

PRE-ORDER SHEET

SENDER'S DETAILS

NAME:

PHONE:

EMAIL:

ORDER DETAILS

BOOKING NAME:

NUMBER OF PEOPLE:

BOOKING DATE:

BOOKING TIME:

CREDIT CARD DETAILS

Pre-orders CANNOT be processed without credit card information. Your card will only be charged in the event that one or more of your party fails to show, leaving us with wastage.

CARD NUMBER:

EXPIRY DATE:

CCV:

CARDHOLDER'S NAME:

CARDHOLDER'S SIGNATURE:

NAME OF MEAL (If not specified, steaks will be served medium)	QTY	CUSTOMER NAME/S



NOTE: Pre-orders must be submitted by 10.30am to kinggeorge@pignwhistle.com.au on the day of the booking. Call to check availability before submitting the pre-order. Our menus are seasonal and are subject to change. Please check our website for the most recent menus. If not specified, steaks will be served medium. It is the organiser's responsibility for payment of all meals.

KING GEORGE SQUARE
BRISBANE, QLD 4000
PHONE 3106 3193
KINGGEORGE@PIGNWHISTLE.COM.AU
PIGNWHISTLE.COM.AU

BREAKFAST MENU

AVAILABLE 7.00AM – 11.00AM FRIDAY - SUNDAY

SOURDOUGH TOAST

Pepe Saya butter, strawberry jam or Crystal Waters honey | 6

CHUNKY FRUIT & WALNUT TOAST

Pepe Saya butter | 7

BYRON BAY MACADAMIA MUESLI

blueberries, fresh fruit, organic local yoghurt, milk | 15

EGGS BENEDICT

grilled ham, poached eggs, rocket & hollandaise on sourdough | 17

SAVOURY MINCE ON TOAST

poached eggs, tomato chutney, watercress, sourdough toast | 17

BACON & EGGS

grilled bacon, scrambled eggs, rocket, slow roasted tomato, sourdough toast | 18

SPANISH OMELETTE

bacon, mushroom, tomato, asiago, spinach | 18

HALOUMI & AVOCADO (v)

grilled haloumi, poached eggs, rocket, slow roasted tomato, avocado, sourdough toast | 19

THE FULL ENGLISH

grilled bacon, eggs your way, chipolata sausages, bubble & squeak, slow roasted tomato, mushrooms, baked beans, sourdough toast | 21

STEAK & EGGS

grilled rump steak, fried eggs, slow roasted tomato, mushrooms, spinach | 23

BREAKFAST WAFFLES

fresh berries, almonds, butterscotch sauce, vanilla bean ice cream | 17

ADDITIONS

do not constitute a meal & can only be added to the above

tomato, spinach, egg, mushroom, toast | 4

avocado, bacon, sausage, bubble & squeak, smoked salmon | 5

beverages

TEA English breakfast, Darjeeling, peppermint, Earl Grey, green, chamomile

COFFEE cappuccino, flat white, latte, hot mocha, long black, short black, long macchiato,

short macchiato, Vienna coffee, hot chocolate, affogato

JUICE orange, apple, pineapple, cranberry, tomato

• All of our food may contain nuts, gluten and shellfish.

Although all care is taken, trace elements are unavoidable in all meals.

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LUNCH MENU

AVAILABLE | 1.00AM – 4.00PM

to share

- GARLIC BREAD (v)**
toasted with cheesy Welsh rarebit | 9
- CHUNKY CHIPS (v)**
aioli | 9
- POTATO WEDGES (v)**
sour cream, sweet chilli | 11
- SPICY NACHOS (gf, v)**
mozzarella cheese, guacamole, tomato, beans,
pickled jalapeños, capsicum | 19
plus chilli beef | 5
- FRESH & SMOKED SALMON BRANDADE**
Tasmanian smoked salmon dip with
caraway soda bread | 18
- MUSHROOM ARANCINI BALLS (v)**
rocket pesto, truffled aioli, basil | 17
- SPICY CHICKEN WINGS**
hot sauce, ranch dressing, shallot | 17
- FRIED CALAMARI**
spiced salt, shallot & coriander, lime, aioli | 17
- PIGS IN BLANKETS**
pork & veal sausage wrapped in bacon, tomato relish,
horseradish, red elk | 17
- STEAK BITES**
smoked hip pocket steak, parmesan crumb,
hot sauce, ranch, shallot | 17
- FRIED CHICKEN & GINGER GYOZA**
plum sauce, shiso | 16
- TEMPURA WHITING**
local whiting, sauce gribiche, lemon | 21

