



CAFE

FROM 7AM-11AM

Avo on toast, smashed avocado, Persian feta on Sourdough bread (v)	14
Add two poached eggs	4
Eggs benny, spinach, hollandaise, on croissant	
Bacon: 20 Ham: 20 Smoked salmon: 22	
British breakfast, bacon, fried eggs, bubble & squeak, baked beans, sourdough (available all day)	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	
Classic egg & lettuce sandwich, house made egg & aioli, coral lettuce	14

FROM 11AM-3PM

Ham & brie baguette, double smoked ham, Adelaide Hills brie, red onion, coral lettuce, horse radish, baguette	14
Fried fish sandwich, breaded fish, American cheddar, lettuce, tartare sauce, potato bun	16
Homemade chunky sausage roll, pork, smashed peas, gravy	15
Lancashire lamb pie, smashed peas, gravy	15
Homemade Cornish pasty, smashed peas, gravy	15
Homemade blue cheese & leek quiche, forme de ambert, leeks, short pastry	15
Classic Caesar salad, cos lettuce, crispy bacon, creamy egg dressing, parmesan, croutons	19
Add chicken/ smoked salmon/ haloumi	6
Fried cauliflower salad, lettuce, tomato, parsley, chickpeas	19
Add chicken/ smoked salmon/ haloumi	6
Fries, truffle & parmesan	12
Bundaberg sweet potato wedges, sour cream & sweet chilli	14
Gluten free bread/rolls	3



Full Pig 'N' Whistle menu
available via Me&U

• 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 (0.591%), American Express (1.60%) • A 10% surcharge applies on Sundays and 15% on public holidays.

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 add chilli beef	22 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

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

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
SURF & TURF RUMP 200G chips, garden salad, local tiger prawns, bearnaise sauce	38
EYE FILLET 200G (GF) colcannon, broccolini, roasted mushroom, horseradish, creme fraîche, red wine jus	45
RIB FILLET 300G chips, garden salad, pepper sauce	62

MAINS

GNOCCHI (V) truffle mushrooms, brown butter, parmigiano reggiano, crisp sage	30
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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PIZZAS

AVAILABLE AFTER 4PM

MARGHERITA (V) fior di latte, basil, tomato	26
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 (V) mushroom, truffle pesto, stracciatella	28
BIANCA QUATTRO FRAMAGIO fior de latte, provolone, gorgonzola, parmigiano reggiano	28

\$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

COCKTAILS

CUCUMBER SMASH

skyy vodka, elderflower liqueur, sugar syrup, lime juice

HONEY BERRY LEMONADE

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

THE OLD FASHIONED

rittenhouse rye, amaretto, stirred and
served old fashioned style

ESPRESSO MARTINI

skyy vodka, kahlua, licor, sugar syrup, espresso

MOJITO

(classic, passionfruit, strawberry)

pampero, lime, mint, sugar syrup

PIMM'S CUP

pimm's, cucumber, mint, lemon,
berries,lemonade/ginger ale

PASSION PUNCH

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

SINGLE RED VARIETALS & BLENDS

Bottle

2022	Langmeil ‘Three Gardens’ GSM	Barossa Valley, SA
2022	Thistledown ‘Gorgeous’ Grenache	McLaren Vale, SA
2016	Penfolds ‘Bin 138’ GSM	South Australia
2016	Cape Mentelle Zinfandel	Margaret River, WA
2019	Bodega Catena Zapata Malbec	Mendoza, Argentina
2018	Conde De Valdemar Tempranillo	Rioja, Spain

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)	Kirin Ichiban (Japan)
Hahn Super Dry (NSW)	Stone & Wood Pacific Ale (NSW)
Tooheys New (NSW)	Hahn 3.5 (NSW)
Byron Bay (NSW)	Kilkenny (Ireland)
Great Northern Super Crisp (QLD)	Old Peculier (UK)
Ask about our guest beer	

FINE WINE ON TAP

Medium Large Half Carafe Carafe

2022	Jacquelines Ridge Sauvignon Blanc	Marlborough, NZ
2022	Clark Estate Pinot Gris	Marlborough, NZ
2022	Audrey Wilkinson Chardonnay	Orange, NSW
2021	Mohua Pinot Noir	Central Otago, NZ
2019	Dowie Doole Cabernet Shiraz Merlot	McLaren Vale, SA
2019	Cockfighters Ghost Shiraz	McLaren Vale, SA

WINE BY THE GLASS

Medium Large Bottle

NV	Alpha Box & Dice Prosecco	Murray Darling
NV	Innocent Bystander Moscato	Yarra Valley, VIC
NV	Mumm Grand Cordon	Champagne, France
2022	Mitchell Watervale Riesling	Clare Valley, SA
2022	Villa Maria ‘Wairau Reserve’ Sauv Blanc	Marlborough, NZ
2022	De Iuliis Rosé	Hunter Valley, NSW
2022	Thistledown ‘Gorgeous’ Grenache	McLaren Vale, SA
2018	Brini ‘Blewitt Springs’ Shiraz	McLaren Vale, SA

