

PIG 'N' WHISTLE

BREAKFAST

Full English “fry-up” – eggs your way, bacon, sausage, tomato, mushroom, bubble & squeak, baked beans, toast	23
Eggs benedict – poached eggs, spinach, hollandaise, croissant, tomato with ham: 20 salmon: 23 mushroom (v): 19 bacon: 20	
Eggs & haloumi – poached eggs, haloumi, avocado, spinach, roasted mushroom, tomato, sourdough toast (v)	22
Bacon & eggs – bacon, poached eggs, bubble & squeak, sourdough	19
Waffles, fresh berries, vanilla ice cream, maple syrup (v)	19
Organic granola – muesli, yoghurt, fresh berries, crystallised pepitas, fresh dates, milk (v)	16
Artisan sourdough toast – Grange preserves, cultured butter	11
Avocado on toast – avocado & feta on sourdough	14
Artisan fruit ‘n’ nut bread – cultured butter, dry figs	9

FOR THE KIDS

Waffle, 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.	

• 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%)

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
Beef & pork skewers <u>w</u> lemongrass, garlic (gf)	18
Loaded fries <u>w</u> pulled pork, cheese, jalapeños	19

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
Add bacon to a burger, wrap	3

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



PREMIUM STEAK

Petite rump, 220g <u>w</u> chips, garden salad, mushroom sauce (available until 4pm)	28
Surf & turf, 220g rump <u>w</u> local prawns, chips, garden salad, bearnaise sauce	42
Sirloin, 300g <u>w</u> chips, garden salad, pepper sauce	40
Rump, 300g <u>w</u> chips, garden salad, mushroom sauce	36

MAINS

Pumpkin & spinach lasagne <u>w</u> parmesan, béchamel, garden salad (v)	28
Barramundi <u>w</u> kipfler potato, carrot puree, peas, capers, lemon butter sauce	37
Prawn & chorizo linguine <u>w</u> chilli, garlic, olives, cherry tomatoes	36
Smokey bbq pork ribs <u>w</u> chips, coleslaw, crispy onion	39
Sizzling satay chicken, pineapple, sweet onions, spicy peanut sauce, rice (gf)	29

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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

SIDES

Extra sauce	3
Yorkshire pudding <u>w</u> onion gravy	5
Coleslaw (gf)	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
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

MANTLE & MOON HANDCRAFTED COFFEE & BOUTIQUE TEA

ASK FOR YOUR FAVOURITE
West African Hot Chocolate
Organic Chai Latte
English Breakfast, peppermint, green, Earl Grey

SOFT DRINKS

Pepsi, Pepsi Max, Ginger Ale, Lemonade, Tonic Water, Squash, Soda Water
Lemon Lime & Bitters
Ginger Beer, Red Bull
Mantle & Moon Spring Water
San Pellegrino Sparkling Water

ICED DRINKS

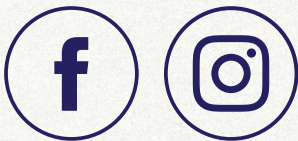
Iced Latte, Iced Long Black
Iced Coffee, Iced Mocha, Iced Chocolate
Lemongrass, Ginger & Mint Iced Tea

JUICE

Orange, Cloudy Apple, Pineapple, Cranberry, Tomato

MOCKTAILS

ALL MOCKTAILS
VIRGIN MOJITO Lime juice, sugar syrup, soda water, mint
VIRGIN BLOODY MARY Tomato juice, tobasco, lemon juice
X ON THE BEACH Orange juice, cranberry juice, lime juice, raspberry cordial
FRUIT PUNCH Orange juice, pineapple juice, ginger ale, lime
BORA BORA Pineapple juice, ginger ale, raspberry cordial



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COCKTAILS

APEROL SPRITZ Aperol, Prosecco, soda, orange

ORANGE GIN SOUR Orange gin, Aperol, lime juice

GORDON'S GIN SPRITZ Gordon's, Prosecco, lemonade, choose your flavour lemon, pink, orange