light meals

- SMOKED CHICKEN SALAD (gf)**
cucumber, new season baby potatoes, dill, fennel pollen,
mint, organic yoghurt | 24
- GRILLED HALOUMI SALAD (v)**
pistachio, rocket, fig, roasted pumpkin,
pomegranate dressing | 24
- LAMB & POMEGRANATE SALAD (gf)**
pistachio, rocket, fig, roasted pumpkin,
pomegranate dressing | 25
- CRISPY SKIN CHICKEN**
chorizo, asparagus, pumpkin & vanilla puree,
watercress & fennel salad, cabernet jus | 30
- MACADAMIA CRUSTED FISH OF THE DAY**
asparagus & tarragon veloute, peas,
kipfler potato, chervil | 34
- MEATY BBQ BEEF RIBS**
Riverine Premium MB 2+, slow cooked in a sticky
whisky bbq sauce, coleslaw, crispy onion, chips | 36
- HANDMADE GNOCCHI (v)**
assorted mushrooms, vine ripened tomato, creamed
spinach, reggiano cheese, porcini butter | 26
- SMOKEY BBQ MEATY PORK RIBS**
chips, coleslaw, crispy onion | 35
- SLOW COOKED PORK BELLY**
rich English ale sauce, bashed neeps & tatties,
caramelised onion, Yorkshire pudding | 30
- PLOUGHMAN'S PLATTER**
traditional English pork pie (served chilled),
leg ham, scotch egg, Red Leicester, pickles, chutney,
toasted bread, vegetables, dips | 25

burgers & rolls

- SOUTHWEST CHICKEN WRAP** grilled chicken, avocado, lettuce, tomato, chipotle mayo, chunky chips | 19
- HALOUMI & AVOCADO WRAP (v)** grilled haloumi, avocado, tomato, rocket, tomato chutney,
chunky chips | 19
- STEAK SANDWICH** lettuce, tomato, beetroot relish, caramelised onion, chunky chips | 21
- PIG 'N' WHISTLE BURGER** wagyu beef, bacon, cheese, caramelised onion, lettuce, tomato, beetroot, pickle,
chips, aioli | 22
add egg: 3 | add haloumi: 5 | double beef: 5
- PULLED PORK ROLL** smoked pork in a chipotle bbq sauce, coleslaw, apple sauce, chunky chips | 20

from the grill

dishes below come with chips & garden salad

- LUNCH RUMP** 220g, Riverine Premium MB 2+, mushroom sauce | 24
- GIANT RUMP** 400g, Riverine Premium MB 2+, mushroom sauce | 37
- RIB FILLET (gf)** 300g, Riverine Premium MB 2+, cabernet jus | 41
- EYE FILLET (gf)** 200g, Riverine Premium MB 2+, cabernet jus | 42

british classics

- ENGLISH PORK PIE**
(served chilled) Branston pickle, hot mustard,
watercress & fennel salad, chips | 18
- BARNSELY LAMB CHOP**
potato gratin, minted peas, Yorkshire pudding,
caramelised onion, cabernet jus | 35
- SLOW BRAISED STEAK & GUINNESS PIE**
cooked in rich Guinness, creamy mash potato,
seasonal vegetables | 27
- HOMEMADE LINCOLNSHIRE SAUSAGES**
creamy mash potato, caramelised onion,
Yorkshire pudding, cabernet jus | 26
- MIDDLESBROUGH PARMO**
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 (gf)**
braised in its own juices with root vegetables,
creamy mash potato, broccolini | 34
- CHICKEN TIKKA MASALA**
steamed rice, naan bread, minted yoghurt,
chutney | 26

sides

- chunky chips | 9
- green beans, beurre noisette (gf) | 9
- broccolini, almonds, sumac dressing (gf) | 11
- garden salad - iceberg, dill, pickled beetroot,
assorted tomatoes, chard & radish (gf) | 9
- creamy mash potato (gf) | 9
- mushy peas | 4
- Yorkshire pudding, onion gravy | 4
- coleslaw (gf) | 5
- herbed new season potatoes (gf) | 8
extra sauce | 3

desserts

- DARK CHOCOLATE PUDDING**
raspberries, crumble, vanilla ice cream | 15
- PASSIONFRUIT PAVLOVA (gf)**
meringue, passionfruit curd, summer berries | 14
- CRÈME CARAMEL**
almond bread | 10

