

TO SHARE

Garlic bread <u>w</u> cheesy welsh rarebit (v)	10
Chunky chips <u>w</u> aioli	10
Potato wedges <u>w</u> sour cream, sweet chilli (v)	12
Chicken & ginger gyoza <u>w</u> plum sauce	16
Chicken wings <u>w</u> hot sauce	17
Flash fried calamari <u>w</u> spiced salt, lime, aioli	18
Mushroom arancini balls (v)	18
Spicy nachos <u>w</u> guacamole, jalapeños (gf, v)	19
add chilli beef	6
Snapper & prawn spring rolls	19
Persian beef skewers <u>w</u> labna, sumac (gf)	19
Tasting Platter – mushroom arancini, snapper & prawn spring rolls, chicken wings, chicken gyoza, olives, rocket pesto, pumpkin dip, crackers	39

BURGERS & WRAPS

Wagyu beef burger, caramelised onion, lettuce, tomato <u>w</u> chips	23
Grilled chicken burger, tomato, chipotle mayo <u>w</u> chips	23
Broadbean falafel wrap, avocado, relish <u>w</u> chips (vegan)	23
Add haloumi to a burger, wrap	5

PIZZA

Margherita – mozzarella, basil, tomato (v)	23
Al pollo – chicken, chilli, cacciatore, mozzarella	25
Gamberoni – tiger prawns, garlic, mozzarella, tomato, basil, olive oil	27
Di carne – sopressa salami, prosciutto, cacciatore, mozzarella, olives, basil	27
Tartufo – mushroom, pesto, mozzarella (v)	27



PREMIUM RIVERINE STEAK

served with pepper or mushroom sauce

Petite rump, 220g <u>w</u> chips, garden salad	24
Grasslands sirloin, 300g <u>w</u> chips, garden salad	36
Rump, 400g <u>w</u> chips, garden salad	37

MAINS

Middlesbrough chicken parmo <u>w</u> béchamel, cheese, chips, garden salad	28
Homemade lincolnshire sausages <u>w</u> mash potato, caramelised onion, Yorkshire pudding	28
Steak & Guinness pie <u>w</u> creamy mash potato, seasonal vegetables	29
Two pot chicken & dahl curry <u>w</u> rice, naan bread, minted yoghurt, chutney	29
Traditional British fish & chips (Atlantic cod) <u>w</u> salad, mushy peas, tartare sauce	30
Slow cooked lamb shank <u>w</u> root vegetables, creamy mash, broccolini (gf)	35
Smokey bbq pork ribs <u>w</u> chips, coleslaw, crispy onion	39

SALADS

Moroccan chicken salad – wild grains, cauliflower, mint, zucchini, onion	26
Haloumi salad – wild grains, cauliflower, mint, zucchini, onion (v)	26

SIDES

Extra sauce	3
Yorkshire pudding <u>w</u> onion gravy	5
Coleslaw (gf)	5
Creamy mash potato (gf)	8
Garden salad – iceberg <u>w</u> dill, pickled beetroot, assorted tomatoes, chard, radish (gf)	10

DESSERTS

Callebaut Belgian chocolate pudding <u>w</u> raspberries, crumble, vanilla bean ice cream	14
Sticky date pudding <u>w</u> butterscotch sauce, cocoa caramel, vanilla bean ice cream	14

CHEF'S CREATIONS

Our chefs would love to share their own special creations with you.

Please see staff for the chef's daily special.

- Gram weights are approximate.
- One bill per table.
- All of our food may contain nuts, gluten and shellfish.
- Cakeage fees apply to all cakes brought into the venue.
- Surcharges apply to all Visa & Mastercard transactions (0.663%), American Express (1.60%)

PIG 'N' WHISTLE

BRUNSWICK STREET

DRAUGHT BEER SELECTION

Furphy (Geelong)
Rogers (Geelong)
Hahn Super Dry (NSW)
James Squire (NSW)
Stone and Wood (NSW)
Orchard Crush Apple Cider (NSW)
Bulmers Cider (UK)
XXXX Gold (QLD)
Heineken (Netherlands)
Guinness (Ireland)
Asahi (Tokyo)
Ask about our Guest Taps

FINE WINE ON TAP

2018	Jacqueline's Ridge Sauvignon Blanc	Marlborough
2018	Clark Estate Pinot Gris	Marlborough
2017	Jacqueline's Ridge Pinot Noir	Marlborough
2016	Dowie Doole Cab Shiraz Merlot	McLaren Vale

SPARKLING & CHAMPAGNE

2019	Innocent Bystander Pink Moscato	Yarra Valley
NV	Domaine Chandon	Yarra Valley
NV	Da Luca Prosecco	Veneto, Italy
NV	Veuve Clicquot	Reims, France
NV	Charles Pelletier Blanc De Blanc	Burgundy, France
NV	Rumball Sparkling Shiraz	Coonawarra

CHARDONNAY

2019	Dominique Portet 'Fontaine'	Yarra Valley
2018	St Huberts	Yarra Valley
2018	Stonier	Mornington Peninsula
2016	Dog Point	Marlborough

RIESLING

2019	St Hallet	Eden Valley
2009	Petaluma 'Project Co'	Adelaide Hills
2017	Grosset 'Springvale'	Clare Valley

SAUVIGNON BLANC

2019	Babich 'Black Label'	Marlborough
2019	Mt Trio	Porongurup, WA
2018	Dowie Doole	Adelaide Hills
2019	Shaw & Smith	Adelaide Hills

PINOT GRIS, GRIGIO & VARIETALS

2018	Nepenthe Pinot Gris	Adelaide Hills
2018	Corte Giara Pinot Grigio	Veneto, Italy
2016	Henschke 'Louis' Semillon	Eden Valley

