



BREAKFAST

AVO ON TOAST

w smashed avocado, Persian feta on sourdough bread (v) | 14
add two poached eggs | 4

EGGS BENNY

w spinach, hollandaise, on croissant
bacon: 20 | ham: 20 | smoked salmon: 22

BRITISH BREAKFAST

w bacon, fried eggs, bubble & squeak, baked beans, sourdough | 25

BREAKFAST BRIOCHE ROLL

fried egg, bacon, HP sauce, American cheddar, aioli | 12

CROQUE MONSIEUR

béchamel sauce, Swiss cheese
ham: 13 | truffled brown mushroom | 12

BACON & EGGS

bacon, poached eggs, bubble & squeak, sourdough | 21

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STARTERS

GARLIC BREAD (V) cheesy Welsh rarebit	11
CHUNKY CHIPS (V, DF) aioli	12
POTATO WEDGES (V) sour cream, sweet chilli	14
BUFFALO CHICKEN WINGS hot sauce, ranch dressing	500g 18 1kg 32
FLASH FRIED CALAMARI (DF) spiced salt, lime, aioli	21
MUSHROOM ARANCINI (V) pesto, truffled aioli, basil	19
SPICY NACHOS (GF, V) guacamole, jalapeños, beans, cheese, sour cream	22
add chilli beef or pulled pork	6
SNAPPER & PRAWN SPRING ROLLS (DF) chilli, lime dressing	20
STEAMED CHICKEN GYOZA (DF) ponzu, Japanese mayo, shiso	17
CRISPY CHICKEN BITES (DF) Japanese mayo, lime	18

\$26 BURGERS & WRAPS

SERVED WITH CHIPS & AIOLI

PIG 'N' WHISTLE BEEF BURGER

caramelised onion, lettuce, tomato, cheddar cheese, BBQ sauce

GRILLED CHICKEN BURGER

tomato, lettuce, cheese, chipotle mayo

PARMO BURGER

chicken schnitzel, béchamel, cheese, lettuce, tomato, pickles, bacon

CRUMBED FISH BURGER

lettuce, cheese, tartare, pickles



SWAP ANY BURGER PATTY TO A
LOVE BUDS
PLANT BASED PATTY

ROAST BEEF & BACON BUTTY

lettuce, onion, tomato, cheddar cheese, Branston pickle

SMOKEY BBQ PULLED PORK ROLL

coleslaw

BROADBEAN FALAFEL WRAP (VG)

avocado, lettuce, tomato relish, chips & ketchup

PIG 'N' WHISTLE LOVE BUDS PLANT BURGER (VG) ♻️

Love Buds plant patty, caramelised onion, lettuce, tomato, vegan cheese, BBQ sauce, chips & ketchup

add bacon to a burger or wrap | 3

add egg to a burger or wrap | 2

substitute for a gluten free bun | 3

BRITISH CLASSICS

TRADITIONAL BRITISH FISH & CHIPS beer battered <u>w</u> mushy peas, tartare sauce	30
MIDDLESBROUGH CHICKEN PARMO béchamel, cheese, chips, garden salad	30
Love Buds (V) ♻️ plant based schnitzel substitute available	5
HOMEMADE LINCOLNSHIRE SAUSAGES mash potato, caramelised onion, Yorkshire pudding	29
BEEF & GUINNESS PIE creamy mash potato, seasonal vegetables	33
CHICKEN TIKKA MASALA rice, naan bread, minted yoghurt, chutney	33

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.