DARK & STORMY Rum, ginger beer, lime juice, bitters

PASSIONFRUIT MOJITO Passionfruit & lime vodka, passionfruit pulp, sugar, lime, mint, pineapple juice

CARIBBEAN RUM PUNCH White rum, Malibu, apple juice, pineapple juice, lemon, lime, raspberry

ESPRESSO MARTINI Vodka, Kahlua, vanilla syrup, coffee

FRENCH MARTINI Vodka, Chambord, pineapple juice

LYCHEE PASSIONFRUIT MARTINI Vodka, lychee liqueur, passionfruit pulp, lime

CLASSIC MARGARITA Tequila, Cointreau, sugar syrup, lime juice

LONG ISLAND ICED TEA Vodka, Gin, Cointreau, White Rum, Tequila, lemon, lime, Pepsi

Bespoke and classic cocktails available upon request

JUGS TO SHARE

PIMMS Pimms, seasonal berries, lemon, lime, orange, mint, lemonade & ginger ale

SPIKED ICED TEA Southern Comfort, lemon, lime & homemade iced tea

TROPICAL MOJITO Captain Morgan Tropical Rum, pineapple juice lemon juice, lime, mint

APEROL SPRITZ Aperol, Prosecco, soda, orange

GIN SPRITZ Gordon's, Prosecco, lemonade, choose your flavour lemon, pink, orange

SPIRITS

WHISKY Johnnie Walker Black, Johnnie Walker Red, Glenfiddich, Jameson, Canadian Club, Fireball, Talisker

GIN Tanqueray, Hendricks, Gordon's, Ink Gin

VODKA Grey Goose, Smirnoff Red, Ketel One, Ciroc

RUM Bundaberg UP, Pampero Blanco, Mt Gay, Captain Morgan, Kraken, Sailor Jerry

BOURBON Jim Beam, Woodford Reserve, Jack Daniels, Gentlemen Jack

TEQUILA Patron Silver XO, Don Julio Silver, Jose Cuervo

LIQUEUR Malibu, Midori, Jagermeister, Baileys, Frangelico, Chambord, Cointreau, Kahlua,

APERITIF Pimms, Aperol

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

2020	Pizzini Riesling	King Valley, VIC
2019	Jacqueline's Ridge Sauvignon Blanc	Marlborough, NZ
2018	Dowie Doole Sauvignon Blanc	Adelaide Hills, SA
2020	Babich 'Black Label' Sauvignon Blanc	Marlborough, NZ
2021	Witches Falls Verdelho	Granite Belt, QLD
2020	Corte Giara Pinot Grigio	Veneto, Italy
2020	Opawa Pinot Gris	Marlborough, NZ
2020	Ross Hill Chardonnay	Orange, NSW
2019	Kooyong 'Clonale' Chardonnay	Mornington Peninsula, VIC

ROSE & RED WINES

2020	De Iuliis Rose	Hunter Valley, NSW
2020	Artea Rose	Provence, France
2018	Peregrine ‘Saddleback’ Pinot Noir	Central Otago, NZ
2018	Paringa Estate ‘PE’ Pinot Noir	Mornington Peninsula, VIC
2018	Sirromet Merlot	Granite Belt, QLD
2018	Jacqueline's Ridge Shiraz	Barossa Valley, SA
2018	Kay Brother's Basket Pressed Shiraz	McLaren Vale, SA
2017	Turkey Flat Shiraz	Barossa Valley, SA
2019	Wynns 'The Gables' Cabernet Sauvignon	Coonawarra, SA
2012	Penfolds 'Bin 389' Cabernet Shiraz	South Australia

Vintages may vary according to availability

DRAUGHT BEER SELECTION

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

Ask about our guest taps

BOTTLED BEER AND CIDER, RDT

Corona	Peroni Nastro Azzurro
Peroni Leggera	Hahn Premium Light
Sommersby Apple Cider	Sommersby Pear Cider
VB	Heineken Zero
CC & Dry	Pure Blonde
Jim Beam	Jack Daniels