

grazing

HERB & GARLIC BREAD (v)

toasted with melting cheddar cheese | 9

EDAMAME (gf, v)

green soy bean, sea salt | 9

CHUNKY CHIPS (v)

aioli | 9

POTATO WEDGES (v)

sour cream, sweet chilli | 11

MUSHROOM ARANCINI BALLS (v)

rocket & parmesan pesto, truffled aioli, crispy basil | 17

SPICY CHICKEN WINGS

hot sauce, ranch dressing | 17

CHICKEN & GINGER GYOZA

plum sauce, shiso | 16

PORK BELLY

vanilla & parsnip puree, port poached pear, watercress | 18

SNAPPER & PRAWN SPRING ROLLS

pickled chilli relish | 18

SALT & PEPPER CALAMARI

Japanese mayo, lime, Asian herb salad | 18

STICKY CARAMELISED PORK RIBS

twice cooked, sticky black pepper sauce, cashews, shiso | 17

PEKING DUCK PANCAKES

honey bbq char sui pork, cucumber, shallots, coriander, sesame hoisin | 19

BLUE SWIMMER CRAB CAKES

citrus crème fraîche, watercress, fried capers, lemon | 21

british classics

BARNESLEY LAMB CHOP

sarladaise potato, peas, Yorkshire pudding, caramelised onion, mint jelly, cabernet jus | 35

SLOW BRAISED STEAK & GUINNESS PIE

cooked in rich Guinness, creamy mash potato, market vegetables | 27

HOMEMADE LINCOLNSHIRE SAUSAGES

creamy mash potato, caramelised onion, Yorkshire pudding, jus | 26

MIDDLESBROUGH PARMO

chicken schnitzel, béchamel, melting cheese, chips, garden salad | 26

TRADITIONAL BRITISH FISH & CHIPS

beer battered North Atlantic cod, chips, mushy peas, tartare sauce, lemon | 28

SLOW COOKED LAMB SHANK

braised in its own juices with root vegetables, creamy mash potato, broccolini | 34

CHICKEN TIKKA MASALA

steamed rice, naan bread, minted yoghurt, chutney | 26

burgers

PIG 'N' WHISTLE BURGER

wagyu beef patty, bacon, cheese, caramelised onion, beetroot, pickle relish, chunky chips, aioli | 22

SMOKEY BBQ PULLED PORK ROLL

apple sauce, coleslaw, chips | 18



from the grill

The below steaks are served with your choice of two sides

GIANT RUMP 400g, Riverine Premium MB 2+, mushroom sauce | 34

SIRLOIN Grasslands, 300g, mushroom sauce | 39

RIB FILLET 300g, Riverine Premium MB 2+, jus | 41

EYE FILLET (gf) 200g, Riverine Premium MB 2+, jus | 42

mains

SIZZLING SATAY CHICKEN

pineapple, sweet onions, spicy peanut sauce, jasmine rice | 28

FISH OF THE DAY (gf)

cauliflower puree, broad beans, chorizo, kale, potato rosti, beurre blanc | 34

SMOKEY BBQ MEATY PORK RIBS

chips, coleslaw, crispy onion | 35

BRAISED BEEF CHEEKS (gf)

horseradish cream potato, braised red cabbage, golden shallot, watercress, jus | 34

MEATY BEEF RIBS

Riverine Premium MB 2+, slow cooked in a sticky whisky bbq sauce, coleslaw, crispy onion, chips | 36

DUCK À L'ORANGE

crushed sweet potato, pumpkin, wilted cavala nero, orange sauce | 35

NEW ENGLAND STYLE SEAFOOD CHOWDER

prawns, fish, clams, bacon, sourdough | 29

sides

Yorkshire pudding, onion gravy | 4

creamy mash potato | 8

broccolini, burnt butter dressing, almonds | 8

beetroot, fennel, feta & caramelised pecan salad | 9

steamed market vegetables | 9

chunky chips, aioli | 9

garden salad | 8

sarladaise potatoes | 9

coleslaw | 5

steamed rice | 4

extra sauce | 2.5

• Gram weights are approximate. • Tips are most welcome & go to the person(s) who served you. • One bill per table. • All of our food may contain nuts, gluten and shellfish. Although all care is taken, trace elements are unavoidable in all meals. • Our chefs are happy to try & cater for any dietary requirement. Please notify your waiter. • Cakeage fees apply to all cakes brought into the venue. • Surcharges apply to all credit cards (0.94%).

pizza

available from 5pm daily & 12 noon weekends

MARGHERITA

fior di latte, basil, tomato, olive oil | 22

BOSCAIOLA

mushrooms, porcini, asiago cheese, prosciutto, olive oil | 22

AFFUMICATO

pancetta, capsicum, spring onion, mozzarella | 23

PICCANTE

chicken, cacciatore, mushroom, mozzarella, chilli | 24

GAMBERONI

prawns, garlic, mozzarella, tomato, rocket, oil | 25

DI CARNE

sopressa, prosciutto, cacciatore, mozzarella, olives | 26

ALLA ZUCCA (v)

roasted pumpkin, goat's cheese, spinach, pine nuts, red onion | 23

desserts

MOLTEN CHOCOLATE PUDDING

Queensland roasted strawberries, chocolate soil, salted peanut ice cream | 13

BANANA SOUFFLÉ (gf)

chocolate sauce, toasted marshmallow, salted peanut ice cream | 14

STICKY DATE PUDDING

butterscotch sauce, cinnamon crumble, vanilla ice cream | 13

CINNAMON DOUGHNUTS

raspberry coulis, chocolate sauce, vanilla ice cream | 13

FRENCH ICE CREAM CREPE (gf)

warm butterscotch sauce, vanilla bean ice cream, candied pecans | 13

APPLE TARTE TATIN

calvados caramel, Persian pistachio floss, burnt toffee ice cream | 13

extra for lunch

available from 11am - 4pm daily

LUNCH RUMP

220g*, Riverine Premium MB 2+, chunky chips, garden salad, mushroom sauce | 23

ENGLISH PORK PIE

(served chilled) Branston pickles, relish, hot English mustard, watercress, fennel & pecan salad | 18

CORNISH PASTIE

genuine English style, Branston pickle, tomato relish, watercress, fennel & pecan salad | 19

PLOUGHMAN'S LUNCH

half English pork pie (served chilled), vintage cheese, scotch egg, ham, pickles, bread | 23

GRILLED CHICKEN SANDWICH

lettuce, tomato salsa, coriander, avocado, chipotle mayo, chips | 19

MOROCCAN LAMB SALAD

chickpeas, pepita, rocket, tomatoes, capsicum, feta, spiced dressing | 25

HALOUMI & AVOCADO SALAD (v)

roasted pumpkin, rocket, pine nuts, cherry tomato, balsamic dressing | 23

pasta & grains

WILD MUSHROOM RISOTTO (gf, v)

assorted mushrooms, rocket, grana padano, truffle oil | 29

PRAWN & SNAPPER LINGUINE

flame seared prawns, baby calamari, snapper, chilli, garlic, olives, cherry tomatoes | 34