

FOUR IN HAND

# BISTRO MENU

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

## STARTERS & SHARE PLATES

- SALMON CEVICHE** GF  
finger lime, citrus & pomegranate \$24
- STEAK TARTARE** GF\*  
eye fillet, capers & dill pickle served w̄ crostini \$22
- CHICKEN LIVER PARFAIT**  
house pickles & grilled sourdough \$16
- SALT & PEPPER SQUID** GF  
chilli, shallots & lemon \$14
- POPCORN CHICKEN**  
crumbed chicken bites served w̄ garlic aioli \$10
- 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 W̄ FRIES**  
blue cheese aioli \$15
- CHEESE BOARD**  
brie, blue, vintage cheddar w̄ lavosh, quince & seasonal fruit \$25

## GRILL

GRILL ITEMS SERVED W̄ 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 w̄ 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 w̄ a choice of 2 sides \$40
- SMOKEY PORK KNUCKLE**  
slow-cooked, served w̄ mustard gravy & a choice of 2 sides \$32
- 1/2kg BEEF RIBS**  
fries, corn cob & dijon mustard \$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 w̄ butter & chives

## SALADS

- SPICY BEEF SALAD**  
eye fillet, beans sprouts, snow peas, shallots & peanuts w̄ a spicy house-made dressing \$24
- KALE & QUINOA SALAD** GF V VG\*  
dukkha, feta cheese & red onion w̄ a poppy seed dressing \$16  
ADD POACHED EGG +\$2 CHICKEN +\$4 LAMB +\$6
- POACHED CHICKEN SALAD** GF  
poached egg, avocado, snow pea tendrils, jerusalem artichoke chips w̄ a light buttermilk dressing \$22

## CLASSICS

- CHICKEN SCHNITZEL**  
panko crumbed, served w̄ slaw, fries & choice of gravy, mushroom or peppercorn sauce \$20
- CHICKEN PARMY**  
classic ham, cheese & tomato parmy served w̄ slaw & fries \$24
- GOURMET CHICKEN & ASPARAGUS PIE**  
in a rich creamy sauce served w̄ a garden salad \$18
- SPINACH & FETTA QUICHE**  
julienne salad w̄ lemon honey vinaigrette \$18
- CORNED BEEF W̄ BÉCHAMEL**  
potatoes, dutch carrots & green beans \$22
- FISH, FRIES & CALAMARI**  
beer battered barramundi, salt & pepper spiced calamari w̄ fries, garden salad, tartar sauce & lemon \$28
- CRISPY SKIN SALMON**  
pan-fried atlantic salmon w̄ 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 w̄ truffle oil \$22  
ADD CHICKEN +\$4 CRISPY PROSCIUTTO +\$4
- FLAME-GRILLED CHICKEN**  
fries, slaw & gravy HALF \$18 / WHOLE \$24

## BURGERS

ALL SERVED ON A MILK BUN W̄ 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

## DESSERTS

- PAVLOVA**  
fresh cream & seasonal fruit \$10
- CHEESE BOARD**  
brie, blue, vintage cheddar w̄ lavosh, quince & seasonal fruit \$25

GF GLUTEN FREE V VEGETARIAN VG VEGAN \* ON REQUEST