

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



20 **SUMMER** 23  
**MENU**



# BISTRO MENU

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

## APPETISERS

- Marinated Olives** Chargrilled sourdough (VG\*, V, DF) **\$9**
- Freshly Shucked Sydney Rock Oysters** (6) **\$30**  
With Yuzu vinaigrette (GF, DF)
- Buffalo Wings** Blue cheese sauce **\$24**
- Nachos Con Carne** **\$24**  
Ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)
- Salt & Pepper Squid** Chorizo & pepper sauce (GF, DF) **\$24**
- Seoul Chicken** **\$25**  
Served in a lettuce cup, green shallot, Korean sauce & sesame
- Pork Belly Betel Leaves** **\$25**  
Avocado cream, pickled daikon & red chilli (GF, DF)
- Fresh Tiger Prawn** Chilli dill mayo (GF, DF) **\$29**
- Light Tempura Vegetables** **\$24**  
Tarator sauce, onion, chilli, mint & lemon (VG, V, DF)
- Mexican Ceviche** **\$29**  
Kingfish, avocado, eschalot & finger lime (GF, DF)
- Salumi Board** **\$32**  
Serrano ham, Renato-Salami & Angus Bresola

## SALADS

- Summer Poke Bowl** **\$25**  
Rice noodles, pickled beetroot, slaw, avocado, wakame, edamame, radish, soy & sesame dressing (VG\*, V, GF, DF)
  - Crispy Pork Salad** **\$27**  
Wombok, carrot, bean sprout, orange, peanut & namjim dressing (GF, DF)
  - Tomato Burrata Salad** **\$27**  
Vine-ripened tomatoes, heirloom cherry tomatoes, basil pesto, onion & olive crumb (GF)
  - Shredded Chicken Salad** **\$27**  
Sprouted legumes, grapes, radish, basil & parmesan (GF, DF)
- Add Haloumi \$6, Grilled Chicken \$7, Infused Salmon \$8

## BURGERS

All Burgers are made using milk buns and served with fries

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

## SIDES

- Garlic & Herb Bread** (V) **\$10**
- Seasonal Greens** Tarragon dressing & almonds (VG\*, GF, V) **\$14**
- Green Leaves** Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF) **\$13**
- Super Salad Bowl** **\$14**  
Cabbage, nuts, brussels sprouts & parmesan (VG\*, GF, DF)
- Fries** with aioli (VG\*, GF, V) **\$12**
- Truffle Fries** & parmesan (VG\*, V) **\$16**

## CHAR-GRILL

- Hanger Steak** (200g) **\$35**  
Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF\*)
- Eye Fillet** (200g) **\$49**  
Asparagus, Dutch carrot, blackened onion & tarragon cream (GF\*)
- Rump Cap Steak** (250g) **\$33**  
Chips & salad (GF, DF)
- Peri Peri Butterflied Half Chicken** **\$35**  
Summer vegetables, hazelnut & lemon (GF)
- T-Bone Steak** **\$44**  
Sautéed rainbow chard, pickled cabbage & fresh horseradish (GF, DF)
- Lamb Cutlets** (3 cutlets) **\$39**  
Beetroot puree, pickled vegetables, kipfler potatoes & zaatar (GF, DF)
- Sauces** – mushroom, peppercorn & aioli (GF) **\$3ea**

## MAINS

- Fresh Crab Pasta** **\$36**  
Nduja, chilli, tomato, capers & basil (GF\*)
- Fish of the Day** (Pan-Fried) **\$39**  
Avocado cream, asparagus, purple cauliflower & summer fruit salad (GF, DF)
- Pan-Fried Salmon** **\$37**  
Miso eggplant, bok choy, edamame & ponzu sauce (GF, DF)
- Chicken Schnitzel** **\$26**  
Parmesan, fries & house slaw
- Chicken Parmigiana** **\$28**  
Leg ham, napoli sauce, cheese, fries & house slaw
- Soy-Glazed Duck Breast** **\$29**  
Charred radicchio, witlof, hazelnut & maple orange dressing (GF, DF)
- Fish & Chips** **\$26**  
Beer battered barramundi, fries, garden salad & tartare sauce
- Belgian Style Mussels** **\$37**  
Tomato, parsley, a little chilli, garlic served with sourdough (V, GF\*)
- Eggplant & Haloumi Parmigiana** **\$25**  
Cheese melt, basil, napoli sauce, salad & fries (V, GF)
- Whole Suckling Pig** **\$1100**  
Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 96hrs notice is required)

## DESSERT

- Red Wine Poached Pear** **\$16**  
Citrus gel & vanilla mousse
- Summer Coconut Crumble** **\$16**  
Chocolate mousse, berry coulis, dill & fresh fruit
- Cheese Board** (for 2) **\$34**  
Barber's cheddar, Triple Brie & Bleu d'Auvergne

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.