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DINNER MENU

AVAILABLE FROM 4.00PM

to share

- GARLIC BREAD (v)**
toasted with cheesy Welsh rarebit | 9
- CHUNKY CHIPS (v)**
aioli | 9
- POTATO WEDGES (v)**
sour cream, sweet chilli | 11
- SPICY NACHOS (gf, v)**
mozzarella cheese, guacamole, tomato, beans,
pickled jalapeños, capsicum | 19
plus chilli beef | 5
- FRESH & SMOKED SALMON BRANDADE**
Tasmanian smoked salmon dip with
caraway soda bread | 18
- MUSHROOM ARANCINI BALLS (v)**
rocket pesto, truffled aioli, basil | 17
- SPICY CHICKEN WINGS**
hot sauce, ranch dressing, shallot | 17
- FRIED CALAMARI**
spiced salt, shallot & coriander, lime, aioli | 17
- PIGS IN BLANKETS**
pork & veal sausage wrapped in bacon, tomato relish,
horseradish, red elk | 17
- STEAK BITES**
smoked hip pocket steak, parmesan crumb,
hot sauce, ranch, shallot | 17
- FRIED CHICKEN & GINGER GYOZA**
plum sauce, shiso | 16
- TEMPURA WHITING**
local whiting, sauce gribiche, lemon | 21
- PLOUGHMAN'S PLATTER**
traditional English pork pie (served chilled),
leg ham, scotch egg, Red Leicester, pickles, chutney,
toasted bread, vegetables, dips | 25

light meals

- GRILLED HALOUMI SALAD (v)**
pistachio, rocket, fig, roasted pumpkin,
pomegranate dressing | 24
- SMOKED CHICKEN SALAD (gf)**
cucumber, new season baby potatoes, dill, fennel pollen,
mint, organic yoghurt | 24
- LAMB & POMEGRANATE SALAD (gf)**
pistachio, rocket, fig, roasted pumpkin,
pomegranate dressing | 25
- PULLED PORK ROLL** smoked pork in a chipotle bbq
sauce, coleslaw, apple sauce, chunky chips | 20
- PIG 'N' WHISTLE BURGER**
wagyu beef, bacon, cheese, caramelised onion, lettuce,
tomato, beetroot, pickle, chips, aioli | 22
add egg: 3 | add haloumi: 5 | double beef: 5

british classics

- BARNESLEY LAMB CHOP**
potato gratin, minted peas, Yorkshire pudding,
caramelised onion, cabernet jus | 35
- SLOW BRAISED STEAK & GUINNESS PIE**
cooked in rich Guinness, creamy mash potato,
seasonal vegetables | 27
- HOMEMADE LINCOLNSHIRE SAUSAGES**
creamy mash potato, caramelised onion,
Yorkshire pudding, cabernet jus | 26
- MIDDLESBROUGH PARMO**
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 (gf)**
braised in its own juices with root vegetables,
creamy mash potato, broccolini | 34
- CHICKEN TIKKA MASALA**
steamed rice, naan bread, minted yoghurt,
chutney | 26

from the char-grill



dishes below come with your choice of two complimentary sides

- SURF & TURF RUMP** 220g, Riverine Premium MB 2+, local prawns, Bearnaise sauce | 38
- GIANT RUMP** 400g, Riverine Premium MB 2+, mushroom sauce | 37
- SIRLOIN** 300g, Grasslands, pepper sauce | 39
- RIB FILLET (gf)** 300g, Riverine Premium MB 2+, cabernet jus | 41
- EYE FILLET (gf)** 200g, Riverine Premium MB 2+, cabernet jus | 42

mains

- CRISPY SKIN CHICKEN**
chorizo, asparagus, pumpkin & vanilla puree,
watercress & fennel salad, cabernet jus | 30
- MACADAMIA CRUSTED FISH OF THE DAY**
asparagus & tarragon veloute, peas,
kipfler potato, chervil | 34
- MEATY BBQ BEEF RIBS**
Riverine Premium MB 2+, slow cooked in a sticky
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rich English ale sauce, bashed neeps & tatties,
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sides

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- broccolini, almonds, sumac dressing (gf) | 11
- garden salad - iceberg, dill, pickled beetroot,
assorted tomatoes, chard & radish (gf) | 9
- creamy mash potato (gf) | 9
- mushy peas | 4
- Yorkshire pudding, onion gravy | 4
- coleslaw (gf) | 5
- herbed new season potatoes (gf) | 8
- extra sauce | 3

desserts

- DARK CHOCOLATE PUDDING**
raspberries, crumble, vanilla ice cream | 15
- PASSIONFRUIT PAVLOVA (gf)**
meringue, passionfruit curd, summer berries | 14
- STICKY DATE PUDDING**
butterscotch sauce, cocoa caramel,
vanilla ice cream | 15
- CRÈME CARAMEL**
almond bread | 10

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