NOT AVAILABLE AFTER 4PM

RUMP SKEWERS chips, garden salad, mushroom sauce	24
FLANK 200G served pink, <u>w</u> chips, fried onions, bearnaise	26
RUMP 200G chips, garden salad, mushroom sauce	28

AVAILABLE ALL DAY

RUMP 300G chips, garden salad, mushroom sauce	38
SIRLOIN 250G chips, garden salad, pepper sauce	39
RIB FILLET 300G chips, garden salad, pepper sauce	62

MAINS

PUMPKIN & SPINACH LASAGNE (V) parmesan, béchamel, garden salad	29
BARRAMUNDI (GF) potato purée, broccolini, currant, parsley & pine nut salad	37
SMOKEY BBQ PORK RIBS chips, coleslaw, crispy onion	42
SLOW COOKED LAMB SHANK (GF) tomato, root vegetables, mash, broccolini	36
PORK BELLY (GF) burnt carrot purée, peas & broadbeans, red wine jus	35
LOVE BUDS PLANT BASED SCHNITTY (VG) ♻️ lemon, chips, garden salad	33

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

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\$26 SALADS

VEGAN SUBSTITUTE AVAILABLE GREEN PEA FALAFEL

HARISSA CHICKEN SALAD (GF)

avocado, tomatoes, almonds, chickpeas, iceberg lettuce, mint yoghurt

MOROCCAN SPICED BEEF SALAD

cous cous, roasted pumpkin, sumac onion & garlic yoghurt



\$16 PUDDINGS

STICKY DATE PUDDING butterscotch sauce, cocoa, caramel, vanilla bean gelato

CHOCOLATE PUDDING cocoa crumble, berries, salted caramel gelato

SEDS Extra sauce	3
Yorkshire pudding <u>w</u> onion gravy	5
Coleslaw (df, gf)	5
Creamy mash potato (gf)	8
Garden salad (df, gf)	10
Seasonal vegetables (gf, v)	14

ICED DRINKS

Iced latte, iced long black
Iced coffee, iced chocolate, iced mocha

NON - ALCOHOLIC

SOFT DRINKS

Red Bull - Original, Sugarfree, Tropical
Pepsi, Pepsi Max, Ginger Ale, Lemonade, Tonic Water, Solo,
Lemon Lime & Bitters from

BOTTLED

San Pellegrino: 250ml or 750ml
Ginger beer
Mantle & Moon bottled water

MILKSHAKES

Chocolate, caramel, vanilla, strawberry

JUICES

Orange, apple, pineapple, cranberry

MOCKTAILS

VIRGIN MOJITO (lychee or passionfruit)

VERY BERRY muddled berries, lime, cranberry & ginger ale

ON THE BEACH orange & cranberry juice, fresh lime & grenadine

COFFEES

Short black, piccolo, flat white, cappuccino, latte, long black,
mocha, hot chocolate, chai latte from

POT OF TEA

English Breakfast, peppermint, green, chamomile, Earl Grey



BEVERAGES
MENU



PIGNWHISTLE.COM.AU

COCKTAILS

PASSIONFRUIT MOJITO

Havana Blanco, Passoa liqueur, passionfruit pulp, sugar, lime, mint & soda

ESPRESSO MARTINI

Australian wheat vodka, broken bean espresso liqueur, cold brew coffee

APEROL SPRITZ

Aperol, prosecco, soda, orange

LYCHEE PASSIONFRUIT MARTINI

Skyy vodka, lychee liqueur, passionfruit pulp, lime

LONG ISLAND ICE TEA

Havana white rum, Espolon Blanco tequila, Skyy vodka, Gordon's gin, Cointreau, lemon juice and Pepsi

PINK GIN SPRITZ

Gordon's pink gin, moscato, lemonade, raspberry

MARGARITA

Espolon Blanco, Cointreau, sugar syrup, lime juice

SPIRITS

WHISKY

Lagavulin 16yr, Laphroaig 10yr, Chivas Regal, Talisker, Glenfiddich, Jameson, Canadian Club, Johnnie Walker Black, Johnnie Walker Red, Monkey Shoulder

GIN

Tanqueray, Hendricks, Bombay Sapphire, Ink Gin, Gordons, Four Pillars Shiraz

VODKA

Grey Goose, Ketel One, Skyy Vodka, Haku

RUM

Captain Morgan, Captain Morgan Tropical, Sailor Jerry, Kraken, Malibu, Bundaberg Rum, Reeftip

