



STARTERS

Garlic Bread
w cheesy Welsh rarebit (v)
11

Chunky Chips
w aioli (v, df)
12

Potato Wedges
w sour cream, sweet chilli (v)
13

British Style Sausage Roll
HP sauce
16

Chicken Wings
w hot sauce, ranch dressing
500g 18 1kg 32

Flash Fried Calamari
w spiced salt, lime, aioli (df)
18

Mushroom Arancini Balls
w rocket pesto, truffled aioli, basil (v)
18

Spicy Nachos
w guacamole, jalapeños, beans, cheese,
sour cream (gf, v)
19
add chilli beef 6

Snapper & Prawn Spring Rolls
w chilli, lime dressing (df)
19

Crispy Chicken Bites
w Japanese mayo, lime
18

BURGERS & WRAPS

Pig 'N' Whistle Beef Burger
caramelised onion, lettuce, tomato,
cheddar cheese, HP sauce w chips, aioli
24

Grilled Chicken Burger
tomato, lettuce, cheese, chipotle mayo
w chips, aioli
24

Broadbean Falafel Wrap
avocado, lettuce, tomato, relish w chips,
ketchup (vg)
24

Fish Finger Sandwich
breaded cod, lettuce, tartare,
pickles w chips, aioli
24

Roast Beef & Bacon Butty
lettuce, onion, tomato, cheddar cheese,
Branston pickle w chips, aioli
24

add bacon to a burger or wrap 3

MAINS

Gnocchi
w mushrooms, tomato, spinach,
stracciatella, porcini butter (v)
30

Barramundi
w white bean purée, creamed leeks,
green vegetables, salsa verde, lemon
37

Sizzling Satay Chicken
w pineapple, sweet onions,
spicy peanut sauce, rice (gf)
29

Slow Cooked Lamb Shank
w root vegetables, creamy mash,
broccolini (gf)
35

PREMIUM STEAKS

Kilcoy Ebony beef is produced in Queensland from carefully selected prime quality black Angus cattle, finished on grain for 100 days. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.

Rump Skewers
w chips, garden salad, mushroom sauce
(available until 4pm)
24

Flank 200g
served pink, w chips, fried onions,
bearnaise (gf) (available until 4pm)
24

Rump 300g
w chips, garden salad, mushroom sauce
36

Sirloin 300g
w sweet potato, roasted shallots, beans,
pepper sauce
43

Eye Fillet 200g
w colcannon, asparagus, roasted
mushroom, horseradish, creme fraiche,
red wine jus
45



SALADS

Coronation Chicken Salad
lettuce, dried apricots, almonds,
shallots, parsley, creamy dressing (gf)
25

Persian Beef Salad
hummus, pickles, tomato, cucumber,
yoghurt, almonds, mint
25

BRITISH CLASSICS

Traditional British Fish & Chips
Atlantic cod w mushy peas, tartare sauce
30

Middlesbrough Chicken Parmo
w béchamel, cheese, chips, garden salad
29

Homemade Lincolnshire Sausages
w mash potato, caramelised onion,
Yorkshire pudding
28

Beef & Guinness Pie
w creamy mash potato,
seasonal vegetables
32

Chicken Tikka Masala
w rice, naan bread, minted yoghurt,
chutney
28

Lancashire Lamb Hot Pot
w crushed peas
32

PIZZA

available from 4pm daily

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, stracciatella (v)
28



PUDDINGS

Sticky Date Pudding
w butterscotch sauce, cocoa,
caramel, vanilla bean ice cream
14

Bread & Butter Pudding
w cinnamon ice cream
14

Queen's Jubilee Trifle
w lemon swiss roll,
amaretti crumb
14

French Crêpes
w butterscotch sauce, candied
pecans, vanilla bean ice cream (gf)
14

SIDES

Extra Sauce 3

Yorkshire Pudding
w onion gravy 5

Coleslaw (gf) 5

Creamy Mash Potato (gf) 8

Garden Salad (gf) 10

Sweet Potato Wedges (v) 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.
• A 10% surcharge applies on Sundays and public holidays.
• Surcharges apply to all Visa & Mastercard transactions
(0.58%), American Express (1.60%)



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 47pp
(please select from our range of 35 teas)

DEVONSHIRE STYLE CREAM TEA

Fresh scones with cottage raspberry jam & cream served with your choice of coffee or a pot of tea

16

KID'S 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

19 | 23 (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

15

*Available 11.00am-4.00pm daily – Bookings preferred
(v) Vegetarian (vg) Vegan (gf) Gluten Free (gf) Dairy Free*

DESSERT WINE & FORTIFIEDS

2011	De Bortoli ‘Noble One’	NSW
2016	Tim Adams Botrytis Riesling	Clare Valley, SA
NV	Valdespino ‘El Candado’ Pedro Ximenez	Jerez, Spain
NV	Campbells Topaque	Rutherglen, VIC
NV	Penfolds Club Reserve Port	South Australia
NV	Penfolds ‘Grandfather’ Port	South Australia
1993	Seppelts 21 Year Old Para Liqueur Port	South Australia

PIG ‘N’ WHISTLE
WINE

FINE WINE ON TAP

2019	Jacqueline’s Ridge Sauvignon Blanc	Marlborough, NZ
2020	Clark Estate Pinot Gris	Marlborough, NZ
2021	Clovely Estate Rose	South Burnett, QLD
2017	Audrey Wilkinson Chardonnay	Orange, NSW
2018	Mohua Pinot Noir	Central Otago, NZ