PINOT NOIR

2018	Mike Press	Adelaide Hills
2017	Palliser 'Pencarrow'	Martinborough
2018	Coombe Farm	Yarra Valley
2018	Kooyong 'Massale'	Mornington Peninsula

MERLOT

2014	Brini Merlot	McLaren Vale
2016	Sirromet 'Signature Collection'	Granite Belt
2015	Craggy Range 'Te Kahu'	Hawkes Bay

CABERNET SAUVIGNON

2017	Angove 'Family Crest'	McLaren Vale
2017	Jim Barry 'Cover Drive'	Clare Valley
2016	Hay Shed Hill	Margaret River
2013	Parker Estate 'Terra Rossa'	Coonawarra

SHIRAZ

2018	Jacqueline's Ridge	Barossa Valley
2018	Lake Breeze	Langhorne Creek
2017	Wolf Blass 'Grey Label' Shiraz	McLaren Vale
2016	Penfolds Bin 28	South Australia

ROSE, RED VARIETALS & BLENDS

2020	Bird In Hand Rose	Adelaide Hills
2018	Alamos Malbec	Argentina
2015	Henschke 'Henry's Seven' Shiraz Grenache	Eden & Barossa

FORTIFIEDS

NV	Penfolds Club Reserve Port	South Australia
NV	Penfolds Grandfather Port	South Australia
NV	Campbells Topaque	Rutherglen

Vintages may vary according to availability

PIG 'N' WHISTLE

BRUNSWICK STREET

FROM THE CELLAR

MAGNUMS

2007	Penfolds 'St Henri' Shiraz	South Australia
2003	Penfolds 'Bin 389' Cab Shiraz	South Australia
2004	Penfolds 'Magill Estate' Shiraz	South Australia
2009	Vasse Felix 'Heytesbury' Cab Sauv	Margaret River
2008	Yalumba 'The Menzies'	Coonawarra

CABERNETS

2005	D'areberg 'The Coppermine Rd'	McLaren Vale
2012	Jacob's Creek 'St Hugo'	Coonawarra
1997	Petaluma Cabernet Merlot	Coonawarra
2009	Grosset 'Gaia'	Clare Valley
2012	Vasse Felix 'Heytesbury'	Margaret River
2011	Penfolds 'Bin 407'	South Australia
2010	Howard Park 'Abercrombie'	Western Australia
2009	Leeuwin 'Art Series'	Margaret River

SHIRAZ

2013	John Duval 'Entity'	Barossa Valley
2009	Coriole 'Lloyd Reserve'	McLaren Vale
2014	Dutschke 'St Jakobi'	Barossa Valley
2007	Kilikanoon 'Oracle'	Clare Valley
2004	Wynn's 'Michael'	Coonawarra
2008	Jacobs Creek 'Centenary Hill'	Coonawarra
2005	Seppelts 'Benno'	Bendigo
2008	Elderton 'Command'	Barossa Valley
2013	Turkey Flat	Barossa Valley
2008	Peter Lehmann 'Stonewell'	Barossa Valley
2004	Henschke 'Mt Edelstone'	Eden Valley
2010	Penfolds 'St Henri'	Magill Estate

PINOT NOIR, SINGLE VARIETALS & BLENDS

2013	Felton Rd 'Block 3' Pinot Noir	Central Otago
2010	Penfolds Cellar Reserve Tempranillo	McLaren Vale
2006	Katnook Estate Merlot	Coonawarra
2014	Clonakilla Shiraz Viognier	Canberra
2009	Charles Melton 'Nine Popes'	Barossa Valley
2011	Penfolds 'Bin 389' Cabernet Shiraz	South Australia

Vintages may vary according to availability

COCKTAILS

APERITIFS

PAMPELLE NEGRONI

ruby grapefruit aperitif, martini rosso, tanqueray rangpur, orange peel

AMERICANO

sweet vermouth, campari & soda, served short with fresh orange

BIANCO & TONIC

bianco vermouth, served long with tonic water, rosemary & orange

SPRITZ & SPARKLING

APEROL SPRITZ

aperol, prosecco, soda, orange

CUCUMBER & ELDERFLOWER SPRITZ

elderflower liqueur, prosecco, soda, cucumber

CHAMBORD SPRITZ

chambord, prosecco, soda, strawberries, lime

PAMPELLE SPRITZ

ruby grapefruit aperitif, prosecco, soda, grapefruit

FLOR DE SEVILLA FRENCH 75

bittersweet orange flower tanqueray, lemon, sugar, prosecco

CHAMPAGNE JULIP

bulleit bourbon, ginger beer, prosecco, mint

SUMMER REFRESHERS

LUSH AGAVE

don julio tequila, aperol, passionfruit, rhubarb bitters, pineapple juice, shaken and served straight up

LYNCHBURG LEMONADE

jack daniels, agave nectar, fresh lemon, old style lemonade, served long

GIN & ELDERFLOWER COLLINS

gordons gin, elderflower liqueur, lemon juice, old style lemonade, served long

STRAWBERRY JAM MOJITO

pampero white rum, strawberry liqueur, lime, mint, strawberry jam, soda

CROWD FAVOURITES

ESPRESSO MARTINI

smirnoff vodka, coffee liqueur, cold brew coffee, sugar

VANILLA COSMOPOLITAN

vanilla vodka, triple sec, lime, cranberry

POMEGRANATE MARGARITA

pomegranate liqueur, don julio tequila, lime, salt

FRENCH MARTINI

chambord, vodka, pineapple juice

DARK & SPICY

captain morgan spiced rum, ginger beer, lime, fresh chilli

BOURBON AGAVE OLD FASHIONED

bulleit bourbon, agave nectar, bitters, orange peel