BOURBON

Makers Mark, Jack Daniels, Wild Turkey, Jim Beam, Woodford Reserve, Gentleman Jack

TEQUILA

Espolon Blanco, Don Julio

LIQUEUR

Southern Comfort, Midori, Jägermeister, Baileys, Frangelico, Chambord, Cointreau, Kahlúa

BRANDY/COGNAC/PORT

Hennessy VSOP, St Remy VSOP, Penfolds Club

APERITIF

Campari, Pimms, Aperol

DRAUGHT BEER SELECTION

James Squire 150 Lashes	Heineken
XXXX Gold	James Squire Orchard Crush
Hahn Super Dry	Brookvale Union Ginger Beer
Guinness	Stone And Wood Pacific Ale
Tooheys New	Balter XPA

BOTTLED PRODUCTS

Peroni Nastro Azzuro	Corona
Hahn Premium Light	Asahi
Pure Blonde	Heineken Zero
Peroni 3.5	Sommersby Cider Apple / Pear
Rekorderlig Cider Strawberry & Lime	Bundaberg Rum & Cola
Jim Beam & Cola	Jack Daniel's & Cola
Canadian Club & Dry	

SPARKLING & CHAMPAGNE

	glass	bottle
NV	Croser	Adelaide Hills, SA
NV	Innocent Bystander Pink Moscato	Yarra Valley, VIC
NV	Da Luca Prosecco	Veneto, Italy
NV	Mumm Grand Cordon	Reims, France
NV	Veuve Clicquot	Reims, France

WHITE WINES

2023	Lark Hill Reisling	Canberra Region, NSW
2022	Jacqueline's Ridge Sauvignon Blanc	Marlborough, NZ
2022	Mohua Sauvignon Blanc	Marlborough, NZ
2023	Innocent Bystander Pinot Gris	Yarra Valley, VIC
2022	Corte Giara Pinot Grigio	Veneto, Italy
2023	Ross Hill 'Maya' Chardonnay	Orange, NSW
2020	Dog Point Chardonnay	Marlborough, NZ

ROSÉ & RED WINES

2023	Dowie Doole Rosé	McLaren Vale, SA
2021	AIX Rosé	Provence, France
2021	Peregrine 'Saddleback' Pinot Noir	Central Otago, NZ
2020	Tamar Ridge Pinot Noir	Tasmania
2021	Witches Falls Cabernet Sauvignon	Granite Belt, QLD
2019	Orlando Cab Sauvignon	Langhorne Creek, SA
2021	Jacqueline's Ridge Shiraz	Langhorne Creek, SA
2021	St Hallett 'Butcher's Cart' Shiraz	Barossa Valley, SA
2018	Wolf Blass 'Grey Label' Shiraz	McLaren Vale, SA
2019	Penfolds 'Bin 28' Shiraz	South Australia

Vintage may vary according to availability



LATE NIGHT MENU

CHUNKY CHIPS (V, DF) \$12

aioli

POTATO WEDGES (V) \$14

sour cream, sweet chilli

SPICY NACHOS (GF, V) \$19

guacamole, jalapeños, beans, cheese, sour cream
add chilli beef | 6

PIG 'N' WHISTLE BEEF BURGER \$24

caramelised onion, lettuce, tomato, cheddar cheese, BBQ sauce w chips, aioli
add double beef | 5 or egg / bacon | 4
substitute for a gluten free bun | 3



SWAP A BURGER PATTY TO A
LOVEBUDS
PLANT BASED PATTY + \$3.00

MIDDLESBROUGH CHICKEN PARMO \$29

béchamel, cheese, chips, garden salad

Love Buds (V) 🌱 plant based schnitzel substitute available | 5

\$14 PUDDINGS

STICKY DATE PUDDING \$14

butterscotch sauce, cocoa, caramel, vanilla bean ice cream

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