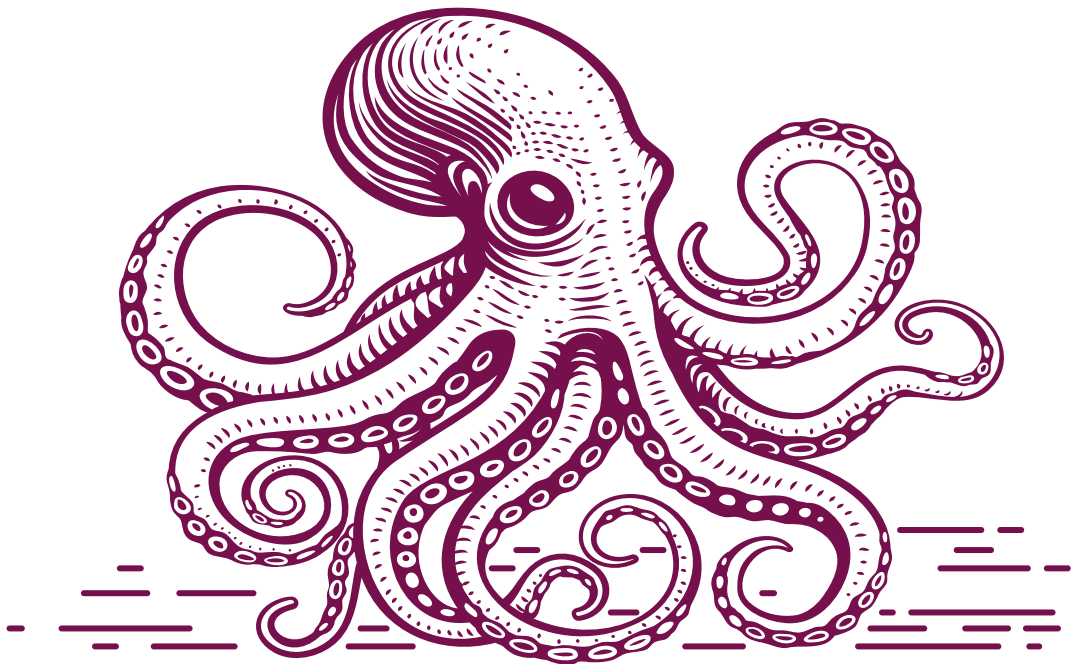


• FOUR IN HAND. •
estd.

1878



20 **AUTUMN** 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)
- Sydney Rock Oysters (6/12), 33/60**
house mignonette (GF, DF) (A)
- 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)
- House Made Thyme Gnocchi, 26** with parmesan, chives and lemon (V)
- Spiced Cured Kingfish Crudo, 28** with lemon purée, pickled ginger, daikon & dill (DF, GF*) (A)
- 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)
- Mixed Grain Salad, 25** with almonds, labneh, coriander & honey mustard dressing
- Roasted Beetroot & Goat Cheese, 25** with green beans, walnut, apple, mint & orange dressing
- Add Haloumi \$6, Grilled Chicken \$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** with roasted beetroot, Persian goats' feta, asparagus & green chermoula (GF)
- Hanger Steak, 35** dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF)
- Eye Fillet, 49** field mushrooms, seeded mustard cream, truss cherry tomatoes & red wine jus (GF, DF*)
- Tasmanian Grass-fed Scotch Fillet, 46** with mashed potato and Autumn vegetables (GF, DF*)
- Peri-Peri Half Chicken, 35** with kipfler potatoes, Autumn vegetables & preserved lemon (GF, DF)
- Sauces, 3ea** – mushroom, peppercorn & aioli (GF)

MAINS

- Eggplant & Haloumi Parmigiana, 26** cheese melt, basil, napoli sauce, salad & fries (V, GF)
- Chicken Schnitzel, 27** parmesan, fries & house slaw
- Chicken Parmigiana, 29** leg ham, napoli sauce, cheese, fries & house slaw
- Duck Breast, 32** with mushroom purée, carrots & brussels sprouts (GF)
- Catch of the Day (Pan-Fried), 39** seasonal market produce (M)
- Fish & Chips, 29** battered NZ Hake with cressmix salad, chips & tartare sauce (I)
- Red Wine-Infused Octopus, 33** with orange gel, celeriac & fennel remoulade & horseradish (GF, DF) (A)
- Mixed Seafood Linguine, 38** with marinara mix, caper, dill & tomato sauce (M)
- Belgian Style Mussels, 38** tomato, parsley, a little chilli, garlic, served with sourdough (GF*) (A)
- Butter Chicken Pie, 28** with mashed potato, mushy peas & gravy
- Whole Suckling Pig, 100** 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)
- Mashed Potato, 13**
- Charred Brussels Sprouts, 14** with parmesan

DESSERT

- Sticky Date Pudding, 16** with butterscotch sauce & vanilla ice cream
- Apple & Rhubarb Crumble, 16** with vanilla ice cream
- Cheese Plate, 25** barber's cheddar, double French brie & lavosh
- Add an extra scoop of ice cream 3.50**

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.