi Rum, Smirnoff Vodka, Tequila, Cointreau, Tanqueray Gin, lemon, coke	40.20

mocktails

Watermelon Mojito fresh muddled watermelon, mint, lime juice, soda	13.60
Springwood Summer strawberry, rosemary, lime, cranberry juice, soda	13.60
Passion Apple Cooler passionfruit, apple, pineapple juice, lemonade	13.60
Hisbiscus Business hibiscus syrup, lime, bitters, soda	13.60

bottled beer & cider

Cascade Premium Light, XXXX Gold	8.00
Extra Dry, Pure Blonde, Tooheys New, VB	8.50
150 Lashes Pale Ale, James Squire Jack of Spades, Corona, Peroni, James Boags, Heineken	9.50
Hillbilly Cider: Crushed Apple, Pear, Sweet Julie, Cloudy Apple	10.00
4 Pines Kolshe, Mt. Kosciuszko Pale Ale, Young Henry's Newtowner Stone & Wood Pacific Ale	10.50

MENU
COCKTAILS

10AM UNTIL LATE

cocktails

Gin Basil Smash Tanqueray Gin, lemon, basil, sugar syrup	17.70
Old Fashioned Bourbon Makers Mark Bourbon, Angustora bitters, sugar syrup	17.70
Basil Lychee St Clair Tanqueray Gin, lime, Prosecco, basil & lychee syrup	17.70
Espresso Martini Absolut Vodka, Mr Black Cold Brew coffee liqueur, espresso coffee, sugar syrup	17.70
Watermelon Sour Absolut Vodka, watermelon, aquafaber, lemon, sugar syrup	17.70
Classic Gin Martini Tanqueray Gin, Martini Bianco	18.70
Passionfruit & Vanilla Ice Absolut Vanilla, Liquor 43, passionfruit, aquafaber, lemon juice, sugar syrup	18.70
Negroni Campari, Plymouth Gin, Martini Rosso	18.70
Pornstar Martini Absolut Vodka, Passion Alize, Passionfruit, Pineapple, sugar, Prosecco	19.70
Classic Vodka Martini Grey Goose Vodka, Martini Bianco	19.70
Old Fashioned Scotch Glenmorangie 10yr Scotch, Angustora Bitters, sugar	19.70
Escobar Margarita Mezcal, Cointreau, lime, sugar syrup	19.70
Jimmi Hendricks Hendricks Gin, lime, cucumber, mint, sugar syrup	19.70
Strawberry Fields Absolut Vodka, Chambord, lime, strawberry & rosemary	19.70

MENU

SPIRITS

10AM UNTIL LATE

whisky, blended

Johnnie Walker Red	9.70
Monkey Shoulder	10.70
Johnnie Walker Black	11.10
Jameson's Irish Whisky	11.10
Chivas Regal, 12yr	12.70
Johnnie Walker Blue	17.70

bourbon whisky

Jim Bean	9.70
Wild Turkey	11.10
Jack Daniels	11.10
Makers Mark	12.70

gin

Gordons	9.70
Four Pillars	10.20
Plymouth	10.70
Parrot, Forager's Blend, Orange NSW	11.10
Bombay Sapphire	11.10
Hendricks	11.20
Husk Distillers Ink Gin	11.70

rum

Barcardi	9.70
Bundaberg	9.70
Captain Morgan	9.70
Sailor Jerry	11.10
Bundaberg OP	11.10
Mt. Gay	11.10

liqueurs & aperitifs

Baileys, Kahlua, Frangelico, Tia Maria, Southern Comfort, Drambuie, Jagermeister, Midori, Schnapps (Peach/Butterscotch), Malibu, Fireball Cinnamon, Pimms, Campari, Alize Blue, Vermouth, Sweet Vermouth	9.70
Mr Black Cold Brew Coffee Liqueur, Maidenii Sweet Vermouth, Cointreau, Chambord, Galliano (white/black/vanilla/amaretto), Baileys Chocolate Luxe	10.10

