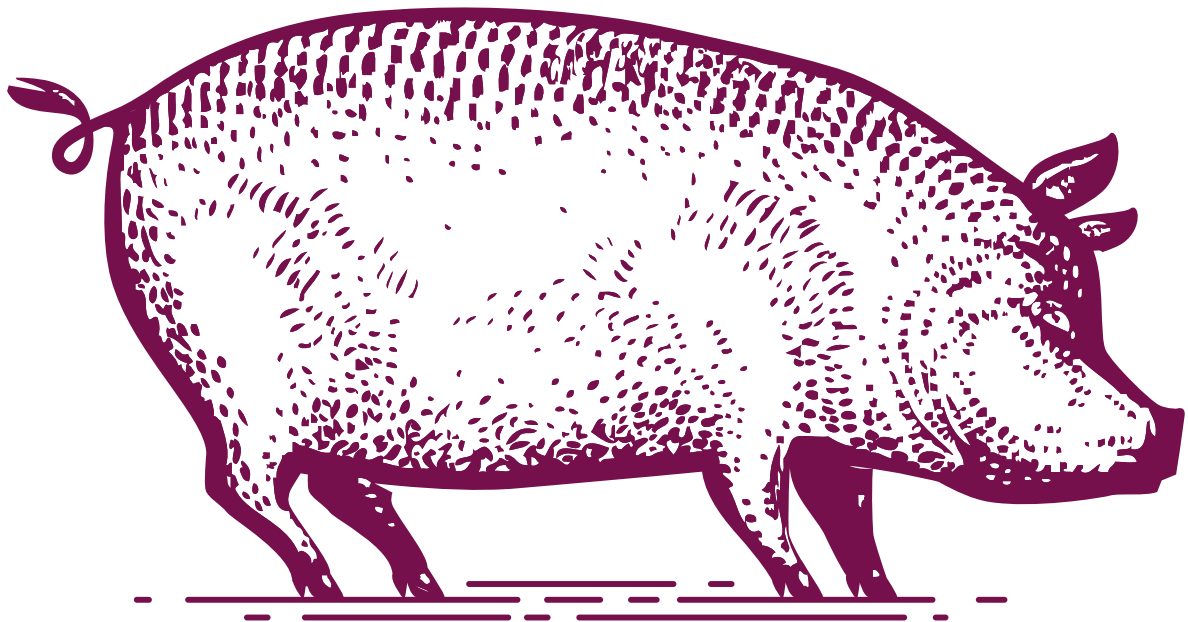


• FOUR IN HAND. •
FROM PADDOCK TO PLATE
estd.
1878



20 **WINTER** 24
MENU

WIFI – FIH-Guest | PW – hangersteak20

Book your next function with us! Email bookings@fourinhand.com.au for more details.



BISTRO MENU

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

APPETISERS

Marinated Olives Chargrilled sourdough (VG, V, DF)	\$9
Buffalo Wings Blue cheese sauce	\$25
Mac & Cheese Balls with lemon aioli (4) (V)	\$25
Nachos Con Carne Ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)	\$25
Chicken Momos (8) Mildly spicy sesame tomato sauce	\$24
Crispy Eggplant Soft eggplant & soy chilli sauce (VG, V, DF*)	\$25
Cumin Seared Tuna Tartare Avocado, chilli, pickled ginger & sesame soy sauce	\$29
Salt & Pepper Squid (M) Chorizo & pepper sauce (GF, DF)	\$25
Salumi Board Serrano ham, Renato-Salami & Angus Bresaola	\$32

SALADS

Winter Poke Bowl Brown rice, pickled beetroot, slaw, avocado, wakame, edamame, radish, soy & sesame dressing (VG*, V)	\$26
Freekeh & Quinoa Salad Tea soaked fig, almonds, coriander, labneh & sumac with orange dressing (VG*, V, DF*)	\$25
Duck Salad Cucumber, chilli, coriander, watercress & bean sprouts with rice wine vinaigrette (GF, DF)	\$28

Add Haloumi \$6, Grilled Chicken \$7, Infused Tuna \$8 (M)

BURGERS

All Burgers are made using milk buns and served with fries

Four In Hand Burger Tajima wagyu patty, Swiss & American cheese, lettuce, onion, tomato, pickles & sauce	\$26
Cheese Burger Tajima wagyu patty, American cheese, mustard & tomato sauce	\$24
Chicken Burger Slaw, jalapeno, pickled onion & chipotle aioli	\$25

Add Extra Cheese \$3, Bacon \$5, Extra Patty \$8

SIDES

Garlic & Herb Bread (V)	\$12
Seasonal Greens Tarragon dressing & almonds (VG*, GF, V)	\$14
Green Leaves Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)	\$14
Charred Brussels Sprouts with parmesan (V, GF)	\$16
Cauliflower Cheese (V)	\$16
Creamy Mashed Potatoes (GF)	\$12
Fries with aioli (VG*, V, GF)	\$12
Truffle Fries & parmesan (VG*, V)	\$16

Add Haloumi \$6, Grilled Chicken \$7, Infused Tuna \$8 (M)

CHAR-GRILL

Hanger Steak (200g) Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF)	\$35
Eye Fillet (180g) Potato gratin, broccolini, truss cherry tomatoes & tarragon cream (GF, DF*)	\$47
Tasmanian Grass-fed Scotch Fillet (250g) Winter vegetables & mash (GF)	\$45
Rump Cap Steak (250g) Chips & salad (GF, DF)	\$33
Lamb Shoulder Yiayia's Style to share Lemon labneh, Winter vegetables, feta & olive salsa (GF)	\$84
Half Chicken Polenta chips, Winter vegetables & red pepper sauce (GF)	\$35
Sauces – mushroom, peppercorn & aioli (GF)	\$3 ea

MAINS

Catch of the Day (M) (Pan-Fried) Seasonal market produce	\$39
Housemade Potato Gnocchi Shiitake mushrooms, confit tomato, labneh, butter & sage (V)	\$32
Seafood Marinara Pasta (M) Chefs' selection of seafood, chilli, tomato & mixed herbs	\$36
Chicken Schnitzel Parmesan, fries & house slaw	\$27
Chicken Parmigiana Leg ham, napoli sauce, cheese, fries & house slaw	\$29
English-Style Fish & Chips (I) Warm peas, chips & tartare sauce	\$27
Belgian Style Mussels (A) Tomato, parsley, a little chilli, garlic, served with sourdough (V, GF)	\$38
Eggplant & Haloumi Parmigiana Cheese melt, basil, napoli sauce, salad & fries (V, GF)	\$26
Porchetta Jerusalem artichoke purée, pickled vegetables, Dutch carrots & drunken apple	\$36
Beef & Guinness Pie Creamy mash, mushy peas & gravy	\$27
Whole Suckling Pig Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 96hrs notice is required)	\$1100

DESSERT

Apple & Rhubarb Crumble Vanilla ice cream	\$15
Sticky Date Pudding Butterscotch sauce, strawberries & ice cream	\$15
Cheese Board (for 2) Barber's cheddar, Triple Brie & Bleu d'Auvergne	\$34

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.