

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, ranch dressing	500g 17 1kg 30
Flash fried calamari <u>w</u> spiced salt, lime, aioli	18
Mushroom arancini balls <u>w</u> rocket pesto, truffled aioli, basil (v)	18
Spicy nachos <u>w</u> guacamole, jalapeños, beans, cheese, sour cream (gf, v)	19
add chilli beef	6
add bbq pulled pork	6
Snapper & prawn spring rolls, chilli, lime dressing	19
Crispy chicken bites <u>w</u> mayo, lime	18
Loaded fries <u>w</u> pulled pork, cheese, jalapeños	19
Charcuterie plate – assorted cured meats, farmhouse cheeses, pickles, crudites, olives, dips, crackers	35
Tasting platter – mushroom arancini, snapper & prawn spring rolls, chicken wings, chicken gyoza, olives, rocket pesto, pumpkin dip, crackers	39

BURGERS & WRAPS

Pig 'N' Whistle beef burger, caramelised onion, lettuce, tomato, cheese, bbq sauce <u>w</u> chips, aioli	24
Grilled chicken burger, tomato, lettuce, cheese, chipotle mayo <u>w</u> chips, aioli	24
Broadbean falafel wrap, avocado, lettuce, tomato, relish <u>w</u> chips, ketchup (vegan)	23
Pig Daddy pulled pork burger, mac 'n' cheese, bbq sauce, chips, aioli	24



PREMIUM STEAK

Petite rump, 220g <u>w</u> chips, garden salad, mushroom sauce (available until 4pm)	28
Grasslands sirloin, 300g <u>w</u> mash, seasonal vegetables, pepper sauce	40
Rump, 300g <u>w</u> chips, garden salad, mushroom sauce	36

MAINS

Gnocchi <u>w</u> mushrooms, tomato, spinach, stracciatella, porcini butter (v)	30
Smokey bbq pork ribs <u>w</u> chips, garden salad, crispy onion	39

BRITISH CLASSICS

Middlesbrough chicken parmo <u>w</u> béchamel, cheese, chips, garden salad	29
Homemade Lincolnshire sausages <u>w</u> mash potato, caramelised onion, Yorkshire pudding	28
Beef & Guinness pie <u>w</u> creamy mash potato, seasonal vegetables	32
Chicken Tikka Masala <u>w</u> rice, naan bread, minted yoghurt, chutney	28
Traditional British fish & chips (Atlantic cod) <u>w</u> mushy peas, tartare sauce	30
Slow cooked lamb shank <u>w</u> root vegetables, creamy mash, broccolini (gf)	35

• 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%)

PIZZA

Margherita – fior di latte, basil, tomato (v)	25
Al pollo – chicken, chilli, cacciatore, fior di latte, olives	27
Gamberoni – tiger prawns, garlic, mozzarella, tomato, basil, olive oil	28
Di carne – sopressa salami, prosciutto, cacciatore, fior di latte, olives, basil	28
Tartufo – mushroom, pesto, asiago cheese (v)	28
Alla zucca – pumpkin, goat's cheese, spinach, pine nuts, red onion (v)	24

SALADS

BBQ salad bowl – black bean, roasted corn, cabbage slaw, coriander, mint, pumpkin, jalapeño & lemon dressing (gf, v)	21
add chicken	5
add haloumi (v)	5

SIDES

Extra sauce	3
Yorkshire pudding <u>w</u> onion gravy	5
Creamy mash potato (gf)	8
Garden salad (gf)	10
Mac & cheese	9
Broccolini, sumac dressing	10

DESSERTS

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

DRAUGHT BEER SELECTION

Hahn Super Dry (NSW)	James Squire (NSW)
Orchard Crush Apple Cider (NSW)	Stone and Wood (NSW)
Bulmers Cider (UK)	XXXX Gold (QLD)
Heineken (Netherlands)	Guinness (Ireland)

Ask about our Guest Taps

FINE WINE ON TAP

2019	Jacqueline's Ridge Sauvignon Blanc	Marlborough, NZ
2020	Clark Estate Pinot Gris	Marlborough, NZ
2019	Ross Hill Pinot Noir	Orange, NSW

SPARKLING & CHAMPAGNE

2019	Innocent Bystander Pink Moscato	Yarra Valley, VIC
NV	Chandon	Yarra Valley , VIC
NV	Da Luca Prosecco	Veneto, Italy
NV	Veuve Clicquot	Reims, France
NV	Rumball Sparkling Shiraz	Coonawarra

WHITE

2020	Shut The Gate 'Rosie's Patch' Varietal	Clare Valley, SA
2017	Grosset 'Springvale' Varietal	Clare Valley, SA
2020	Stella Bella Varietal	Margaret River, WA
2019	Babich 'Black Label' Varietal	Marlborough, NZ
2018	Dowie Doole Varietal	Adelaide Hills, SA
2020	Riposte 'Stiletto' Pinot Gris	Adelaide Hills, SA
2020	La Villa Pinot Grigio	Veneto, Italy
2018	St Huberts Varietal	Yarra Valley , VIC
2020	Ross Hill	Orange, NSW
2018	Stonier Varietal	Mornington Peninsula, VIC

ROSE

2020	Dowie Doole Rose	McLaren Vale
2020	La Tonelle Rose	Provence, FR
2018	Alamos Malbec	Argentina
2016	Sirromet 'Signature Collection'	Granite Belt, QLD
2015	Henschke 'Henry's Seven' Shiraz Grenache	Eden & Barossa

RED

2019	Port Philip 'Quartier' Varietal	Mornington Peninsula, VIC
2013	Felton Rd 'Block 3' Pinot Noir	Central Otago, NZ
2010	Penfolds Cellar Reserve Tempranillo	McLaren Vale, SA
2016	Sirromet 'Signature Collection'	Granite Belt, QLD
2006	Katnook Estate Merlot	Coonawarra, SA
2017	Rocky Gully Cabernets Varietal	Frankland River, WA
2013	Parker Estate 'Terra Rossa' Varietal	Coonawarra, SA
2009	Leeuwin 'Art Series' Varietal	Margaret River, WA
2011	Penfolds 'Bin 407' Varietal	South Australia
2018	Jacqueline's Ridge Varietal	Barossa Valley, SA
2018	Lake Breeze Varietal	Langhorne Creek, SA
2017	Wolf Blass 'Grey Label' Shiraz Varietal	McLaren Vale, SA
2015	Henschke 'Henry's Seven Granache	Eden & Barossa
2016	Penfolds Bin 28 Varietal	South Australia
2017	Turkey Flat	Barossa Valley, SA
2008	Peter Lehmann 'Stonewell'	Barossa Valley, SA
2013	John Duval 'Entity' Varietal	Barossa Valley, SA
2008	Elderton 'Command' Varietal	Barossa Valley, SA
2007	Penfolds 'St Henri' Shiraz	South Australia

FORTIFIEDS

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

Vintages may vary according to availability

PIG 'N' WHISTLE

BRUNSWICK STREET

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