whisky, single malt

Laphroaig Islay, Scotland, 10yr	13.20
Glenmorangie Highlands, Scotland 12 yr	13.20
Yamazaki Distiller's Reserve	13.20
Suntory, Japan	

rye whisky

Canadian Club	9.70
Crown Royal	10.70

vodka

Smirnoff	9.70
Ketel One	10.70
Absolut Range	11.10
<i>Classic, Vanilla</i>	
Grey Goose	11.70

tequila

Sierra	9.70
Mezcal	10.70
Patron XO Cafe	11.20

cognac

Couroiser VSOP	12.70
Hennessey XO	22.70

port

Galway Pipe	9.70
Penfolds Grandfather	14.70

MENU
WHITES

10AM UNTIL LATE

sauvignon blanc

Bay of Stones Sauvignon Blanc, Barossa Valley SA	9.60	29.70
Upside Down Sauvignon Blanc, Marlborough NZ	10.70	34.70
Squealing Pig Sauvignon Blanc, Marlborough NZ		49.70
Gieson the August 1888, Marlborough NZ		59.70

chardonnay

Heggies Vineyard, Eden Valley SA	9.70	39.70
Vasse Felix Chardonnay, Margaret River, WA		66.70

rose

Pig in The House Organic Rose, Cowra NSW	9.70	39.70
Jodie Wilbertree Sparkling, Lowe Vineyard Mudgee NSW	9.70	46.70

sparkling

NV Dunes & Green Moscato Split Pick, Eden Valley SA	9.70	39.70
Tamburlaine "High & Dry" Premium Curvee, Orange NSW	9.70	42.70
Gapsted Wines, Tobacco Road Prosecco, Kings Valley VIC	9.70	45.70
NV Chandon Brut, VIC		54.70
NV Moet & Chandon Imperial Brut FRA		99.70
NV Verve Clicquot Brut FRA		114.70
Perrier Jouet Belle Epoque FRA		329.70

riesling

Richard Hamilton Watervale Riesling, Clare Valley SA	9.70	49.70
Rockfrod Riesling, Barossa SA		54.70

pinot gris/grigio

Benchmark Grant Burge Pinot Grigio, SA	9.70	35.70
Yalumba Organic Pinot Grigio, SA		39.70

other varieties

Brokenwood Sauvignon Blanc Semillon, NSW		38.70
Orange Mountain Voignier, Orange NSW		46.70
Orange Mountain "Mountain Ice" Sweet Voignier, Orange NSW	12.60	54.70
Calais Estate Semillon, NSW		57.70

MENU**RED****10AM UNTIL LATE****shiraz**

Bay of Stones Shiraz, Barossa Valley SA	9.60	29.70
Black Billy Shiraz, Swift Grove, McLaren Vale SA	10.70	42.70
Grant Burge Balthaser Shiraz, Eden Valley SA		63.70
Calais Estate Shiraz, Hunter NSW		69.70
Ada River Shiraz, Heathcote VIC		69.70
Shaw & Smith Shiraz, Adelaide Hills SA		89.70

cabernet sauvignon

Crofters Cabernet Sauvignon, Frankland River WA	9.70	37.70
Alkoomi Cabernet Sauvignon, Frankland River WA		49.70
St Hugo, Coonawarra SA		74.70
Rockford Rifle Range Cabernet Sauvignon, Barossa Valley SA		79.70

cabernet shiraz

Yalumba Shiraz Cab Sauv, Barossa SA		65.70
Rockford Rod & Spur Cab Shiraz, Barossa SA		79.70
Penfolds Bin 8 Cab Shiraz, SA		83.70
Yalumba The Signature Cab Sauv Shiraz, Barossa SA		97.70

pinot noir

Mudhouse Pinot Noir, The Narrows, Marlborough NZ	9.70	44.70
Squealing Pig, Central Otago NZ		46.70

