



# BISTRO MENU

PLEASE ORDER  
AT THE BAR

## APPETISERS

<b>Marinated Olives</b> chargrilled sourdough (VG, V, DF)	8
<b>Freshly Shucked Sydney Rock Oysters</b> (6) with vinaigrette dressing (GF, DF)	26
<b>Crispy Squid</b> green chilli sauce (GF, DF)	20
<b>Tempura Cauliflower</b> Tahini, mint, coriander & togarashi (V, VG, GF, DF)	20
<b>King Fish Ceviche with Crostini</b> Avocado cream, pickled beetroot, coriander & grapefruit	26
<b>Char Grilled Octopus</b> Edamame puree, grape tomato & finger lime (GF, DF)	25
<b>Buffalo Wings</b> blue cheese sauce	18
<b>Nachos Con Carne</b> Ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)	20
<b>Charcuterie Board (to share)</b> Chefs' selection of premium cured meats (DF)	36

## SALADS

<b>Roast Green Bean &amp; Beetroot</b> Mixed herbs, woodside goats curd, walnuts & tarragon dressing (V, GF)	23
<b>Tomato &amp; Basil</b> Sourdough croutons & buffalo mozzarella (V)	23
<b>Crispy Duck</b> Hazelnuts, radicchio & pear (GF, DF)	25
<b>Winter Poke Bowl</b> Brown rice, pickled beets, radish, edamame, avocado, wakame, cucumber & ponzu dressing (V, VG, GF, DF)	22
<i>Add lemon infused salmon \$7, grilled chicken \$6, haloumi \$5</i>	

## 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	25
<b>Chicken Burger</b> Slaw, jalapeno, pickled onion & chipotle aioli	24
<b>Vegetarian Burger</b> American cheese, lettuce, tomato, pickles & sweet gherkin mayo (V)	23
<i>Add Extra Cheese \$2, Bacon \$3, Extra Patty \$7</i>	

## SIDES

<b>Herb Bread</b> (V)	8
<b>Seasonal Greens</b> Tarragon dressing & almonds (VG, GF, V)	13
<b>Green Leaves</b> Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)	12
<b>Creamy Mash</b> (V, GF)	11
<b>Brussel Sprouts &amp; Parmesan</b> (V, GF)	12
<b>House Slaw</b> with parmesan & pomegranate (V)	10
<b>Fries</b> with aioli (VG*, GF, V)	8
<b>Truffle Fries</b> & parmesan (VG*, V)	13

## CHAR-GRILL

<b>Hanger Steak</b> (200g) Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF)	34
<b>Eye Fillet</b> (180g) Rosemary handcut chips, roast onion & chimichurri MB+3 (GF, DF)	48
<b>Rump Steak</b> (250g) with chips & salad MB+2 (GF, DF)	32
<b>Portuguese Half Chicken</b> Roast potatoes, brussel sprouts, mixed herbs & preserved lemon (GF)	26
<b>Lamb Cutlets (3)</b> Beetroot puree, sugar snap peas, fennel & dukkah (DF)	35
<b>Sauces</b> – mushroom, peppercorn & aioli (GF)	2.5ea

## MAINS

<b>Housemade Gnocchi</b> Asparagus, shiitake mushroom, goats curd & lemon butter	29
<b>Grilled Salmon (served medium rare)</b> Roast fennel, asparagus & sauce Jacqueline	32
<b>Pan-Fried Murray Cod</b> Cauliflower and spinach puree, broccolini & crisp prosciutto	37
<b>Chicken Schnitzel</b> Parmesan, fries & house slaw	24
<b>Chicken Parmigiana</b> Leg ham, napoli sauce, cheese, fries & house slaw	28
<b>Fish &amp; Chips</b> Beer battered barramundi, fries, garden salad & tartare sauce	26
<b>Porchetta</b> Stuffed pork belly with jerusalem artichoke puree, dutch carrots, roast beetroot & drunken apple	32
<b>Lamb Shoulder (for 2)</b> Winter vegetables, green chermoula & zaatar	69
<b>Beef &amp; Guinness Pie</b> Creamy mash, mushy peas & gravy	26
<b>Eggplant &amp; Haloumi Parmigiana</b> Cheese melt, basil, napoli sauce, salad & fries (V, GF)	22
<b>Belgian Style Mussels</b> Tomato, parsley, a little chilli, garlic served with sourdough (V, GF)	32
<b>Whole Suckling Pig</b> Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 72hrs notice is required)	950

## DESSERT

<b>Chocolate &amp; Beetroot Cake</b> Ganache with Candied Beets	15
<b>Lime &amp; Coconut Pudding</b> Served with lemon curd	15
<b>Cheese Plate (to share)</b> Tarago River Triple Cream Brie, Tarago Shadows of Blue & Maffra Aged Cheddar	29

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