

starters & share plates

HERB & GARLIC BREAD (v)
toasted with cheddar cheese | 9

MARINATED LOCAL OLIVES | 7

CHUNKY CHIPS (v) aioli | 9

POTATO WEDGES (v)
sour cream, sweet chilli | 11

SNAPPER & PRAWN SPRING ROLLS
lime, sweet chilli & lemongrass dip | 18

MUSHROOM ARANCINI BALLS (v)
rocket & parmesan pesto, truffled aioli,
crispy basil | 17

SPICY CHICKEN WINGS
hot sauce, ranch dressing | 17

FRIED CHICKEN & GINGER GYOZA
plum sauce, shiso | 16

CRISPY CHICKEN BITES (gf)
marinated chicken coated in spiced flour,
Jap mayo, charred lime | 17

PIGS IN BLANKETS
sausages wrapped in bacon, horseradish cream,
red elk, tomato chutney | 19

LAMB KOFTA
minted yoghurt, naan bread,
Indian onion salad | 17

SALT & PEPPER SQUID (gf)
flash fried, jap mayo, charred lime | 18

FRESHLY SHUCKED OYSTERS (gf)
lime caviar | ½ doz: 23 | doz: 36

KILPATRICK OYSTERS
bacon, Worcestershire | ½ doz: 24 | doz: 38

light meals & salads

PIG 'N' WHISTLE BURGER
wagyu beef, bacon, cheese, caramelised onion,
beetroot, pickle, chunky chips, aioli | 22

add egg: 3 | add jalapeños: 1 | add haloumi: 5
double beef: 5

GRILLED HALOUMI SALAD (v)
rocket, spinach, tomato, chickpeas, balsamic onions,
beetroot, seeded mustard dressing | 24

CHAR-GRILLED SPICED LAMB SALAD
cous cous, fire roasted capsicum, goat's cheese,
rocket, heirloom tomatoes, balsamic onions,
organic yoghurt | 25

mains

SLOW COOKED PEPPERED PORK BELLY
carrot & parsnip puree, balsamic Brussels,
champ potatoes, crackling, pepper sauce | 35

BEEF SHANK
bubble & squeak, Yorkshire pudding,
peas | 37

FISH OF THE DAY (gf)
sweet carrot puree, ratatouille, kipfler potatoes,
burnt lemon | 35

CHICKEN TIKKA MASALA
steamed rice, naan bread, minted yoghurt,
chutney | 26

VEGETARIAN LASAGNE (v)
salsa rossa, goat's cheese, zucchini flower | 26

pizza

traditional Italian hand-stretched pizzas

MARGHERITA (v)
fior di latte, basil, tomato, olive oil | 22

ALLA ZUCCA (v)
roasted pumpkin, goat's cheese, spinach, pine nuts,
red onion | 23

LA FINOCCIO
chilli, salami, fennel, spring onion, mozzarella | 24

AL POLLO
chicken, porcini, cacciatore, fior di latte,
olives | 24

MARE E MONTE
tiger prawns, sopressa salami, prosciutto,
rocket, garlic, olives | 25

GAMBERONI
tiger prawns, garlic, mozzarella, tomato,
basil, olive oil | 25

DI CARNE
sopressa salami, prosciutto, cacciatore, fior di latte,
olives, basil | 25

QUATTRO FORMAGGI
Scamorza, mozzarella, fior de latte,
gorgonzola, | 23

• 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%).



from the char-grill

all dishes come with your choice of two complimentary sides

GIANT RUMP 400g, Riverine Premium MB 2+, mushroom sauce | 37

FLANK STEAK 500g, served pink, Rangelands, Café de Paris butter | 35

REEF & BEEF 220g, Riverine Premium MB 2+ rump steak, garlic prawns, Café de Paris butter | 38

SIRLOIN 300g, Grasslands, pepper sauce | 39

EYE FILLET 200g, Riverine Premium MB2+, pepper sauce | 44

RIB FILLET 300g, Riverine Premium MB 2+, red wine jus | 42

SMOKEY BBQ MEATY PORK RIBS smokey bbq sauce | 35

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, jus | 26

MIDDLESBROUGH PARMO
CHICKEN SCHNITZEL
béchamel, melting cheese, chips, garden salad | 26

TRADITIONAL BRITISH FISH & CHIPS
beer battered North Atlantic cod, British chip shop
chips, mushy peas, tartare sauce, lemon | 28

SLOW COOKED LAMB SHANK
braised in its own juices with root vegetables,
creamy mash potato, broccolini | 34

sides

Yorkshire pudding, onion gravy | 4

crispy fried onions | 4

mushy peas | 4

coleslaw | 4

creamed potato mash | 7

British chip shop chips | 8

garden salad, house dressing | 9

steamed vegetables, butter | 9

garlic mushrooms | 9

balsamic brussels | 7

ratatouille | 9

desserts

BAILEYS CHEESECAKE
Oreo crumble, raspberry macaron | 15

CHOCOLATE FONDANT
popping candy, cointreau & orange parfait | 15

APPLE CRUMBLE
rhubarb foam, cookie dough ice cream | 14

SPOTTED DICK
jam roly poly, salted caramel, English custard | 14

STICKY DATE PUDDING (v)
butterscotch, salted peanut ice cream,
candy floss | 13