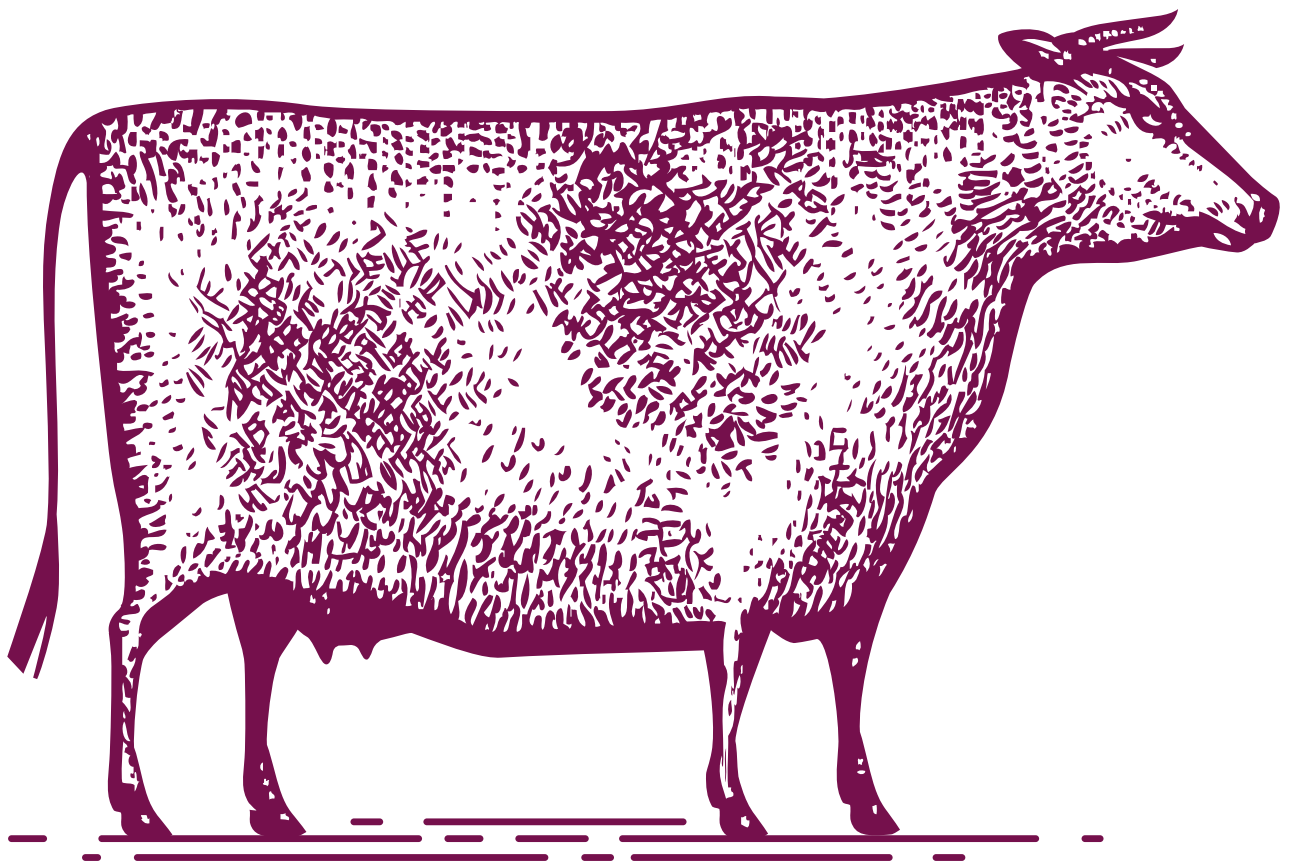


**• FOUR IN HAND. •**  
*FROM PADDOCK TO PLATE*  
estd.  
1878



20 **WINTER** 23  
**MENU**



# BISTRO MENU

Please order at the bar, or via QR code on your table

## APPETISERS

<b>Marinated Olives</b> Chargrilled sourdough (VG*, V, DF)	<b>\$9</b>
<b>Freshly Shucked Sydney Rock Oysters</b> (6) With vinaigrette dressing (GF, DF)	<b>\$30</b>
<b>Char Grilled Octopus</b> Red cabbage puree, grapefruit gel & pickled fennel (GF)	<b>\$25</b>
<b>Buffalo Wings</b> Blue cheese sauce	<b>\$22</b>
<b>Pulled Lamb Tacos</b> Labneh, pickled cabbage, red chilli & pistachio	<b>\$24</b>
<b>Nachos Con Carne</b>	<b>\$23</b>
Ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)	
<b>Crispy Squid</b> Green chilli sauce (GF, DF)	<b>\$22</b>
<b>Kingfish Crudo</b> Avocado cream, radish, pomegranate, nasturtium leaves, ruby grapefruit & citrus gel (GF*, DF)	<b>\$27</b>
<b>Truffled Mushroom Arancini</b> Lime aioli (4) (V)	<b>\$18</b>
<b>Cheese &amp; Salumi Board</b>	<b>\$36</b>
Serrano ham, Renato-Salami, Barber's cheddar & Triple Cream Brie	

