

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



20 **SPRING** 24  
**MENU**

**WIFI** – FIH-Guest | **PW** – hangersteak20

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# BISTRO MENU

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

## APPETISERS

<b>Marinated Olives</b> Chargrilled sourdough (VG, V, DF)	\$ 9
<b>Buffalo Wings</b> Blue cheese sauce	25
<b>Nachos Con Carne</b> Ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)	25
<b>Salt &amp; Pepper Loligo Squid (l)</b> with green chilli sauce (GF, DF)	25
<b>Sydney Rock Oysters (6/12) (A)</b> with house mignonette (GF, DF)	30/55
<b>Edamame &amp; Wasabi Dip</b> with toasted bread & sesame seeds (DF, V, VG, GF*)	18
<b>Chorizo Croquette &amp; lime aioli</b>	25
<b>Citrus Cured Kingfish (A)</b> with avocado cream, grapefruit, target beetroot & crostini (DF, GF*)	28
<b>Cured Meats &amp; Cheese</b> with serrano ham, angus bresola & double cream brie	29

## SALADS

<b>Spring Poke Bowl</b> with rice noodles, pickled beetroot, slaw, pickled ginger, wakame, avocado, edamame, soy & sesame dressing (GF, V, VG*)	\$ 26
<b>Fresh Prawn Salad (A)</b> with green paw paw, cucumber, avocado, cherry tomato, peanuts & champagne vinaigrette (GF, DF)	28
<b>Goats Curd &amp; Pickled Beetroot Salad</b> with baby endive, candied walnuts, apple, pickled onion & dragoncello (V, GF, GF*)	25
<b>Buffalo Mozzarella Salad</b> with cherry heirloom tomatoes, apricots, pinenuts, basil & vin cotto (V, GF)	27
<b>Green Leaves</b> Lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)	15
<b>Spring Super Bowl</b> shredded brussels sprouts, cabbage & lemon mayonnaise (V, GF, DF)	15

Add Haloumi \$6, Grilled Chicken \$7

## 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	\$ 26
<b>Cheese Burger</b> Tajima wagyu patty, American cheese, mustard & tomato sauce	24
<b>Chicken Burger</b> Slaw, jalapeno, pickled onion & chipotle aioli	25

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

## SIDES

<b>Garlic &amp; Herb Bread (V)</b>	\$ 12
<b>Seasonal Greens</b> Tarragon dressing & almonds (VG*, GF, V)	14
<b>Fries</b> with aioli (VG*, V, GF)	12
<b>Truffle Fries</b> & parmesan (VG*, V)	16

## CHAR-GRILL

<b>Hanger Steak (200g)</b> Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF)	\$ 35
<b>Eye Fillet (180g)</b> with hand-cut chips, broccolini, watercress & café de paris butter (contains anchovies) (GF, DF*)	47
<b>Tasmanian Grass-fed Scotch Fillet (250g)</b> with creamy spinach, chips & chimichurri (GF, DF*)	45
<b>Wagyu Rump (250g)</b> with chips & salad, MB6+ (GF, DF)	34
<b>Lamb Cutlet (3)</b> with kipfler potatoes, beetroot, green peas & tomato curry sauce (DF, GF)	38
<b>Half Chicken</b> with dutch carrots, green beans & preserved lemon sauce (GF, DF)	35
<b>Sauces</b> – mushroom, peppercorn & aioli (GF)	3 ea

## MAINS

<b>Smoked Eggplant Orecchiette Pasta</b> with julienne zucchini, cherry tomato, blanched kale & ricotta cheese (V) <b>Add grilled chicken \$7</b>	\$ 25
<b>Eggplant &amp; Haloumi Parmigiana</b> Cheese melt, basil, napoli sauce, salad & fries (V, GF)	26
<b>Catch of the Day (Pan-Fried) (M)</b> Seasonal market produce	39
<b>Chicken Schnitzel</b> Parmesan, fries & house slaw	27
<b>Chicken Parmigiana</b> Leg ham, napoli sauce, cheese, fries & house slaw	29
<b>Duck Breast</b> with cabbage puree, brussel sprout salad & hazelnut (GF)	29
<b>Crispy Pork Belly</b> with wombok salad, apple, shallot & buttermilk dressing (GF)	35
<b>Fish &amp; Chips (l)</b> battered flathead with cressmix salad, chips & tartare sauce	27
<b>Seafood Pie (M)</b> with dill crumb & house salad	29
<b>Belgian Style Mussels (A)</b> Tomato, parsley, a little chilli, garlic, served with sourdough (V, GF*)	38
<b>Whole Suckling Pig</b> Roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 96hrs notice is required)	1100

## DESSERT

<b>Sticky Date Pudding</b> Butterscotch sauce, strawberries & ice cream	\$ 15
<b>Mixed Apple &amp; Cinnamon Crumble</b> with vanilla ice cream	15
<b>Cheese Plate</b> barber's cheddar, double French brie & lavosh	25

VG – Vegan | GF – Gluten Free | V – Vegetarian

DF – Dairy Free | \* On Request

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

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