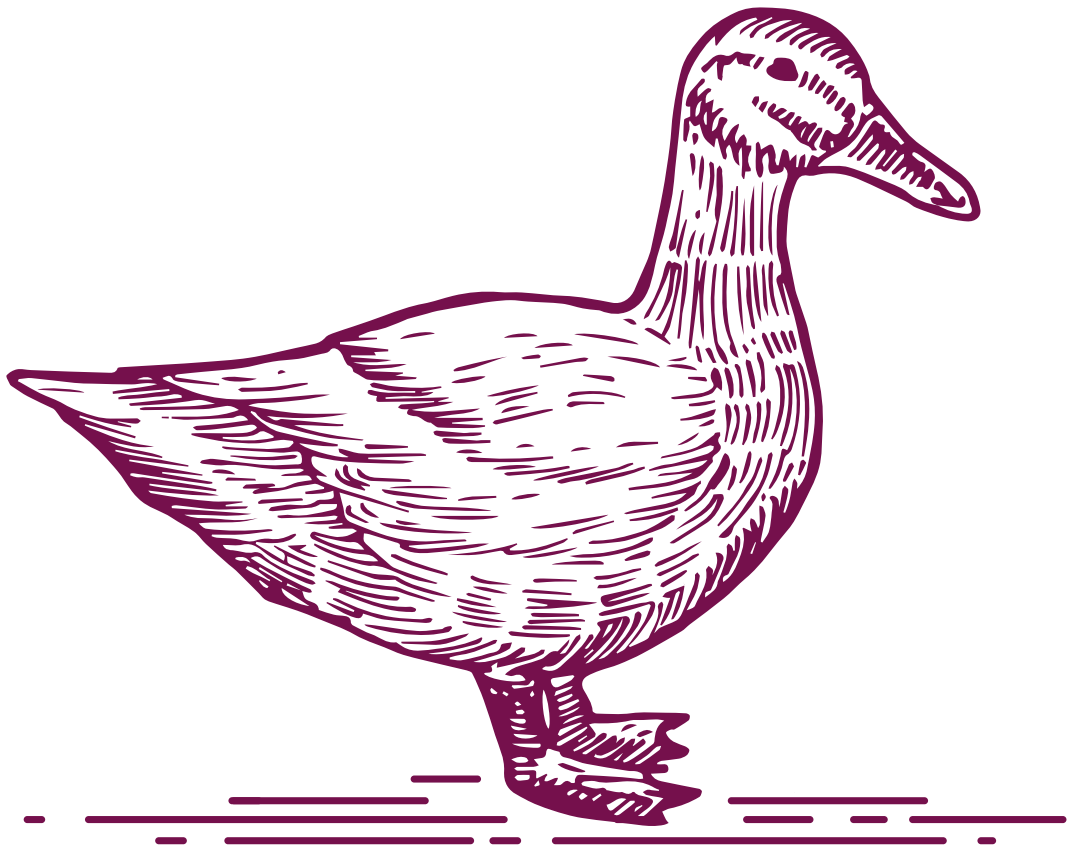


**• FOUR IN HAND. •**  
*FROM PADDOCK TO PLATE*  
estd.  
1878



20 **AUTUMN** 24  
**MENU**

WIFI – FIH-Guest | PW – hangersteak20

Book your next function with us! Email [bookings@fourinhand.com.au](mailto:bookings@fourinhand.com.au) for more details.



# 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 (A)</b> (6) With spicy Bloody Mary dressing (GF, DF)	<b>\$32</b>
<b>Buffalo Wings</b> Blue cheese sauce	<b>\$25</b>
<b>Nachos Con Carne</b>	<b>\$25</b>
Ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)	
<b>Sweet &amp; Spiced Chicken</b>	<b>\$25</b>
In a lettuce cup, chilli, shallot & house-made sauce (DF)	
<b>Silken Tofu</b>	<b>\$24</b>
Gailan, young garlic, watermelon radish & sesame soy sauce (VG, V, DF)	
<b>Kingfish Ceviche (M)</b>	<b>\$29</b>
Edamame puree, eschalot, avocado, orange & tuile wafer (GF)	
<b>Salt &amp; Pepper Squid (M)</b>	<b>\$25</b>
Chorizo & pepper sauce (GF, DF)	
<b>Salumi Board</b>	<b>\$32</b>
Serrano ham, Renato-Salami & Angus Bresaola	

