

STARTERS

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



\$26 BURGERS & WRAPS

SERVED WITH CHIPS & AIOLI

PIG 'N' WHISTLE BEEF BURGER

pickles, American mustard, tomato sauce, onion, cheese, lettuce, tomato, burger sauce

GRILLED CHICKEN BURGER

tomato, lettuce, cheese, chipotle mayo

CRUMBED FISH BURGER

lettuce, cheese, tartare, pickles

GRILLED STEAK SANDWICH

caramelised onion, lettuce, cheese, tomato, HP sauce

BROADBEAN FALAFEL WRAP (VG)

avocado, lettuce, tomato relish, chips, ketchup

ADD

bacon to a burger or wrap	3
onion rings to a burger or wrap	3
egg to a burger or wrap	3
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, leafy salad	30
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

All our 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, leafy salad, mushroom sauce	24
FLANK 200G served pink, <u>w</u> chips, onion rings, bearnaise	28
RUMP 200G chips, leafy salad, mushroom sauce	28

AVAILABLE ALL DAY

RUMP 300G chips, leafy salad, mushroom sauce	38
SIRLOIN 250G chips, leafy salad, pepper sauce	39
EYE FILLET 200G (GF) colcannon, broccolini, roasted mushroom, horseradish creme fraîche, red wine jus	45
RIB FILLET 300G chips, leafy salad, pepper sauce	59

MAINS

NEW ENGLAND SEAFOOD CHOWDER prawns, fish, bacon, onion, potato, sourdough	37
GNOCCHI (V) truffle mushrooms, brown butter, parmigiano reggiano, crisp sage	30
BARRAMUNDI (GF) roasted pumpkin, cavolo nero, asparagus, sauce vierge	37
SMOKEY BBQ PORK RIBS chips, coleslaw, onion rings	42
SLOW COOKED LAMB SHANK (GF) tomato, vegetables, mash, broccolini	36
PORK BELLY (GF) honey parsnip, roasted shallots, apple, caramelised balsamic jus	35
SLOW COOKED BEEF truffled mash, mushroom, prosciutto, red wine jus	35

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

• 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 on all card payments. • A 10% surcharge applies on Sundays and 15% on public holidays



PIZZAS

AVAILABLE AFTER 4PM

MARGHERITA (V) fior di latte, basil, tomato	26
AL POLLO chicken, chilli, cacciatore, fior di latte, olives	28
GAMBERONI tiger prawns, garlic, mozzarella, tomato, basil, olive oil	29
DI CARNE sopressa salami, prosciutto, cacciatore, fior di latte, olives, basil	29
TARTUFO (V) mushroom, truffle pesto, stracciatella	28

SALADS

ROASTED PUMPKIN halloumi, mixed leaves, pomegranate seeds, pepitas, pickled shallots, vinaigrette	25
add grilled chicken	5

\$16 PUDDINGS

STICKY DATE PUDDING butterscotch sauce, cocoa, caramel, vanilla bean gelato	
CHOCOLATE PUDDING cocoa crumble, berries, salted caramel gelato	
BREAD AND BUTTER PUDDING raisins, anglaise, fresh berries, salted caramel gelato	

SIDES Extra sauce	3
Yorkshire pudding <u>w</u> onion gravy	8
Coleslaw (df, gf)	8
Onion rings <u>w</u> chipotle mayo	9
Creamy mash potato (gf)	8
Leafy salad (df, gf)	10
Seasonal vegetables (gf, v)	14

