



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,
Branstown 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

Smokey BBQ Pork Ribs
w chips, coleslaw, crispy onion
39

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 fraîche,
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



WEST END

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

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) 12

• 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 10% surcharge applies on Sundays and public holidays.

SINGLE RED VARIETALS & BLENDS

2010	Penfolds ‘Bin 138’ GSM	South Australia
2016	Cape Mentelle Zinfandel	Margaret River, WA
2017	Kaesler ‘Stonehorse’ Malbec	Barossa Valley, SA
2018	Bodega Catena Zapata Malbec	Mendoza, Argentina
2007	Poderi Aldo Conterno Barbera D’Alba	Piedmont, Italy
2015	Conde De Valdemar Tempranillo	Rioja, Spain
2017	Aquilani Sangiovese	Tuscany, Italy

MAGNUMS

2008	d’Arenberg ‘Dead Arm’ Shiraz	McLaren Vale, SA
2006	Penfolds ‘Magill Estate’ Shiraz	South Australia
2009	Elderton Estate ‘Command’ Shiraz	Barossa Valley, SA
2007	Penfolds ‘Bin 389’ Cab Shiraz	South Australia

PENFOLDS GRANGE

1999	Penfolds Grange	Magill Estate, SA
2001	Penfolds Grange	Magill Estate, SA
2002	Penfolds Grange	Magill Estate, SA
2003	Penfolds Grange	Magill Estate, SA

PIG ‘N’ WHISTLE
WEST END

DRAUGHT BEER SELECTION

James Squire (NSW)	Heineken (Holland)
XXXX Gold (Local)	Balter (Currumbin)
Guinness (Ireland)	Orchard Crush Cider (NSW)
Hahn Super Dry (NSW)	Rogers (WA)
Bulmers Cider (UK)	Stone & Wood (Byron Bay)
Furphy (VIC)	Kilkenny (Ireland)
Little Creatures (WA)	Old Peculier (UK)
Tooheys New (NSW)	Ask about our guest beer

FINE WINE ON TAP

NV	Innocent Bystander Prosecco	King Valley, VIC
2019	Jacqueline’s Ridge Sauvignon Blanc	Marlborough, NZ
2019	Mohua Pinot Gris	Central Otago, NZ
2018	Mohua Pinot Noir	Central Otago, NZ
2017	Dowie Doole Cabernet Shiraz Merlot	McLaren Vale, SA
2018	Cockfighter’s Ghost Shiraz	McLaren Vale, SA

WINE BY THE GLASS

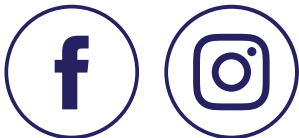
NV	Innocent Bystander Moscato	Yarra Valley, VIC
NV	Mumm Grand Cordon	Reims, France
2020	Leo Buring Riesling	Clare Valley, SA
2020	Villa Maria ‘Wairau Reserve’ Sauv Blanc	Marlborough, NZ
2018	Audrey Wilkinson Chardonnay	Hunter Valley, NSW
2020	De Iuliis Rosé	Hunter Valley, NSW
2018	Sirromet ‘Signature Collection’ Merlot	Granite Belt, QLD
2017	Kaesler ‘Stonehorse’ Malbec	Barossa Valley, SA

SPARKLING & CHAMPAGNE

NV	Innocent Bystander Moscato	Yarra Valley, VIC
2014	Seppelts Sparkling Shiraz	Great Western, QLD
NV	Chandon	Yarra Valley, VIC
NV	Mumm Grand Cordon	Reims, France
NV	Veuve Clicquot	Reims, France
NV	Bollinger Special Cuvee	Ay, France
2005	Dom Perignon	Epernay, France

RIESLING

2020	Leo Buring	Clare Valley, SA
2009	Petaluma ‘Project Co’	Clare Valley, SA
2013	Crawford River ‘Young Vines’	Henty, VIC



SAUVIGNON BLANC

2020	Dowie Doole	Adelaide Hills, SA
2021	Shaw & Smith	Adelaide Hills, SA
2020	Villa Maria ‘Wairau Reserve’	Marlborough, NZ
2017	Cloudy Bay	Marlborough, NZ

CHARDONNAY

2018	Domaine William Fevre Petit Chablis	Chablis, France
2012	Bannockburn	Geelong, VIC
2018	Te Mata	Hawkes Bay, NZ
2018	Audrey Wilkinson	Hunter Valley, NSW
2014	Curly Flat	Macedon Ranges, VIC
2020	Vasse Felix	Margaret River, WA

PINOT GRIS, GRIGIO & VARIETALS

2020	Devil's Corner Pinot Grigio	Tasmania
2020	Corte Giara Pinot Grigio	Veneto, Italy
2016	Henschke 'Louis' Semillon	Eden Valley, SA
2017	Hay Shed Hill Sav Blanc Sem	Margaret River, WA
2015	Condes de Albarei Albarino	Rias Baixas, Spain
2012	Hugel & Fils Gerwuztraminer	Alsace, France

ROSÉ

2020	De Iuliis Rosé	Hunter Valley, NSW
2019	Aix	Provence, France
2019	Lavau	Rhone Valley, France

PINOT NOIR

2018	Quartz Reef	Central Otago, NZ
2016	Curly Flat	Macedon Ranges, VIC
2019	Palliser ‘Pencarrow’	Martinborough, NZ
2017	Tarrawarra	Yarra Valley, VIC
2013	Wantirna Estate ‘Lily’	Yarra Valley, VIC
2019	Coldstream Hills	Yarra Valley, VIC