## SALADS

<b>Autumn Poke Bowl</b>	<b>\$26</b>
Brown rice, pickled beetroot, slaw, avocado, wakame, edamame, radish, soy & sesame dressing (VG, V, DF, GF)	
<b>Tomato &amp; Mozzarella Salad</b>	<b>\$25</b>
Fig, onion, basil, pistachio & vin cotto (V, GF)	
<b>Chicken Salad</b>	<b>\$28</b>
Endive, grape, basil, hazelnut, avocado & parmesan cheese (GF)	
<b>Crispy Pork Salad</b>	<b>\$27</b>
Wombok, carrot, bean sprout, orange, peanut & namjim dressing (GF, DF)	
<i>Add Haloumi \$6, Grilled Chicken \$7, Infused Salmon (M) \$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>Cheese Burger</b>	<b>\$24</b>
Tajima wagyu patty, American cheese, mustard & tomato sauce	
<b>Chicken Burger</b>	<b>\$25</b>
Slaw, jalapeno, pickled onion & chipotle aioli	
<b>Vegetarian Burger</b>	<b>\$25</b>
American cheese, lettuce, tomato, pickles & sweet gherkin mayo (V)	
<i>Add Extra Cheese \$3, Bacon \$5, Extra Patty \$8</i>	

## SIDES

<b>Garlic &amp; Herb Bread (V)</b>	<b>\$12</b>
<b>Seasonal Greens</b> Tarragon dressing & almonds (VG*, GF, V)	<b>\$14</b>
<b>Green Leaves</b> Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)	<b>\$14</b>
<b>Creamy Mashed Potatoes (GF)</b>	<b>\$12</b>
<b>Fries</b> with aioli (VG*, GF, V)	<b>\$12</b>
<b>Truffle Fries</b> & parmesan (VG*, V)	<b>\$16</b>

## CHAR-GRILL

<b>Hanger Steak</b> (200g)	<b>\$35</b>
Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF*)	
<b>Eye Fillet</b> (200g)	<b>\$49</b>
Dauphine potato, truss cherry tomatoes, blackened eschalot & tarragon mustard cream	
<b>Rump Cap Steak</b> (250g)	<b>\$33</b>
Chips & salad (GF, DF)	
<b>Peri Peri Butterflied Half Chicken</b>	<b>\$35</b>
Autumn vegetables, kipfler potatoes & roasted pepper sauce	
<b>T-Bone Steak</b>	<b>\$44</b>
Mash, broccolini & chimichurri	
<b>Lamb Backstrap</b>	<b>\$42</b>
Rosemary polenta chips, watercress & spiced red wine jus	
<b>Sauces</b> – mushroom, peppercorn & aioli (GF)	<b>\$3 ea</b>

## MAINS

<b>Fresh Prawn Pasta (A)</b>	<b>\$36</b>
Chorizo, confit tomato, capers, garlic & parsley	
<b>Catch of the Day (M)</b> (Pan-Fried)	<b>\$39</b>
Charred zucchini, spiced cauliflower, almonds & lemon beurre blanc	
<b>Pan-Fried Salmon (M)</b>	<b>\$38</b>
Fennel & spinach purée, pickled cucumber, braised fennel & capers	
<b>Chicken Schnitzel</b>	<b>\$27</b>
Parmesan, fries & house slaw	
<b>Chicken Parmigiana</b>	<b>\$29</b>
Leg ham, napoli sauce, cheese, fries & house slaw	
<b>Soy-Glazed Duck Breast</b>	<b>\$30</b>
Dutch carrots, brussels sprouts, mushroom purée & carrot crisp	
<b>Milanese Pork Loin</b>	<b>\$39</b>
Beans, confit tomato, pickled cabbage & salsa verde	
<b>Chicken &amp; Mushroom Pie</b>	<b>\$27</b>
Creamy mash, mushy peas & gravy	
<b>English-Style Fish &amp; Chips (I)</b>	<b>\$28</b>
Warm peas, chips & tartare sauce	
<b>Belgian Style Mussels (A)</b>	<b>\$38</b>
Tomato, parsley, a little chilli, garlic, served with sourdough (V, GF)	
<b>Eggplant &amp; Haloumi Parmigiana</b>	<b>\$26</b>
Cheese melt, basil, napoli sauce, salad & fries (V, GF)	
<b>Whole Suckling Pig</b>	<b>\$1100</b>
Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 96hrs notice is required)	

## DESSERT

<b>Matcha Chocolate Fondant</b>	<b>\$15</b>
Candied walnut, berries & ice cream	
<b>Sticky Date Pudding</b>	<b>\$15</b>
Butterscotch sauce, strawberries & ice cream	
<b>Cheese Board</b> (for 2)	<b>\$34</b>
Barber's cheddar, Triple Brie & Bleu d'Auvergne	

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

Seafood source: (I) Imported | (M) Mixed | (A) Australian

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