

TO SHARE

Garlic bread <u>w</u> cheesy welsh rarebit (v)	10
Chunky chips <u>w</u> aioli (v)	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) add chilli beef	19 6
Snapper & prawn spring rolls	19
Moroccan beef skewers <u>w</u> labna, sumac (gf)	19
Smoked salmon bruschetta <u>w</u> dill crème fraîche	18

BURGERS & WRAPS

Wagyu beef burger, caramelised onion, lettuce, tomato, cheese <u>w</u> chips	23
Grilled chicken wrap, tomato salsa, chipotle mayo <u>w</u> chips	23
Broadbean falafel wrap, avocado, relish <u>w</u> chips (vegan)	23
Add bacon to a burger, wrap	5
Gluten free bun	3

PIZZA

Available Mon-Wed from 4pm, Thu-Sun all day

Margherita – fior di latte, basil, tomato (v)	23
Al pollo – chicken, chilli, cacciatore, fior di latte	25
Gamberoni – tiger prawns, garlic, mozzarella, tomato, basil, olive oil	27
Di carne – sopressa salami, prosciutto, cacciatore, fior di latte, olives, basil	27
Tartufo – mushroom, pesto, asiago cheese (v)	27
Gluten free available	5



PREMIUM RIVERINE STEAK

served with pepper, mushroom sauce or jus (gf)

Petite rump, 220g <u>w</u> chips, garden salad (available until 4pm daily)	24
Grasslands sirloin, 300g <u>w</u> chips, garden salad	36
Rump, 400g <u>w</u> chips, garden salad	37
Eye fillet, 200g <u>w</u> truffled mashed potato, broccolini, roasted mushroom	42

MAINS

Handmade gnocchi <u>w</u> mushrooms, creamed spinach, parmigiano-reggiano (v)	28
Middlesbrough chicken parmo <u>w</u> béchamel, cheese, chips, garden salad	28
Homemade Lincolnshire sausages <u>w</u> mash potato, caramelised onion, Yorkshire pudding (gf on request)	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
Sizzling satay chicken, pineapple, sweet onions, spicy peanut sauce, rice (gf)	29
Slow cooked lamb shank <u>w</u> root vegetables, creamy mash, broccolini (gf)	35
Barramundi <u>w</u> peas, carrots, crisp prosciutto, capers, lemon butter sauce (gf)	37
Smokey bbq pork ribs <u>w</u> chips, coleslaw, crispy onion	39

SALADS

Persian chicken & grilled calamari salad – pickled beetroot, almonds, pomegranate, mint yoghurt (gf, keto)	27
Persian grilled haloumi & feta salad – pickled beetroot, almonds, pomegranate, mint yoghurt (gf, keto, v)	27
Grilled prawn & calamari salad – mango, vermicelli, kaffir lime, chilli, peanut, nam jim	27

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

Scorched passionfruit curd pavlova (gf)	14
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
French ice cream crêpes <u>w</u> butterscotch sauce, candied pecans, vanilla bean ice cream (gf)	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%)



TRADITIONAL HIGH TEA

Served on a 3 tiered high tea stand consisting of:

A medley of dainty sandwiches, petite savoury hors d'oeuvre, Devonshire scone with cottage jam and cream, assorted petite cakes & dainty sweets

Served with your choice of:

Grande coffee or a pot of tea (please select from our range of 35 teas)	42pp
2 hours bottomless Prosecco	69.5pp

DEVONSHIRE STYLE CREAM TEA

Fresh scones with cottage raspberry jam & cream served with your choice of coffee or a pot of tea 14.5

KIDS' BUNNY MORNING TEA

Two dainty sandwiches, Devonshire scone with cottage jam and cream, selection of petite cakes and sweets, glass of juice or soft drink 18.5



RIBBON SANDWICHES

Smoked salmon, crème fraiche, dill, capers & lemon zest

Chicken, thyme, avocado & herb mayo

Leg ham, mustard, lettuce & piquant African relish

Egg, chives, lettuce & creamy mayonnaise

17.5 | 19.8 (smoked salmon only)

A serve includes an assortment of four varieties, gluten free & vegetarian high tea available on request

PETIT FOURS

A delightful plate of assorted petit fours to accompany your tea or coffee 14

Available Wednesday to Sunday until 4pm – Bookings preferred

KIDS

\$12

KIDS' CHEESEBURGER

beef, cheese, tomato sauce,
brioche bun, chips

KIDS' FISH

battered Atlantic cod, chunky chips,
tartare, lemon

CHICKEN NUGGETS

chunky chips, tomato sauce

NACHOS

mozzarella, guacamole, smoked tomato,
beans, sour cream

VANILLA BEAN ICE CREAM

chocolate topping | 3

All of our food may contain nuts, gluten and shellfish.
For children 12 and under.