MERLOT

2016	Domaine Lucci	Adelaide Hills, SA
2013	Katnook Estate	Coonawarra, SA
2018	Sirromet ‘Signature Collection’	Granite Belt, QLD
2016	Craggy Range ‘Te Kahu’	Hawkes Bay, NZ
2016	Tarrawarra ‘K Block’	Yarra Valley, VIC

Vintages may vary according to availability

CABERNET & BLENDS

2018	Thorn Clarke	Barossa Valley, SA
2010	Mountadam ‘The Red’	Barossa Valley, SA
2009	Chateau Maucamps	Bordeaux, France
2018	Jim Barry ‘Cover Drive’	Clare Valley, SA
2018	Hollick	Coonawarra, SA
2014	Zema Estate ‘Family Selection’	Coonawarra, SA
2010	Hollick ‘Ravenswood’	Coonawarra, SA
2005	Lindeman’s ‘St George’	Coonawarra, SA
2010	Parker ‘First Growth’	Coonawarra, SA
2006	Crawford River	Henty, Victoria, VIC
2014	Orlando	Langhorne Creek, SA
2018	Hay Shed Hill	Margaret River, WA
2016	Cullen Estate ‘Diana Madeline’	Margaret River, WA
2011	Devil's Lair '9th Chamber'	Margaret River, WA
2011	Penfolds ‘Bin 389’ Cabernet Shiraz	South Australia
2013	Penfolds ‘Bin 407’	South Australia

SHIRAZ & BLENDS

2018	Jacqueline’s Ridge	Barossa Valley, SA
2015	Dutschke ‘St Jakobi’	Barossa Valley, SA
2017	Turkey Flat	Barossa Valley, SA
2017	Rockford ‘Rod & Spur’ Shiraz Cab	Barossa Valley, SA
2017	Kaesler ‘Bogan’	Barossa Valley, SA
2012	Peter Lehmann ‘Stonewell’	Barossa Valley, SA
2015	Yalumba ‘The Octavius’	Barossa Valley, SA
2008	Penfolds ‘RVT’	Barossa Valley, SA
2010	Seppelts ‘Benno’	Bendigo, VIC
2009	Jacobs Creek ‘Centenary Hill’	Coonawarra, SA
2004	Henschke ‘Mt Edelstone’	Eden Valley, SA
2006	Seppelts ‘St Peters’	Grampians, VIC
2007	Penfolds ‘St Henri’	Magill Estate, SA
2000	Penfolds ‘Magill Estate’	Magill Estate, SA
2019	Credaro ‘Five Tales’	Margaret River, WA
2018	Cape Mentelle ‘Trinders’ Shiraz Cabernet	Margaret River, WA
2017	Leeuwin Estate Art Series	Margaret River, WA
2019	Wolf Blass Grey Label	McLaren Vale, SA
2012	Coriole Estate	McLaren Vale, SA
2010	Angoves ‘The Medhyk’	McLaren Vale, SA
2007	Eileen Hardy	McLaren Vale, SA
2012	Brown Brothers ‘Patricia’	Regional Victoria
2017	Penfolds ‘Bin 28’	South Australia
2013	Thousand Candles Shiraz Pinot Noir	Yarra Valley, VIC

Vintages may vary according to availability

Cocktails

CUCUMBER SMASH

Smirnoff cucumber lime & mint, elderflower liqueur,
sugar syrup, lime juice, cucumber

HONEY BERRY LEMONADE

Smirnoff vodka, lemon juice, honey,
seasonal berries, soda water

THE GODFATHER

Rittenhouse Rye, amaretto, stirred and
served old fashioned style

ESPRESSO MARTINI

Beluga Vodka, Kahlua, Licor 43,
sugar syrup, espresso

MOJITO

Bacardi, lime, mint, sugar syrup

PIMM'S CUP

Pimm's, cucumber, mint, lemon, berries, lemonade

PINEAPPLE PASSION PUNCH

Smirnoff passionfruit & lime, pineapple juice,
passionfruit pulp, lime, sugar syrup

EXOTIC COSMO

Vodka, Cointreau, passoa, cranberry juice,
fresh lime

Cocktails

TOBLERONE

Frangelico, Baileys, Kahlua, cream

FIZZ

Hendricks, egg white, lemon juice,
cucumber, bitters

GIN SPRITZ

Gordon's pink, berries, cucumber,
prosecco, soda water

GLENFIDDICH SOUR

Glenfiddich 12YO, egg white, bitters

APPLE CIDER MARGARITA

Apple cider, Silver Patron, lime juice,
cinnamon sticks

FRENCH 75

Gordon's Gin, lemon juice, prosecco

BACKHANDED PANDA

Vodka, Chambord, Red Bull, fresh
strawberries, lime

SALTY BIRD

Captain Morgan, Campari,
pineapple juice, lime

KIDS

\$12

KIDS' CHEESEBURGER

beef, cheese, tomato sauce,
brioche bun, chips

KIDS' FISH

battered Atlantic cod, chunky chips,
tartare, lemon

CHICKEN NUGGETS

chunky chips, tomato sauce

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

