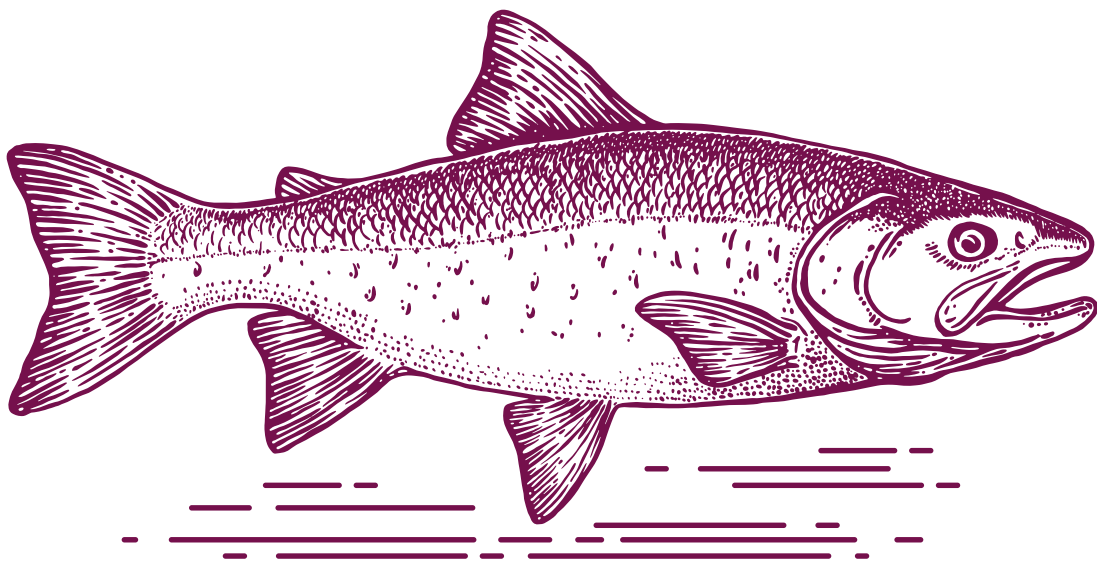


• FOUR IN HAND.
FROM PADDOCK TO PLATE
estd.
1878



20 **SUMMER** 25
BISTRO MENU

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

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

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

APPETISERS

- Marinated Olives, 9** char-grilled sourdough (VG, V, DF)
- Buffalo Wings, 25** blue cheese sauce
- Nachos Con Carne, 25** ground beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF)
- Salt & Pepper Loligo Squid, 25** green chilli sauce (GF, DF) (I)
- Sydney Rock Oysters (6/12), 33/60** house mignonette (GF, DF) (A)
- Citrus Cured Kingfish Crudo, 28** mango & avocado salsa, lime and crostini (DF, GF*) (A)
- Pork Betel Leaves (4), 25** crispy pork, betel leaves, chilli jam, pickled shitake & furikake
- Cured Meats & Cheese, 29** serrano ham, angus bresola & double cream brie

SALADS

- Green Leaves, 15** lettuce, avocado, buffalo mozzarella, chives with buttermilk dressing (V, GF)
- Four's Chicken Salad, 29** endive, legumes, almonds, basil & parmesan
- Crispy Pork Salad, 28** with wombok, watermelon, cashews, chilli & coriander
- Add Haloumi \$6, Grilled Chicken \$7, Pork Belly \$7**

BURGERS

All burgers are made using milk buns and served with fries

- Four In Hand Burger, 27** Tajima wagyu patty, Swiss & American cheese, lettuce, onion, tomato, pickles & sauce
- Cheese Burger, 25** Tajima wagyu patty, American cheese, mustard & tomato sauce
- Chicken Burger, 26** slaw, jalapeno, pickled onion & chipotle aioli
- Add Extra Cheese \$3, Bacon \$5, Extra Patty \$8**

CHAR-GRILL

- Lamb Rump, 34** rosemary potatoes, rocket & parmesan salad with chermoula
- Hanger Steak, 35** dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF)
- Eye Fillet, 47** field mushrooms, seeded mustard cream, truss cherry tomatoes & red wine jus (GF, DF*)
- Tasmanian Grass-fed Scotch Fillet, 45** creamy spinach, chips & chimichurri (GF, DF*)
- Half Chicken, 35** Dutch carrots, hazelnuts & apricot sauce (GF, DF)
- Sauces, 3ea** – mushroom, peppercorn & aioli (GF)

MAINS

- Eggplant & Haloumi Parmigiana, 26** cheese melt, basil, napoli sauce, salad & fries (V, GF)
- Tempura Zucchini Flower (3), 29** ricotta & chive stuffed with pickled cabbage & watercress
- Catch of the Day (Pan-Fried), 39** seasonal market produce (M)
- Blue-swimmer Crab Linguine, 38** 'nduja, zucchini, capers, cherry tomatoes & basil (M)
- Chicken Schnitzel, 27** Parmesan, fries & house slaw
- Chicken Parmigiana, 29** leg ham, napoli sauce, cheese, fries & house slaw
- Duck Breast, 29** radicchio, hazelnuts, blackcurrant & orange marmalade (GF)
- Crispy Pork Belly, 35** wombok salad, apple, shallot & buttermilk dressing (GF)
- Fish & Chips, 29** battered flathead with cressmix salad, chips & tartare sauce (I)
- Belgian Style Mussels, 38** tomato, parsley, a little chilli, garlic, served with sourdough (GF*) (A)
- Whole Suckling Pig, 1100** roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 96hrs notice is required)

SIDES

- Garlic & Herb Bread, 12** (V)
- Seasonal Greens, 14** tarragon dressing & almonds (VG*, GF, V)
- Fries, 13** & aioli (VG*, V, GF)
- Truffle Fries, 18** parmesan (VG*, V)

DESSERT

- Mango Panna Cotta, 16**
- Chocolate Mousse Cake, 16** strawberry & mint
- Cheese Plate, 25** barber's cheddar, double French brie & lavosh

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.