PIG 'N' WHISTLE

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INDOOROOPILLY

FINE WINE ON TAP

NV	West Cape Howe Moscato	Mount Barker
2019	Jacqueline's Ridge Sauvignon Blanc	Marlborough, NZ
2018	Mohua Pinot Gris	Central Otago, NZ
2017	Audrey Wilkinson Chardonnay	Orange
2017	Jacqueline's Ridge Pinot Noir	Marlborough
2017	Kaesler 'Stonehorse' Shiraz	Barossa Valley

WINE BY THE GLASS

NV	Da Luca Prosecco	Veneto, Italy
NV	Mumm Grand Cordon	Reims, France
2018	Hesketh 'Watervale' Riesling	Clare Valley
2019	Villa Maria 'Wairau Reserve' Sauvignon Blanc	Marlborough, NZ
2019	Dowie Doole Rose	McLaren Vale
2017	Mike Press Merlot	Adelaide Hills
2018	Angove 'Family Crest' Cab Sauv	McLaren Vale
2018	Rusden 'Ripper Creek' Shiraz Cab	Barossa Valley

SPARKLING & CHAMPAGNE

NV	Charles Pelletier Blanc De Blanc	Burgundy, France
NV	Mumm Grand Cordon	Reims, France
NV	Veuve Clicquot	Reims, France
NV	Da Luca Prosecco	Veneto, Italy
NV	Chandon	Yarra Valley

RIESLING

2018	Hesketh 'Watervale'	Clare Valley
2011	Pewsey Vale 'Contours'	Eden Valley
2018	Penfolds 'Bin 51'	Eden Valley
2006	Crawford River Reserve	Henty
2015	Balthasar Röss Kabinett	Rheingau, Germany

SAUVIGNON BLANC

2020	Shaw & Smith	Adelaide Hills
2019	Symphony Hill Reserve	Granite Belt
2019	Villa Maria 'Wairau Reserve'	Marlborough, NZ
2019	Craggy Range 'Te Muna Road'	Martinborough, NZ
2019	Mt Trio	Porongurup

CHARDONNAY

2019	Dowie Doole	Blewitt Springs
2016	Domaine William Fevre Petit Chablis	Chablis, France
2018	Kooyong 'Clonale'	Mornington Penin.

PINOT GRIS, GRIGIO & VARIETALS

2016	Hugel 'Gentil' (Gewurz, Gris, Riesling)	Alsace, France
2011	Huber Gruner Veltliner	Austria
2017	Whistler 'What The Front?' White Blend	Barossa Valley
2019	Witches Falls Verdelho	Granite Belt
2018	Morgan & Gill Verdelho	South Burnett
2019	Devil's Lair 'Hidden Cave' SBS	Margaret River
2019	Corte Giara Pinot Grigio	Veneto, Italy
2016	Cantine Lamberti Soave	Veneto, Italy

ROSE

2019	Dowie Doole	McLaren Vale
2019	Whistler 'Dry as a Bone'	Barossa Valley
2018	AIX	Provence, France

PINOT NOIR

2015	Domaine Faiveley 'Clos Du Roy'	Burgundy, France
2018	Rabbit Ranch	Central Otago, NZ
2018	Springvale	Freycinet
2017	Fromm 'La Strada'	Marlborough, NZ
2014	La Crema	Monterey, USA
2014	Aronui	Nelson, NZ
2015	Monocole	Orange
2008	Seville Estate	Yarra Valley
2011	Toolangi	Yarra Valley

RED VARIETALS & BLENDS

2014	Cape Mentelle Zinfandel	Margaret River
2010	Penfolds Cellar Release Tempranillo	McLaren Vale
2017	Bodega Catena Zapata Malbec	Mendoza, Argentina
2012	E. guigal Cotes Du Rhone	Rhone Valley, France
2015	Conde Valdemar Tempranillo	Rioja, Spain
2014	Clovely Estate Il Taglio Blend	South Burnett
2016	Aquilani Sangiovese	Tuscany, Italy
2015	Burchino Chianti	Tuscany, Italy

