



# BISTRO MENU

PLEASE ORDER  
AT THE BAR

## APPETISERS

<b>Freshly Shucked Sydney Rock Oysters</b> (6) with vinaigrette dressing	<b>24</b>
<b>Crispy Squid</b> green chilli sauce (GF)	<b>19</b>
<b>BBQ King Prawn</b> (4) with preserved lemon butter & smoked paprika (GF)	<b>23</b>
<b>King Fish Ceviche with Crostini</b> Avocado cream, pickled beetroot, coriander & grapefruit	<b>22</b>
<b>Buffalo Wings</b> blue cheese sauce	<b>16</b>
<b>Nachos Con Carne</b> Beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)	<b>20</b>
<b>Pulled Pork Tacos</b> Labneh, slaw & pistachio	<b>18</b>
<b>Charcuterie Board</b> Chefs' selection of cured meats	<b>28</b>
<b>Marinated Olives</b> chargrilled sourdough (VG,V)	<b>8</b>

## SALADS

<b>Crispy Pork Salad</b> Pork, watermelon, green chilli, mizuna, mint, coriander & lime (GF)	<b>21</b>
<b>Haloumi Salad</b> Haloumi, zucchini, cauliflower, dakkah & hummus (V, GF)	<b>21</b>
<b>Tiger Prawn Salad</b> Tiger prawns, green papaya, mango, avocado, herb cashews & nam jin dressing (GF)	<b>24</b>
<b>Chicken Salad</b> Shredded chicken, sprouts, legumes, celery, grapes, mixed herbs, red raddish, almonds & lemon mayo (GF)	<b>21</b>

## BURGERS

*All Burgers are made using milk buns and served with fries*

<b>Four In Hand Burger</b> Tajima wagyu patty, Swiss & American cheese, lettuce, onion, tomato, pickles & sauce	<b>22</b>
<b>Chicken Burger</b> Slaw, jalapeno, pickled onion & chipotle aioli	<b>22</b>
<b>Vegetarian Burger</b> American cheese, lettuce, tomato, pickles & sweet gherkin mayo (V)	<b>20</b>

*Add Extra Cheese \$2, Bacon \$3, Extra Patty \$6*

## GRILL

<b>Hanger Steak</b> (200g) Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF)	<b>30</b>
<b>Eye Fillet</b> (200g) Chat potatoes, truss cherry tomatoes, watercress & shallot butter MB+3 (GF)	<b>38</b>
<b>Rump Steak</b> (250g) with chips & salad MB+2 (GF)	<b>26</b>
<b>Char-grilled Butterflied Chicken</b> (for 2 people) Vegetables & pepper sauce (GF)	<b>42</b>
<b>Lamb Cutlets</b> (4 pieces) Tahini yougurt, beetroot, snow peas, lemon & chilli	<b>33</b>
<b>Sauces</b> – mushroom, peppercorn & aioli (GF)	<b>2ea</b>

## MAINS

<b>Mediterranean Strozzapreti Pasta</b> Grilled vegetables, basil oil with Stracciatella cheese (V)	<b>22</b>
<b>Crispy Pork Belly</b> Wombok salad, green apple, chilli, micro shiso & buttermilk dressing	<b>26</b>
<b>Blackened Spiced Barramundi</b> Avocado cream, asparagus, truss cherry tomatoes & banana crisp (GF)	<b>32</b>
<b>Grilled Salmon</b> Sliced fennel, capers, heirloom tomatoes, grapefruit, parsley, mint & lemon (GF)	<b>30</b>
<b>Fish &amp; Chips</b> Beer battered barramundi, fries, garden salad & tartare sauce	<b>26</b>
<b>Chicken Schnitzel</b> Parmesan, fries & house slaw	<b>22</b>
<b>Chicken Parmigiana</b> Smoked ham, napoli sauce, cheese, fries & house slaw	<b>26</b>
<b>Eggplant &amp; Haloumi Parmigiana</b> Cheese melt, basil, napoli sauce, salad & fries (V)	<b>19</b>
<b>Belgian Style Mussels</b> Tomato, parsley, a little chilli, garlic served with sourdough	<b>26</b>
<b>Whole Suckling Pig</b> Roasted Veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 72hrs notice is required)	<b>900</b>

## SIDES

<b>Seasonal Greens</b> Tarragon dressing & almonds (VG, GF, V)	<b>9</b>
<b>Green Leaves</b> Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)	<b>10</b>
<b>House Slaw</b> With parmesan & pomegranate	<b>9</b>
<b>Burrata &amp; Green Tomato Relish</b>	<b>12</b>
<b>Fries</b> with aioli (VG*, GF, V)	<b>7</b>
<b>Truffle Fries</b> & parmesan (VG*, V)	<b>13</b>

## DESSERT

<b>White Chocolate Parfait</b> honeycomb & black berries (GV)	<b>12</b>
<b>Dark Mousse Cake</b> with chantilly cream (V)	<b>12</b>
<b>Cheese Plate</b> Triple Brie, Grana Padano & Blue Gorgonzola (V)	<b>24</b>

VG – Vegan | GF - Gluten Free | V – Vegetarian  
DF – Dairy Free | \* On Request

Be COVID safe.

Check in everyone,  
every time.