## SALADS

<b>Winter Poke Bowl</b>	<b>\$24</b>
Brown rice, pickled beetroot, slaw, avocado, wakame, edamame, radish & ponzu dressing (V, VG*, DF, GF)	
<b>Crispy Duck Salad</b>	<b>\$26</b>
Radicchio, pear, hazelnut & orange dressing (GF, DF)	
<b>Ancient Grain Salad</b>	<b>\$24</b>
Freekeh, chia, quinoa, mixed herbs, beetroot, labneh & hazelnuts (V VG*, DF*)	
<b>Confit Tomato and Buffalo Mozzarella</b>	<b>\$25</b>
Basil, chives, onion, pistachio & sweet lemon gel (V)	
<i>Add Haloumi \$6, Grilled Chicken \$7, Infused Salmon \$8</i>	

## BURGERS

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

<b>Four In Hand Burger</b>	<b>\$26</b>
Tajima wagyu patty, Swiss & American cheese, lettuce, onion, tomato, pickles & sauce	
<b>Chicken Burger</b>	<b>\$25</b>
Slaw, jalapeno, pickled onion & chipotle aioli	
<b>Vegetarian Burger</b>	<b>\$24</b>
American cheese, lettuce, tomato, pickles & sweet gherkin mayo (V)	
<i>Add Extra Cheese \$2, Bacon \$5, Extra Patty \$8</i>	

## SIDES

<b>Herb Bread</b> (V)	<b>\$8</b>
<b>Seasonal Greens</b> Tarragon dressing & almonds (VG*, GF, V)	<b>\$13</b>
<b>Green Leaves</b> Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)	<b>\$12</b>
<b>Brussels Sprouts &amp; Parmesan</b>	<b>\$12</b>
<b>Fries</b> with aioli (VG*, GF, V)	<b>\$12</b>
<b>Creamy Mashed Potato</b> (V, VG*)	<b>\$12</b>
<b>Truffle Fries</b> & parmesan (VG*, V)	<b>\$16</b>

## CHAR-GRILL

<b>Hanger Steak</b> (200g) Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF)	<b>\$34</b>
<b>Eye Fillet</b> (200g) Potato fondant, truss cherry tomatoes & horseradish cream (GF*)	<b>\$48</b>
<b>Rump Cap Steak</b> (250g) Chips & salad (GF, DF)	<b>\$32</b>
<b>Peri Peri Butterflied Half Chicken</b> Kipfler potatoes, green beans & preserved lemon (GF)	<b>\$34</b>
<b>T-Bone Steak</b> MB+2 Pinnacle (350g) Mashed potato, heritage carrot, charred onion, anchovy aioli & chimichurri	<b>\$43</b>
<b>Sauces</b> – mushroom, peppercorn & aioli (GF)	<b>\$2.5 ea</b>

## MAINS

<b>Mixed Seafood Fresh Pasta</b>	<b>\$36</b>
Fennel, tomatoes, dill, 'nduja, mint & chilli (DF*)	
<b>Fish of the Day</b> (Pan-Fried)	<b>\$38</b>
Spinach & cauliflower puree, broccolini, snowpeas & chorizo crumb (GF*, DF*)	
<b>Pan-Fried Salmon</b>	<b>\$36</b>
Fennel puree, grilled zucchini, blackcurrant & capers (GF*, DF*)	
<b>Chicken Schnitzel</b>	<b>\$26</b>
Parmesan, fries & house slaw	
<b>Chicken Parmigiana</b>	<b>\$28</b>
Leg ham, napoli sauce, cheese, fries & house slaw	
<b>Fish &amp; Chips</b>	<b>\$26</b>
Beer battered barramundi, fries, garden salad & tartare sauce	
<b>Belgian Style Mussels</b>	<b>\$36</b>
Tomato, parsley, a little chilli, garlic served with sourdough (V, GF)	
<b>Eggplant &amp; Haloumi Parmigiana</b>	<b>\$25</b>
Cheese melt, basil, napoli sauce, salad & fries (V, GF)	
<b>Beef &amp; Guinness Pie</b>	<b>\$27</b>
Creamy mash, mushy peas & gravy	
<b>Crispy Porchetta</b>	<b>\$38</b>
Parsnip puree, dutch carrots, pickled vegetables & apple (GF*, DF*)	
<b>Greek Lamb Shoulder (for 2)</b>	<b>\$77</b>
Lemon yoghurt, feta & olive salsa, winter vegetables & zaatar (GF)	
<b>Whole Suckling Pig</b>	<b>\$1050</b>
Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 96hrs notice is required)	

## DESSERT

<b>Apple &amp; Rhubarb Crumble</b>	<b>\$16</b>
Vanilla ice cream (GF*, DF*)	
<b>Lychee &amp; Vanilla Cheesecake</b>	<b>\$16</b>
Almond shortbread & strawberries	

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

Please let our staff know if there are any allergy requirements when placing your order.