SPARKLING & CHAMPAGNE

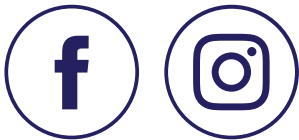
Bottle

NV	Alpha Box & Dice Prosecco	Murray Darling
NV	Innocent Bystander Moscato	Yarra Valley, VIC
2014	Seppelts Sparkling Shiraz	Great Western, QLD
NV	Chandon	Yarra Valley, VIC
NV	Mumm Grand Cordon	Champagne, France
NV	Veuve Clicquot	Champagne, France
NV	Bollinger Special Cuvee	Champagne, France

RIESLING

Bottle

2022	Mitchell Watervale	Clare Valley, SA
2021	St Hugo	Eden Valley, SA
2018	Crawford River ‘Young Vines’	Henty, VIC



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SAUVIGNON BLANC

		Bottle
2022	Shaw & Smith	Adelaide Hills, SA
2022	Villa Maria 'Wairau Reserve'	Marlborough, NZ
2021	Cloudy Bay	Marlborough, NZ

CHARDONNAY

2021	Domaine William Fevre Petit Chablis	Chablis, France
2018	Te Mata	Hawkes Bay, NZ
2020	Vasse Felix	Margaret River, WA
2018	Pendfolds Bin '311'	Multi Region
2021	Levantine Hill 'Levant'	Yarra Valley, VIC

PINOT GRIS, GRIGIO & VARIETALS

2021	Devil's Corner Pinot Grigio	King Valley & Tasmania
2021	Corte Giara Pinot Grigio	Veneto, Italy
2021	Henschke 'Louis' Semillon	Eden Valley, SA
2022	Fermoy Estate Semillon Sauvignon Blanc	Margaret River, WA

ROSÉ

2022	De Iuliis	Hunter Valley, NSW
2021	AIX	Provence, France
2022	Dominique Portet 'Fontaine'	Yarra Valley, SA

PINOT NOIR

2019	Quartz Reef	Central Otago, NZ
2022	Silent Way	Macedon Ranges, VIC
2020	Palliser 'Pencarrow'	Martinborough, NZ
2019	Yabby Lake Single Vineyard	Mornington Peninsula, VIC
2019	Coldstream Hills	Yarra Valley, VIC

MERLOT

2016	Craggy Range 'Te Kahu'	Hawkes Bay, NZ
2019	Pepper Tree	Wrattonbully, SA
2014	Tarrawarra 'K Block'	Yarra Valley, VIC

Vintages may vary according to availability

CABERNET & BLENDS

		Bottle
2019	Thorn Clarke	Barossa Valley, SA
2017	Mountadam 'The Red'	Barossa Valley, SA
2020	Jim Barry 'Cover Drive'	Clare Valley, SA
2016	Zema Estate 'Family Selection'	Coonawarra, SA
2005	Lindeman's 'St George'	Coonawarra, SA
2010	Parker 'First Growth'	Coonawarra, SA
2014	Orlando	Langhorne Creek, SA
2020	Hay Shed Hill	Margaret River, WA
2016	Cullen Estate 'Diana Madeline'	Margaret River, WA
2011	Devil's Lair '9th Chamber'	Margaret River, WA
2010	Craggy Range Sophia	Martinborough, NZ
2011	Penfolds 'Bin 389' Cabernet Shiraz	South Australia
2016	Penfolds 'Bin 407'	South Australia

SHIRAZ & BLENDS

2021	Jacqueline's Ridge	Langhorne Creek, SA
2018	Turkey Flat	Barossa Valley, SA
2019	Rockford 'Rod & Spur' Shiraz Cab	Barossa Valley, SA
2020	Kaesler 'Bogan'	Barossa Valley, SA
2009	Peter Lehmann 'Stonewell'	Barossa Valley, SA
2015	Yalumba 'The Octavius'	Barossa Valley, SA
2008	Penfolds 'RWT'	Barossa Valley, SA
2010	Seppelts 'Benno'	Bendigo, VIC
2009	Jacobs Creek 'Centenary Hill'	Coonawarra, SA
2014	Henschke 'Mt Edelstone'	Eden Valley, SA
2012	Penfolds 'St Henri'	Magill Estate, SA
2010	Penfolds 'Magill Estate'	Magill Estate, SA
2020	Credaro 'Five Tales'	Margaret River, WA
2017	Leeuwin Estate Art Series	Margaret River, WA
2018	Brini 'Blewitt Springs'	McLaren Vale, SA
2018	Wolf Blass Grey Label	McLaren Vale, SA
2012	Brown Brothers 'Patricia'	Regional Victoria
2020	Penfolds 'Bin 28'	South Australia
2021	Penfolds 'Cellar Reserve' Shiraz	South Australia
2013	Thousand Candles Shiraz Pinot Noir	Yarra Valley, VIC

Vintages may vary according to availability

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

