

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

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 bacon to a burger, wrap	5

SALADS

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



KING GEORGE SQUARE

PREMIUM RIVERINE STEAK

served with pepper or mushroom sauce

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

MAINS

Cauliflower steak <u>w</u> hummus, fried chickpeas, pomegranate, zhug sauce (v)	24
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

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

KING GEORGE SQUARE

DRAUGHT BEER SELECTION

James Squire 150 Lashes
Heineken
XXXX Gold
Bulmers Original
Hahn Super Dry
James Squire Ginger Beer
Guinness
Stone & Wood Pacific Ale
Tooheys New
James Squire Broken Shackles
Balter XPA

BOTTLED PRODUCTS

Peroni Nastro Azzuro
Corona
Hahn Premium Light
Asahi
Pure Blonde
Heineken Zero
Peroni Leggera
Sommersby Cider Apple / Pear
Rekorderlig Cider Strawberry & Lime
Bundaberg Rum & Cola
Jim Beam & Cola
Jack Daniel's & Cola
Canadian Club & Dry

SPARKLING & CHAMPAGNE

NV	Croser	Adelaide Hills
NV	Innocent Bystander Pink Moscato	Yarra Valley
NV	Da Luca Prosecco	Veneto, Italy
NV	Mumm Grand Cordon	Reims, France
NV	Veuve Clicquot	Reims, France

Vintages may vary according to availability

WHITE WINES

2019	St Hallet Riesling	Eden Valley
2019	Jacqueline's Ridge Sauvignon Blanc	Marlborough
2018	Wild Rock Sauvignon Blanc	Marlborough
2020	Shaw & Smith Sauvignon Blanc	Adelaide Hills
2019	Opawa Pinot Gris	Marlborough
2019	Corte Giara Pinot Grigio	Veneto, Italy
2019	Dowie Doole Chardonnay	Blewitt Springs
2016	Dog Point Chardonnay	Marlborough

RED WINES

2019	Dowie Doole Rose	McLaren Vale
2018	Lavau Rosé	Rhone Valley
2018	Peregrine 'Saddleback' Pinot Noir	Central Otago
2019	Paringa Estate 'PE' Pinot Noir	Mornington Pen.
2017	Mike Press Merlot	Adelaide Hills
2017	Sirromet Merlot	Granite Belt, QLD
2018	Coriole 'Songbird' Cab Sauvignon	McLaren Vale
2013	Peter Lehmann 'Mentor' Cab Sauvignon	Barossa Valley
2017	Jacqueline's Ridge Shiraz	Barossa Valley
2018	Elderton Estate Shiraz	Barossa Valley
2010	Penfolds 'St Henri' Shiraz	South Australia

COCKTAILS

PASSIONFRUIT MOJITO

white rum, passoa liqueur, passionfruit pulp, lime & mint

ESPRESSO MARTINI

vodka, kahlúa liqueur, mantle & moon freshly brewed espresso

APEROL SPRITZ

aperol, prosecco, soda, orange

LYCHEE MARTINI

vodka, paraiso liqueur, lychee, lemon juice

LONG ISLAND ICE TEA

white rum, tequila, vodka, gin, cointreau, lemon juice

PINK GIN SPRITZ

pink gin, prosecco, soda, strawberries

MARGARITA

tequila, cointreau, sugar syrup, lime juice

COSMOPOLITAN

vodka, cointreau, lime, cranberry juice