

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



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
Eye fillet, 200g <u>w</u> truffled mashed potato, broccolini, roasted mushroom	42

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
Sizzling satay chicken, pineapple, sweet onions, spicy peanut sauce, rice	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	37
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 & CAKES

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
Daily muffin	6
Chocolate brownie (gf)	6
Carrot cake	9
New York cheesecake	9
Lemon meringue tart	9
Tiramisu	10
Belgian couverture chocolate cake	10

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

BREAKFAST

Full English “fry-up” – poached eggs, bacon, sausage, tomato, mushroom, bubble & squeak, baked beans, toast	21
Eggs benedict – poached eggs, spinach, hollandaise, croissant, tomato with ham: 20 salmon: 23 mushroom (v): 19	
Eggs & haloumi – poached eggs, haloumi, avocado, spinach, roasted mushroom, tomato, sourdough toast	22
Bacon & eggs – bacon, poached eggs, bubble & squeak, sourdough	16
Organic granola – muesli, yoghurt, fresh berries, crystallised pepitas, fresh dates, milk	16
Artisan sourdough toast – Grange preserves, cultured butter, roasted pumpkin seeds	11
Avocado on toast – avocado & feta on sourdough	11
Artisan fruit ‘n’ nut bread – cultured butter, dry figs	9

FOR THE KIDS

Pancakes, maple syrup	9
Sausage, scrambled eggs on toast	9

ADDITIONS

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

Grilled tomato, spinach, poached egg, mushrooms, toast, avocado, scotch egg, Yorkshire pudding	4
Bacon, sausage, bubble & squeak, cold smoked salmon	4
Haloumi	5
GF bread available on request.	

