PIG 'N' WHISTLE
TRADITIONAL BRITISH PUB
INDOOROOPILLY

SMALL

Garlic bread w cheesy welsh rarebit (v)	10
Chunky chips w aioli (v)	10
Potato wedges w sour cream, sweet chilli (v)	12
Chicken & ginger gyoza w plum sauce	16
Chicken wings w hot sauce, ranch dressing	17
Flash fried calamari w spiced salt, lime, aioli	18
Mushroom arancini balls (v)	18
Spicy nachos w guacamole, jalapeños (gf, v)	19
add chilli beef	6
Snapper & prawn spring rolls	19

BURGERS & WRAPS

Wagyu beef burger, caramelised onion, lettuce, tomato, cheese w chips	23
Grilled chicken wrap, tomato salsa, chipotle mayo w chips	23
Broadbean falafel wrap, avocado, relish w chips (vegan)	23
Add bacon to a burger, wrap	5
Gluten free bun	3

• 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%)*
• A public holiday surcharge of 10% applies on all public holidays

PREMIUM RIVERINE STEAK
served with pepper, mushroom sauce or jus (gf)

Petite rump, 220g w chips, garden salad	28
Grasslands sirloin, 300g w chips, garden salad	41
Rump, 400g w chips, garden salad	42
Eye fillet, 200g w chips, garden salad	43

BRITISH CLASSICS

Beef & Guinness pie w creamy mash potato, seasonal vegetables	32
Traditional British fish & chips (Atlantic cod) w salad, mushy peas, tartare sauce	28
Homemade Lincolnshire sausages w mash potato, caramelised onion, Yorkshire pudding (gf on request)	28
Middlesbrough chicken parmo w béchamel, cheese, chips, garden salad	27
Chicken Tikka Masala w rice, naan bread, minted yoghurt, chutney	28
Slow cooked lamb shank w root vegetables, creamy mash, broccolini (gf)	35

MAINS

Sizzling satay chicken, pineapple, sweet onions, spicy peanut sauce, rice (gf)	29
Sticky caramelised pork belly bao buns w kimchi, pickles	29
Crisped skin barramundi w kipfler potato, burnt carrot puree, peas, fried capers lemon butter sauce	37

SUMMER SALAD

Persian salad – pickled beetroot, almonds, pomegranate, mint yoghurt	
w chicken & grilled calamari (gf, keto)	27
w grilled haloumi & feta (gf, keto, v)	27
Add avocado	3

SIDES

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

PUDDINGS

Whisky bread & butter pudding w English custard, vanilla bean ice cream	14
Belgian molten chocolate pudding w raspberries, crumble, vanilla bean ice cream	14
Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean ice cream	14
French ice cream crêpes w butterscotch sauce, candied pecans, vanilla bean ice cream (gf)	14

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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   42pp
(please select from our range of 35 teas)

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