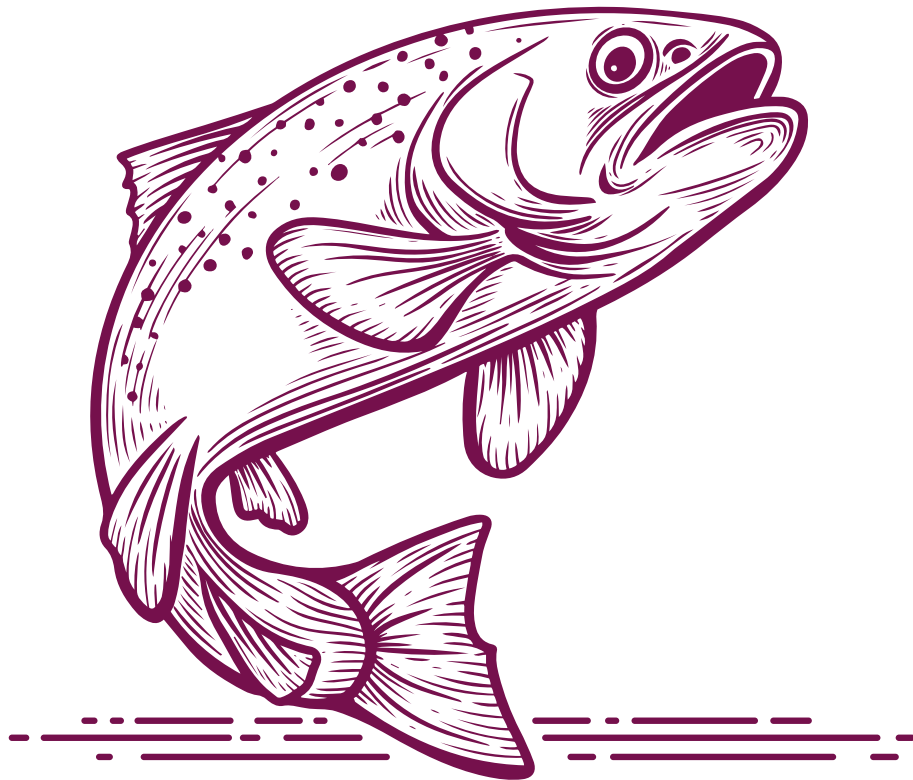


• FOUR IN HAND. •
estd.
1878



20 AUTUMN 26
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.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish & gluten. While all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

SHARE PLATES

- Marinated Olives, 9** char-grilled sourdough (VG, V, DF)
Truffled Mushroom Arancini, 24 with tomato puree & parmesan (V)
Caprese Salad, 25 with tomato, prosciutto, rock melon, mozzarella & vin cotto (V, GF)
Buffalo Wings, 25 blue cheese sauce
Nachos Con Carne, 25 ground beef, chilli beans, cheese, tomato salsa, jalapenos, guacamole & sour cream (GF)
Salt & Pepper Loligo Squid, 25 green chilli sauce (GF, DF) (I)
Yellowfin Tuna Tartare, 29 with chilli, avocado, finger lime, citrus ponzu & crostini (GF, DF) (A)
Smoked Trout Dip, 27 with crème fraiche, paprika, dill & sourdough (A)
Add Sourdough 3.50

BURGERS

All burgers are made using milk buns and served with fries

- Four In Hand Burger, 28** Tajima wagyu patty, Swiss & American cheese, lettuce, onion, tomato, pickles & sauce
Cheese Burger, 26 Tajima wagyu patty, American cheese, mustard & tomato sauce
Chicken Burger, 27 slaw, jalapeno, pickled onion & chipotle aioli (DF)
Add Extra Cheese 3, Bacon 5, Extra Patty 8

SALADS

- Green Salad, 18** iceberg, buffalo mozzarella, avocado, spring onion & buttermilk (V, GF)
Smoked Chicken Supreme Salad, 28 with mixed quinoa, slivered almonds, orange & alfalfa (GF)
Autumn Poke Bowl, 27 with brown rice, edamame, chilli, avocado, slaw, cucumber, pickled ginger & Japanese sesame dressing (VG*, V, GF, DF)
Roasted Beetroot & Ricotta Salad, 29 with green beans, apple, candied walnut, mint & honey mustard dressing (V, GF)
Add Haloumi 6, Grilled Chicken 7, Chicken Katsu 8, Tuna Tartare 9

CHAR-GRILL

- Steak Frites, 39** café de paris butter & watercress (GF)
Hanger Steak, 39 dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF, DF)
Grassfed Sirloin, 44 with mash, autumn veg & chimichurri (GF, DF)
YiaYia's Lamb Shoulder (half or full), 52/82 with feta dip, baba ghanoush, dukkah & seasonal vegetables (GF)
Half Chicken, 36 with heritage carrot, kipfler potato & sweet lemon sauce (N, 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
Pork Fajitas, 33 mixed capsicum, onion, guacamole, sour cream & flour tortillas
Butter Chicken Pie, 30 with mash, minted peas & gravy
Pork Milanese, 37 with rocket, tomato concasse, capers & balsamic
Marinara Linguine, 36 with chilli, tomato, chorizo & dill (A)
Catch of the Day (Pan-Fried), 39 seasonal market produce (M)
Fish & Chips, 30 battered Hake 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, 1200 roasted veg, rocket & parmesan salad, sage & onion gravy (serves 10-12, 96hrs notice is required)

SIDES

- Fries, 14** aioli (VG*, V, GF)
Garlic & Herb Bread, 12 (V)
Asian Greens, 15 slivered almonds
Sweet Potato Chips, 14 lime aioli (V, VG*)
Brussels Sprouts, 16 parmesan (V, GF)
Creamy Mash, 14 (V, GF)

DESSERT

- Sticky Date Pudding, 16** butterscotch sauce & vanilla ice cream (V)
Apple & Rhubarb, 16 vanilla ice cream (V)
Cheese Plate, 26 barber's cheddar, double French brie & lavosh (V, N)
Add an extra scoop of ice cream 3.50

VG – Vegan | GF – Gluten Free | V – Vegetarian | DF – Dairy Free | N – Contains Nuts | * 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.