malbec

Bleasdale Second Innings Malbec, Langhorn Creek SA		38.70
--	--	-------

other blends

Brokenwood 8 rows Cab Sauv Merlot, NSW	9.70	39.70
Vasse Felix Filius Cabernet Merlot, Margaret River WA		49.70
S.C Pannell Tempranillo Touriga, McLaren Vale SA		59.70
Henschke Henry's Seven GSM, SA		62.70
Orange Mountain 1397 Shiraz Viognier, Orange NSW		59.70
Lowe Vineyards Organic Zinfandel, Mudgee NSW		94.70
Henschke Keyneton Euphonium Shiraz Cab Merlot, SA		96.70

MENU

DINNER

5PM-9PM

starters

- Garlic bread** Confit garlic & thyme toasted turkish bread **v** 8.50
Gluten Free - 3.50
- Cheesy garlic bread** **v** 9.50
Gluten Free - 3.50
- Olives & Sourdough** House marinated olives with toasted Sonoma sourdough **v** **vg** **df** 12.50
Gluten Free - 3.50
- Zucchini Chips** Crumbed zucchini, buttermilk aioli **v** **gf** 14.50
- Pick your meat (10 slices)** Your choice of, triple smoked ham, or hot sopressa or prosciutto with sonoma sourdough **df** 17.00
- Charcuterie Board** Triple smoked ham, hot sopressa, prosciutto, red wax cheddar, soft brie, mixed fruit, dips, lavosh, sonoma sourdough 36.50
Gluten Free - 3.50

small plates

- Cauliflower Tacos** Fried cauliflower, buffalo sauce, sweet potato, coriander **v** **vg** **df** 16.60
- Chorizo & Beans** House made bean mix, grilled chorizo, sonoma sourdough 16.60
- Gin Cured Kingfish** Parrot Gin cured kingfish, pickled chilli, lemongrass, yuzu dressing **gf** **df** 19.60
- Pork Bao Buns (2)** Korean style pork, pickled cucumber, chilli 19.60

large plates

- Prawn & Chilli Spaghetti** Garlic & chilli prawns, hot smoked salmon tossed through handmade spaghetti 29.90
- Spatchcock Coletta** Whole spatchcock crumbed, smashed kipfler, chicken jus **gf** 29.50
- Seared South Australian Kingfish** Spiced kale, pickled cabbage, soy mirin infusion **gf** **df** 32.60
- Pork Ribs** Full rack pork ribs, house fries, sticky bbq sauce, buttermilk aioli **gf** 36.60
- Riverina OP Rib Eye 300g** bone in rib eye, potato gratin, black pepper jus **gf** 38.60
Add fries - 4.00

share plates

- Fried Chicken** Southern fried whole chicken, slaw, house fries, buttermilk aioli 49.90
- Beef Brisket** 10hr slow cooked beef brisket, smashed kipflers, broccolini, black pepper jus **gf** **df** 62.60

v - vegan **v** - vegetarian **gf** - gluten free **df** - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00

MENU

DINNER

5PM-9PM

vegan large plates

Roasted Cauliflower Herb crusted cauliflower, spiced pumpkin, tomato relish	gf df v vg	26.60
Grilled Tofu brown rice, pickled chilli, cabbage, yuzu dressing, grilled lime	gf df v vg	26.60
Garlic & Chilli Spaghetti handmade spaghetti with spiced pumpkin & sauteed spinach	vg v df	26.60

salads

Tomato Salad

Heirloom tomatoes, grissini, spinach, burrata, balsamic reduction

Add chorizo - 5.50. Add grilled chicken - 5.50. Add house smoked salmon - 6.00. Add prosciutto - 6.00 Add brisket - 6.00

small 13.60

large 18.60

Salt & Pepper Squid **gf**

Salt & pepper squid, crunchy slaw, fried shallots, yuzu dressing, fresh lime

Add fries - 4.00 Add chorizo - 5.50. Add grilled chicken - 5.50. Add house smoked salmon - 6.00. Add prosciutto - 6.00 Add brisket - 6.00