MERLOT

2017	Mike Press	Adelaide Hills
2015	Craggy Range 'Te Kahu'	Hawkes Bay, NZ
2015	Margan	Hunter Valley
2016	Dowie Doole	McLaren Vale

Vintages may vary according to availability

PIG 'N' WHISTLE

INDOOROOPILLY

CABERNETS & BLENDS

2014	Rockford 'Rifle Range'	Barossa Valley
2012	Langmeil 'Blacksmith'	Barossa Valley
2013	Peter Lehmann 'Mentor'	Barossa Valley
2013	Silver Palm	Californian North Coast, USA
2017	Hollick	Coonawarra
2014	Lake Breeze	Langhorne Creek
2009	Sandalford Reserve	Margaret River
2018	Hay Shed Hill	Margaret River
2015	Cape Mentelle 'Trinders' Cab Merlot	Margaret River
2010	Leeuwin 'Art Series'	Margaret River
2005	Sandalford 'Prendiville'	Margaret River
2018	Angove 'Family Crest'	McLaren Vale
2006	D'arenberg 'The High Trellis'	McLaren Vale
2014	Yering Station	Yarra Valley

SHIRAZ & BLENDS

2014	Shaw & Smith	Adelaide Hills
2017	Jacqueline's Ridge	Barossa Valley
2018	Rusden 'Ripper Creek' Shiraz Cab	Barossa Valley
2017	Michael Hall 'Sang de Pigeon'	Barossa Valley
2010	Seppelt 'The Benno'	Bendigo
2015	Frankland Estate	Frankland River
2010	Seppelt 'St Peters'	Grampians
2014	Lake Breeze 'Section 54'	Langhorne Creek
2017	The Battle Of Bosworth	McLaren Vale
2016	Penfolds 'Bin 28'	South Australia
2009	Penfolds 'St Henri'	South Australia
2012	Brown Brothers 'Patricia'	Victoria

DESSERT WINE & FORTIFIEDS

2016	De Bortoli 'Noble One'	NSW
2016	Tim Adams Botrytis Riesling	Clare Valley
NV	Valdespino 'El Candado' Pedro Ximenez	Jerez, Spain
NV	Stanton & Killeen 'Classic' Muscat	Rutherglen
NV	Campbells Topaque	Rutherglen
NV	Penfolds Club Reserve Port	South Australia
NV	Penfolds 'Grandfather' Port	South Australia
1993	Seppelts 21 Year Old Para Liqueur Port	South Australia

Vintages may vary according to availability

BEER & CIDER ON TAP

Bulmers Apple Cider
James Squire 150 Lashes Pale Ale
Tooheys New
Stone & Wood Pacific Pale Ale
Little Creatures Pale Ale
Stella Artois
Heineken
Furphy
Old Speckled Hen
Guinness
Hahn Super Dry
XXXX Gold
James Squire Ginger Beer

Feature beer - ask staff for details

BEER TASTING PADDLE

Your choice of 4 beers on tap

COCKTAILS TO SHARE

PINK & TONIC

gordon's pink gin, tonic, strawberries, blueberries

ORANGE FIZZ

tanqueray sevilla gin, soda, fresh orange, lemon & lime

JONESY BOY SPIKED ICED TEA

southern comfort, peach ice tea, fresh lemon, peach

CUBAN RUM PUNCH

coruba original rum, pineapple juice, orange juice, grenadine, bitters

CLASSIC PIMMS

pimms, fresh seasonal fruit, cucumber, mint, lemonade, ginger ale

FOR ONE

APEROL SPRITZ

aperol, prosecco, soda, orange

ESPRESSO MARTINI

smirnoff vodka, kahlua, vanilla, fresh espresso

CHATEAU FRAMBOISE

smirnoff vodka, chambord, raspberry, lemon

LONG ISLAND ICED TEA

vodka, gordon's gin, jose cuervo tequila, cointreau, lemon, cola

SOURS

amaretto, whiskey, tequila, pisco

JAPANESE SLIPPER

midori, cointreau, lime

LYCHEE MARTINI

smirnoff vodka, lychee liqueur, lychee juice

PASSIONFRUIT MOJITO

smirnoff passionfruit & lime vodka, lime, mint passionfruit puree

Bespoke and classic cocktails available on request