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

2021	Wirra Wirra ‘Mrs Wigley’ Moscato	South Eastern Australia
NV	Da Luca Prosecco	Veneto, Italy
NV	Taittinger Cuvee Prestige	Reims, France

WHITE

2021	Lark Hill Regional Riesling	Canberra District, NSW
2021	Villa Maria ‘Wairau Reserve’ Sauvignon Blanc	Marlborough, NZ

ROSÉ & RED

2021	Smokin’ Barrells ‘Bass’ Cabernet Sauvignon	Barossa Valley, SA
2018	Jacqueline’s Ridge Shiraz	Barossa Valley, SA
2019	St Hallett ‘Butcher’s Cart’ Shiraz	Barossa Valley, SA

SPARKLING & CHAMPAGNE

2013	Moet & Chandon Grand Vintage	Epernay, France
NV	Taittinger Cuvee Prestige	Reims, France
NV	Veuve Clicqout	Reims, France
NV	Da Luca Prosecco	Veneto, Italy
NV	Chandon	Yarra Valley, VIC

RIESLING

2021	Lark Hill Regional	Canberra Region, NSW
2011	Pewsey Vale ‘Contours’	Eden Valley, SA
2018	Penfolds ‘Bin 51’	Eden Valley, SA
2006	Crawford River Reserve	Henty, VIC
2015	Balthasar Ress Kabinett	Rheingau, Germany

SAUVIGNON BLANC

2022	Shaw & Smith	Adelaide Hills, SA
2021	Villa Maria ‘Wairau Reserve’	Marlborough, NZ
2019	Craggy Range ‘Te Muna Road’	Martinborough, NZ
2021	Mt Trio	Porongurup, WA

PINOT GRIS, GRIGIO & VARIETALS

2016	Hugel ‘Gentil’ (Gewurz, Gris, Riesling)	Alsace, France
2018	Morgan & Gill Verdelho	South Burnett, QLD
2020	Devil’s Lair ‘Hidden Cave’ SBS	Margaret River, WA
2020	La Villa Pinot Grigio	Veneto, Italy

CHARDONNAY

2021	Hill-Smith Estate	Adelaide Hills, SA
2020	Dowie Doole	Blewitt Springs, SA
2019	Domaine William Fevre Petit Chablis	Chablis, France
2019	Kooyong ‘Clonale’	Mornington Peninsula, VIC
2017	Tarrawarra	Yarra Valley, VIC

ROSE

2020	La Tonelle	Provence, France
2020	AIX	Provence, France

PINOT NOIR

2019	Rabbit Ranch	Central Otago, NZ
2018	Fromm	Marlborough, NZ
2018	La Crema	Monterey, USA
2016	Aronui	Nelson, NZ
2008	Seville Estate	Yarra Valley, VIC
2011	Toolangi	Yarra Valley, VIC

RED VARIETALS & BLENDS

2017	Bodega Catena Zapata Malbec	Mendoza, Argentina
2018	Craggy Range ‘Te Kahu’ Merlot	Hawkes Bay, NZ
2016	Dowie Doole Merlot	McLaren Vale, SA
2012	E.guigal Cotes Du Rhone	Rhone Valley, France
2012	Langmeil ‘The Fifth Wave’ Grenache	Barossa Valley, SA
2016	Conde Valdemar Tempranillo	Rioja, Spain
2014	Clovely Estate Il Taglio Blend	South Burnett, QLD
2018	Aquilani Sangiovese	Tuscany, Italy
2015	Burchino Chianti	Tuscany, Italy

CABERNETS & BLENDS

2017	Rockford ‘Rifle Range’	Barossa Valley, SA
2012	Peter Lehmann ‘Mentor’	Barossa Valley, SA
2021	Smokin’ Barrells ‘Bass’	Barossa Valley, SA
2014	Giaconda 'Nantua'	Beechworth, VIC
2008	Langoa Barton Saint Julien	Bordeaux, France
2013	Silver Palm	Californian North Coast, USA
2018	Hollick	Coonawarra, SA
2012	Zema Estate ‘Family Selection’	Coonawarra, SA
2014	Lake Breeze	Langhorne Creek, SA
2014	Orlando	Langhorne Creek, SA
2018	Hay Shed Hill	Margaret River, WA
2018	Robert Oatley ‘Finisterre’	Margaret River, WA
2005	Sandalford 'Prendiville' Cabernet Sauvignon	Margaret River, WA
2009	Leeuwin ‘Art Series’	Margaret River, WA
2006	D’arenberg ‘The High Trellis’	McLaren Vale, SA

SHIRAZ & BLENDS

2014	Shaw & Smith	Adelaide Hills, SA
2018	Jacqueline’s Ridge	Barossa Valley, SA
2021	Rusden ‘Ripper Creek’ Shiraz Cabernet	Barossa Valley, SA
2019	St Hallett ‘Butcher’s Cart’ Shiraz	Barossa Valley, SA
2018	Rockford 'Rod & Spur' Shiraz Cabernet	Barossa Valley, SA
2010	Seppelt ‘The Benno’	Bendigo, VIC
2018	Frankland Estate	Frankland River, WA
2010	Seppelt ‘St Peters’	Grampians, VIC
2015	Lake Breeze ‘Section 54’	Langhorne Creek, SA
2013	J-L Chave Saint Joseph 'Offerus'	Rhone, France
2018	Penfolds ‘Bin 28’	South Australia
2012	Penfolds ‘St Henri’	South Australia
2012	Brown Brothers ‘Patricia’	Victoria



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.

PIG 'N' WHISTLE