small 13.60

large 19.60

Fried Haloumi Salad **gf**

Rocket, brown rice, diced pumpkin, chia seeds, avocado, basil pesto

Add chorizo - 5.50. Add grilled chicken - 5.50. Add house smoked salmon - 6.00. Add prosciutto - 6.00 Add brisket - 6.00

small 13.60

large 19.60

Salmon Salad **gf df**

House tea-smoked salmon, watercress, capers, radish, lemon vinaigrette

Add chorizo - 5.50 Add grilled chicken - 5.50 Add prosciutto - 6.00 Add brisket - 6.00

small 13.60

large 19.60

sides

House potato fries with chilli & rosemary salt and buttermilk aioli **gf v**

7.50

Pan fried broccolini with pine nuts, soy & mirin infusion **gf df v vg**

9.50

Smashed kipflers with fetta & parsley salt **gf**

9.50

Sweet potato fries with chilli & rosemary salt and buttermilk aioli **gf v**

9.50

something extra

Slice of toast (1) | scoop of ice cream | buttermilk aioli | pepe saya cultured butter

2.50

Parmesan | fresh chilli

House relish | gluten free bread | black pepper jus | strawberries

3.50

Fries | spinach | GF bun | fetta

4.00

Halloumi | mushrooms | bacon

5.00

Grilled chicken | chorizo | avocado

5.50

Beef brisket | house tea smoked salmon | prosciutto | prawns (5)

6.00

v - vegan v - vegetarian gf - gluten free df - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00

MENU

DESSERTS

UNTIL 9PM

desserts

Sticky Date Date pudding, frozen vanilla custard, peanut brittle	🍃	14.60
Vegan Frozen Pudding Pop coconut, chocolate, pistachio & fresh raspberries	🍃 🌱 🥚 🌾	15.60
House Made Cheesecake finger lime & passionfruit cheesecake with passionfruit curd and fresh raspberries	🍃 🌾	15.60
Mango Jar passionfruit curd, mango, meringue	🍃 🌾	16.60
Mousse white chocolate mousse, lime, shaved coconut, pomegranate pearls	🍃 🌾	16.60
Slider Duo Brioche dipped in chocolate ganache with chocolate ice cream & hazelnuts Brioche dipped in white chocolate ganache with strawberry ice cream, fresh strawberries	🍃	18.60

dessert beverages

Port Galway Pipe	9.700
Port Penfolds Grandfather	14.70
Fireball, Baileys	9.70
Chocolate Luxe Baileys, Amaretto	10.10
Liqueur Coffee choice Jameson, Kahlua, Tia Maria or Baileys, long black style with cream	11.00
Dessert Wine Orange Mountain "Mountain Ice" Sweet Viogner	12.60
Cognac Courvoiser VSOP	12.70
Cognac Hennessy XO	22.70
Single Malt Whiskey Laphroaig Islay 10yr, Glenmorangie Highlands 10yr, Archie Rose Sydney, Yamazaki Distiller's Reserve Japan	13.20

coffee & tea by vittoria

Baby-chino with chocolate and marshmallow	1.00
Ristretto, short black, macchiato, long black	3.90
Tea: English breakfast, earl grey, green	4.10
Herb tea: peppermint, chamomile, jasmine, lemongrass & ginger, chai	4.10
Flat white, cappuccino, piccolo	4.10
Latte, chai latte	4.10
Hot chocolate	4.50
White chocolate mocha, affogato, mocha	4.70
Tumeric latte, macha latte	5.00
Extra shot, soy, lactose-free, oat milk, almond milk, syrup (vanilla, caramel, hazelnut)	0.50
mug size add	1.00

🍃 - vegan 🌱 - vegetarian 🌾 - gluten free 🥚 - dairy free

Public holidays surcharge of 15% | Take away menu available | *We can replace with Gluten Free on any meal that comes with either toast to gf bread for 3.5, or to gf bun for 4.00