



FUNCTIONS & EVENTS

105 SUTHERLAND ST PADDINGTON
FUNCTIONS@FOURINHAND.COM.AU 7200 5577

FOUR IN HAND



LEVEL 1

PRIVATE

20 SEATED | 70 COCKTAIL
COMBINED ELIZABETH, SUTHERLAND
AND HARGRAVE ROOM
FEATURES: 3 TV'S, BATHROOM
AND PRIVATE BAR



THE BOARDROOM

PRIVATE

20 SEATED | 30 COCKTAIL
FEATURES: TV



BISTRO

SEMI PRIVATE

40 SEATED
FEATURES: TV

OUR EVENT SPACES



THE ELIZABETH ROOM

PRIVATE

12 SEATED

FEATURES: TV



SUTHERLAND BAR

SEMI PRIVATE

16 SEATED | 30 COCKTAIL

FEATURES: PRIVATE BAR, TV



HARGRAVE ROOM

SEMI PRIVATE

12 SEATED

FEATURES: BATHROOM, TV

FOUR IN HAND

CANAPÉS

\$4 PER PIECE

STUFFED MUSHROOMS

tomato, herbs, cheese

ZUCCHINI FRITTER

sweet corn mayo

SMOKED SALMON WAFER

dill, cream cheese

PINWHEELS

ham, cheese, pickle, flaky pastry

PARFAIT CRISP

chicken liver parfait, crispy wafer, seasonal relish

PIZZA FINGERS

thick crust, tomato, salami, mozzarella

SAUSAGE ROLLS

pork & beef, flaky pastry

TRADITIONAL ARANCINI

bolognese, rice, egg

\$6 PER PIECE

VEGGIE SLIDER

cauliflower rosti, garlic aioli

SYDNEY ROCK OYSTERS

lemon pepper granita or natural

BEETROOT & GIN CURED SALMON

capers, dill, labneh

PRAWN BRUSCHETTA

tomato, onion, basil

CHARRED CHORIZO

romesco, lavosh

STEAK TARTARE

olive oil, micro herbs, sourdough

\$8 PER PIECE

FISH COCKTAIL

battered barramundi, fries, tartare

SKEWERS

satay chicken, beef brisket or lamb kofta

CROQUETTE

slow-cooked pork shoulder, caraway seeds, herbs

SOFT SHELL TACOS

beef, chicken or veg

BEEF BRISKET SLIDER

beef brisket, blue cheese aioli

YORKSHIRE PUDDING

roast beef, gravy, horseradish cream

FOUR IN HAND

STANDARD SET MENU

\$55 ENTRÉE & MAIN | \$65 ENTRÉE, MAIN & DESSERT

ENTRÉE

CHOICE OF

ZUCCHINI FLOWERS ^V
ricotta, sultana, parsley

SALT & PEPPER SQUID ^{GF}
chilli, shallots, lemon

CHICKEN LIVER PARFAIT
house pickles & grilled sourdough

BEEF CARPACCIO
cherry tomato, sesame, fried capers

MAIN

CHOICE OF

MUSHROOM RISOTTO ^V
mascarpone, truffle oil

SNAPPER ^{GF}
kumara, asparagus, white wine butter emulsion

CHICKEN SUPREME
king edward mash, seasonal vegetables

250G BROOKLYN VALLEY PASTURE FED SIRLOIN ^{GF}
mbs 2+, roasted kipfler potato, broccolini, red wine jus

