

SMALL

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
Bang Bang chicken wings <u>w</u> kung pao sticky 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
Beef skewers <u>w</u> lemongrass, garlic (gf)	18
Haloumi <u>w</u> artisan honey, wild flowers	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)	28
Grasslands sirloin, 300g <u>w</u> chips, garden salad	41
Rump, 400g <u>w</u> chips, garden salad	39
Eye fillet, 200g <u>w</u> truffled mashed potato, broccolini, roasted mushroom	43

BRITISH CLASSICS

Beef & Guinness pie <u>w</u> creamy mash potato, seasonal vegetables	29
Traditional British fish & chips (Atlantic cod) <u>w</u> salad, mushy peas, tartare sauce	30
Homemade Lincolnshire sausages <u>w</u> mash potato, caramelised onion, Yorkshire pudding (gf on request)	28
Middlesbrough chicken parmo <u>w</u> béchamel, cheese, chips, garden salad	28
Chicken Tikka Masala <u>w</u> basmati rice, naan bread, minted yoghurt, chutney	29
Slow cooked lamb shank <u>w</u> root vegetables, creamy mash, broccolini (gf)	35

MAINS

Sizzling satay chicken, pineapple, sweet onions, spicy peanut sauce, rice (gf)	29
Crispy duck confit <u>w</u> truffled mushroom risotto, asparagus	36
Sticky caramelised pork belly bao buns <u>w</u> kimchi, pickles	29
Crisped skin barramundi <u>w</u> kipfler potato, burnt carrot puree, peas, fried capers lemon butter sauce	37

PASTA

Gnocchi gorgonzola <u>w</u> spinach, nutmeg, parmigiano-reggiano (v)	28
Truffled mushroom risotto <u>w</u> porcini, local mushrooms, truffle cream, reggiano (gf v)	29
Homemade prawn ravioli <u>w</u> leek, tomato confit, lemon butter sauce	33

WINTER SALADS

Crispy duck confit, Sicilian orange salad – radicchio, shaved fennel, glazed pecan, crunchy potatoes, grapefruit honey dressing	28
Persian salad – (lunch only) pickled beetroot, almonds, pomegranate, mint yoghurt <u>w</u> chicken & grilled calamari (gf, keto) <u>w</u> grilled haloumi & feta (gf, keto, v)	27 27
Add avocado	3

SIDES

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

PUDDINGS

Whisky bread & butter pudding <u>w</u> English custard, vanilla bean ice cream	14
Belgian molten 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

- 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 (0.58%), American Express (1.60%)

PIG 'N' WHISTLE
INDOOROPILLY



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 11.00am-4.00pm daily – Bookings preferred



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.



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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 Fronts' 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	Freyinet
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

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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