

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
- 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
- CHARRED CHORIZO & BAKED OLIVES**
served w̄ grilled sourdough \$24
- 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
SURF & TURF UPGRADE - PRAWNS & CREAMY GARLIC SAUCE +\$6
- 200g GRASSLANDS PREMIUM EYE FILLET** GF
char-grilled to your liking served w̄ a choice of 2 sides \$40
SURF & TURF UPGRADE - PRAWNS & CREAMY GARLIC SAUCE +\$6
- SMOKEY PORK KNUCKLE**
served w̄ seeded mustard, choice of sauce & 2 sides \$36
- BANGERS & MASH**
pork & fennel sausages served w̄ mash, gravy, caramelised onion & greens \$26

SIDES

- KING EDWARD MASH** V, GF \$8
ADD CHEESE +\$1 GRAVY +\$1
- ROCKET & PARMESAN SALAD** V \$8
red onion & balsamic vinaigrette
ADD PROSCIUTTO +\$5
- FRIES** \$7
- SAUTEED KIPFLER POTATOES** GF \$8
- GREEN BEANS** GF V VG* \$8
herb vinaigrette & sea salt
- 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*
hazelnut dukkha, feta cheese & red onion w̄ a poppy seed dressing \$16
ADD POACHED EGG +\$2 CHICKEN +\$5
- CAPRESE SALAD** GF V
buffalo mozzarella, basil, olives, roma tomato w̄ vincotto \$22
ADD PROSCIUTTO +\$5

CLASSICS

- CHICKEN SCHNITZEL**
herb & parmesan crumb, 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
- MUSSELS**
in a creamy white wine sauce w̄ toasted sourdough & kipfler potatoes \$26
- FISH, FRIES & CALAMARI**
beer battered barramundi, salt & pepper spiced calamari w̄ fries, garden salad, tartar sauce & lemon \$28
- CRISPY SKIN SALMON**
wrapped in pancetta & oven baked served w̄ fresh mango salsa & a rocket purée \$32
- BAKED SNAPPER** GF
kumara mash, bok choy, snow peas & creamy white wine sauce \$32
- CORNED BEEF W̄ BÉCHAMEL**
potatoes, dutch carrots & green beans \$22
- ROAST CHICKEN BREAST** GF
wrapped in pancetta, served w̄ a lightly spiced mango purée, kipfler potatoes & fresh asparagus \$22
- MUSHROOM RISOTTO** GF V
porcini & portobello mushrooms, finished w̄ truffle oil \$24
ADD CHICKEN +\$5 PROSCIUTTO +\$5
- FETTUCCINE W̄ SEASONAL VEGETABLES** V VG*
fresh herbs & extra virgin olive oil \$24
ADD CHICKEN +\$5 PRAWNS +\$6

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**
pulled roast chicken w̄ rocket, salsa verde, tomato & pancetta \$22
- VEGGIE BURGER** V
cauliflower rosti, baba ghanoush, lettuce, tomato spanish onion & pickle \$18
ADD AMERICAN CHEESE +\$2 BACON +\$3 BEEF PATTY +\$5 FRIED EGG +\$2

DESSERTS

- PAVLOVA**
fresh cream & seasonal fruit \$10
- PANNA COTTA** GF
berry compote & fresh fruit \$12
- CHEESE BOARD**
brie, blue, vintage cheddar w̄ lavosh, quince & seasonal fruit \$25

GF GLUTEN FREE V VEGETARIAN VG VEGAN * ON REQUEST

PLEASE ADVISE STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS
PRIOR TO ORDERING. THANK YOU