

FOUR IN HAND

BISTRO MENU

KITCHEN OPEN MON - SAT 12PM - 10PM SUN 12PM - 9PM

STARTERS & SHARE PLATES

- KING FISH CEVICHE** GF
finger lime, avocado & pomegranate \$24
- STEAK TARTARE** GF*
eye fillet, capers & dill pickle served with crostini \$22
- CHICKEN LIVER PARFAIT**
house pickles & grilled sourdough \$16
- SALT & PEPPER SQUID** GF
pickled jalapeño mayo \$14
- LOADED FRIES** GF V*
3 cheese melt, bacon & ranch dressing \$12
- SWEET POTATO WEDGES** GF V VG*
sweet chilli & sour cream \$12
- NACHOS** gf v* vg*
chilli con carne, 3 cheese melt, corn chips, avocado salsa, sour cream & dried jalapeño \$20
- BUCKET OF BUFFALO WINGS WITH FRIES**
blue cheese aioli \$15
- CHEESE BOARD**
brie, blue & vintage cheddar with lavosh, quince & seasonal fruit \$25

BURGERS

ALL SERVED ON A MILK BUN WITH FRIES

- WAGYU BEEF BURGER**
wagyu beef patty, bacon rashers, american cheese, lettuce, onion, tomato & blue cheese aioli \$24
- CHEESEBURGER**
angus beef, american cheese & mustard, ketchup & pickles \$20
- CHICKEN BURGER**
buttermilk fried chicken, bacon rashers, american cheese, lettuce, tomato, jalapeño mayo & aioli \$20
- VEGGIE BURGER** v
cauliflower rosti, baba ghanoush, lettuce, tomato spanish onion & pickle \$18
- ADD AMERICAN CHEESE +\$1 BACON +\$2 CHICKEN +\$4 BEEF PATTY +\$4
FRIED EGG +\$2

SALADS

- SPICY BEEF SALAD**
eye fillet, beans sprouts, snow peas, shallots & peanuts with a spicy house-made dressing \$24
- KALE & QUINOA SALAD** GF V VG*
dukkha, feta cheese & red onion with a poppy seed dressing \$16
ADD POACHED EGG +\$2 CHICKEN +\$4 LAMB +\$6
- NICOISE SALAD** GF V* VG*
salmon confit, green beans, roasted capsicum, chat potatoes, cherry tomatoes & hard-boiled egg \$24
ADD TOFU +\$4
- POACHED CHICKEN SALAD** GF
poached egg, avocado, snow pea tendrils, jerusalem artichoke chips with a light buttermilk dressing \$22

GRILL

GRILL ITEMS SERVED WITH CHOICE OF GRAVY, MUSHROOM OR PEPPERCORN SAUCE GF
ADD RED WINE JUS +\$2

- 200g HANGER STEAK (MBS2+)** GF
signature dry spiced rub, sous-vide for 6 hours, served medium rare with salad & fries or mash & green beans \$28
- 250g RIVERINE RUMP STEAK** GF
salad & fries or mash & green beans \$26
- 200g GRASSLANDS PREMIUM EYE FILLET** GF
char-grilled to your liking served with a choice of 2 sides \$40
- 200g SIRLOIN RIVERINE (MBS2+)** GF
choice of 2 sides \$38
- SMOKEY PORK KNUCKLE**
slow-cooked, served with mustard gravy & a choice of 2 sides \$32
- 1/2kg BEEF RIBS**
fries, corn cob & dijon sauce \$30

SIDES

- KING EDWARD MASH** V, GF \$8
ADD CHEESE +\$1 GRAVY +\$1
- ROCKET & PARMESAN SALAD** V \$8
red onion & balsamic vinaigrette
ADD PROSCIUTTO +\$4
- FRIES** \$7
- SAUTEED KIPFLER POTATOES** GF \$8
- GREEN BEANS** GF V VG* \$8
garlic butter
- SLAW** \$7
- FRESH CORN COB** \$6
grilled in the husk served with butter & chives

CLASSICS

- CHICKEN SCHNITZEL**
panko crumbed, served with slaw, fries & choice of gravy, mushroom or peppercorn sauce \$20
- CHICKEN PARMY**
classic ham, cheese & tomato parmy served with slaw & fries \$24
- GOURMET CHICKEN & ASPARAGUS PIE**
in a rich creamy sauce served with a garden salad \$18
- SPINACH & FETTA QUICHE**
julienne salad with lemon honey vinaigrette \$18
- FISH, FRIES & CALAMARI**
beer battered barramundi, salt & pepper spiced calamari with fries, garden salad, tartar sauce & lemon \$28
- CRISPY SKIN SALMON**
pan-fried atlantic salmon with salsa, asparagus & sweet potato crisp \$30
- BAKED SNAPPER** GF
kumara mash, bok choy, snow peas & creamy white wine sauce \$32
- MUSHROOM RISOTTO** GF V
porcini & portobello mushrooms, finished with truffle oil \$22
ADD CHICKEN +\$4 CRISPY PROSCIUTTO +\$4
- FLAME-GRILLED CHICKEN**
fries, slaw & gravy HALF \$18 / WHOLE \$24

DESSERTS

- LEMON CHOCOLATE TART** \$10