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KIDS' CHEESEBURGER

beef, cheese, tomato sauce,
brioche bun, chips

KIDS' FISH

battered Atlantic cod, chunky chips,
tartare, lemon

CHICKEN NUGGETS

chunky chips, tomato sauce

KIDS' SAUSAGES

mash potato, tomato sauce

KIDS' VEGGIE LASAGNE

chunky chips, tomato sauce

NACHOS

mozzarella, guacamole, smoked tomato,
beans, sour cream

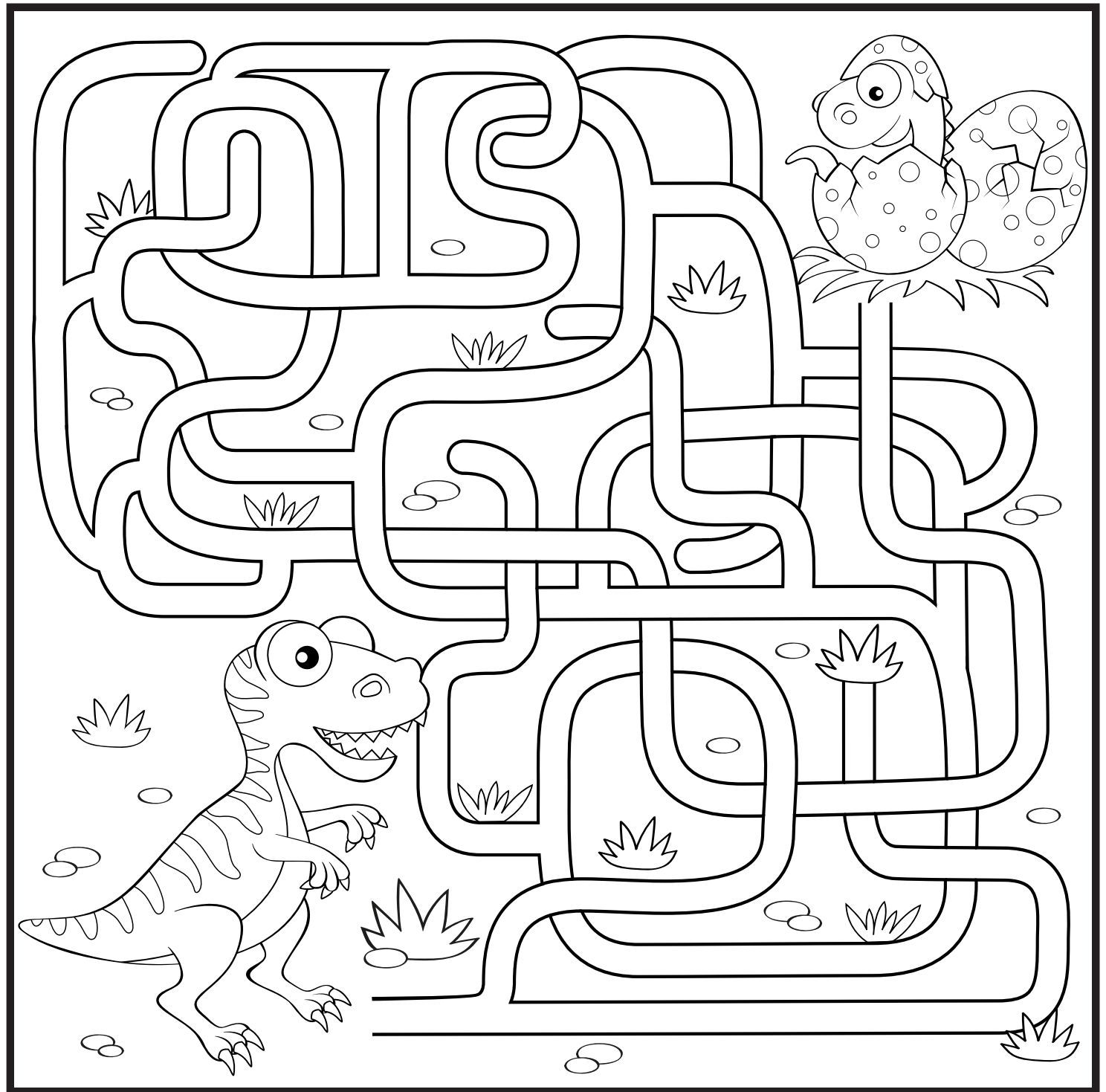
VANILLA BEAN ICE CREAM

chocolate topping | 3

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For children 12 and under.

PIG 'N' WHISTLE



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QUEEN STREET MALL

SPARKLING & CHAMPAGNE

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

WHITE WINES

2019	Ross Hill Chardonnay	Orange
2019	Vasse Felix Chardonnay	Margaret River
2020	Pizzini Riesling	King Valley
2019	Jacqueline's Ridge Sauvignon Blanc	Marlborough, NZ
2018	Dowie Doole Sauvignon Blanc	Adelaide Hills
2019	Dog Point Sauvignon Blanc	Marlborough, NZ
2019	Symphony Hill Reserve Sauv Blanc	Granite Belt, QLD
2019	Opawa Pinot Gris	Marlborough, NZ
2019	Corte Giara Pinot Grigio	Veneto, Italy

RED WINES

2018	Jacqueline's Ridge Shiraz	Barossa Valley
2018	Robert Oatley Shiraz	McLaren Vale
2018	Kay Brother's Basket Pressed Shiraz	McLaren Vale
2018	Coriole 'Songbird' Cab Sauv	McLaren Vale
2016	Wynns 'Black Label' Cab Sauv	Coonawarra
2016	Clovely Estate Sangiovese	South Burnett, QLD
2019	Barose	Barossa Valley
2018	Peregrine 'Saddleback' Pinot Noir	Central Otago, NZ
2018	Paringa Estate 'PE' Pinot Noir	Mornington Peninsula

DESSERT & FORTIFIED WINES

2014	De Bortoli Noble One (375ml)	NSW
NV	Campbells Topaque	Rutherglen
NV	Galway Pipe	South Australia
NV	Hennessy Cognac	France

DRAUGHT BEER SELECTION

Stone & Wood Pacific Ale

Guinness

James Squire 150 Lashes

XXXX Gold

Heineken

Bulmers Original

Tooheys New

Hahn Super Dry

Ask about our guest taps

COCKTAILS

CARIBBEAN RUM PUNCH

pampero blanco, malibu, apple juice, pineapple juice, lemon, lime, raspberry

ESPRESSO MARTINI

smirnoff, kahlua, vanilla syrup, coffee

FRENCH MARTINI

smirnoff, chambord, pineapple juice

SICILIAN LEMON GIN SPRITZ

gordon's sicilian lemon gin, prosecco, soda, lemon

HUBBA BUBBA HIGHBALL

pavan, vodka, cranberry & apple juice, lime

LONG ISLAND ICED TEA

smirnoff, gordon's, cointreau, pampero blanco, don julio blanco, lemon, lime, cola

ELECTRIC ISLAND ICED TEA

blue curacao, gordon's, smirnoff, pampero blanco, don julio blanco, lemon, lemonade

COSMOPOLITAN

smirnoff, cointreau, cranberry juice, lime

MOJITO

pampero blanco, mint, lime, sugar

Vintages may vary according to availability