SIDES

TO SHARE

GREEN LEAF SALAD ^{GF V}

DESSERT

CHOICE OF

TIRAMISU

CHEESE BOARD*
selection of 2 Australian cheeses, dried fruit, lavosh

MENUS SUBJECT TO CHANGE

*DESIGNED TO SHARE BETWEEN ALL GUESTS

GF - GLUTEN FREE V - VEGETARIAN

FOUR IN HAND

PREMIUM SET MENU

\$75 ENTRÉE & MAIN | \$80 ENTRÉE, MAIN & DESSERT

TO START

HOUSE BAKED BREAD W WHIPPED BUTTER

WARM MARINATED OLIVES GF V

ENTRÉE

CHOICE OF

SYDNEY ROCK OYSTERS GF

pickled ginger mignonette

SEARED SCALLOPS GF

pea purée, salmon roe, charred spring onion

STEAK TARTARE

eye fillet, capers, dill pickle, sourdough

CHARCUTERIE BOARD*

chef's selection of cured meats, roasted & pickled vegetables, charred baby octopus

MAIN

CHOICE OF

MUSHROOM RISOTTO V

mascarpone, truffle oil

BLUE EYE TREVALLA ANGEL HAIR PASTA

champagne cream, salmon roe, chervil

BALLOTINE OF CORN-FED CHICKEN

chestnuts, heirloom vegetables, pearl barley, sage

LAMB RUMP

caponata, crisp potato, red wine jus

200G GRAIN FED BLACK ANGUS EYE FILLET GF

jerusalem artichoke purée, broccolini red wine jus

SIDES

TO SHARE

MIXED STEAMED GREENS GF V

FRENCH FRIES

DESSERT

CHOICE OF

CRÈME BRÛLÉE

CHEESE BOARD*

selection of 2 Australian cheeses, dried fruit, lavosh

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WHOLE SUCKLING PIG

\$75 PER PERSON

DESIGNED TO SHARE

EXPERIENCE A WHOLE SUCCULENT SUCKLING ROAST PIG CARVED AT YOUR TABLE BY OUR CHEF.

Served with oregano & caraway roast pumpkin, sage & onion jus, salsa verde, your choice of 2 sides.

Requires pre-order 72 hours in advance

Share style for a minimum of 10 people

SIDES

ROCKET & PARMESAN SALAD V GF

GARDEN SALAD V GF

FRIES V

BUTTERY MASH V GF

ROASTED NEW SEASON POTATOES GF

STEAMED SEASONAL VEGETABLES VG GF

SAUTEED FIELD MUSHROOMS V GF

*VEGETARIANS CAN BE ACCOMMODATED WITH A PLATED VEGETARIAN DISH

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*DESIGNED TO SHARE BETWEEN ALL GUESTS

GF - GLUTEN FREE V - VEGETARIAN

FOUR IN HAND

BEVERAGE PACKAGES



STANDARD BEVERAGE PACKAGE

AVAILABLE FOR GROUPS OF 20+

3 HOURS \$55PP | 4 HOURS \$65PP

SPARKLING

THE SHY PIG BRUT CUVEE

WHITE WINE

THE SHY PIG SAUVIGNON BLANC

RED WINE

THE SHY PIG CABERNET MERLOT

TAP BEER

HAHN SUPER DRY

STONE & WOOD PACIFIC ALE

BOTTLED BEER

CASCADE LIGHT

NON-ALCOHOLIC

SOFT DRINK

JUICE

MENUS SUBJECT TO CHANGE

FOUR IN HAND

PREMIUM BEVERAGE PACKAGE

AVAILABLE FOR GROUPS OF 20+

3 HOURS \$70^{PP} | 4 HOURS \$80^{PP}

SPARKLING

CA'VAL PROSECCO

WHITE WINE

TAI NUI SAUVIGNON BLANC

WINERY OF GOOD HOPE CHENIN BLANC

SKIMSTONE CHARDONNAY

ROSÉ

SKIMSTONE SANGIOVESE ROSE

RED WINE

SKIMSTONE SANGIOVESE

BURNS & FULLER SHIRAZ

TAP BEER

HAHN SUPER DRY

CHOICE OF 3 CRAFT BEERS

TAP CIDER

YOUNG HENRYS CLOUDY CIDER

BOTTLED BEER

CASCADE LIGHT

NON-ALCOHOLIC

SOFT DRINK

JUICE