

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 romesco & 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 \$30
- 250g RIVERINE RUMP STEAK** GF  
salad & fries or mash & green beans \$28  
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 \$42  
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 garden salad \$18
- MUSSELS**  
in a creamy white wine sauce w̄ baguette wafers & 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 & 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 \$22
- CHEESEBURGER**  
angus beef, american cheese & mustard, ketchup & pickles \$20
- CHICKEN BURGER**  
pulled roast chicken w̄ rocket, salsa verde, tomato & pancetta \$18
- 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