## **STARTERS**

GARLIC BREAD (V) cheesy Welsh rarebit	12
CHUNKY CHIPS (V, DF) aioli	13
POTATO WEDGES (V) sour cream, sweet chilli	14
BUFFALO CHICKEN WINGS hot sauce, ranch dressing 500g 1kg	19 34
FLASH FRIED CALAMARI (DF) spiced salt, lime, aioli	22
MUSHROOM ARANCINI (V) pesto, truffled aioli, basil	20
NACHOS (GF, V) guacamole, jalapeños, beans,	24
cheese, sour cream add chilli beef	6
SNAPPER & PRAWN SPRING ROLLS (DF) chilli lime dressing	21
CRISPY CHICKEN BITES (DF) Japanese mayo, lime	20
TASTING PLATTER mushroom arancini, snapper & prawn, spring rolls, chicken wings, calamari, olives, rocket pesto, pumpkin dip, crackers	39

# \$28 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

#### PULLED PORK BURGER

smokey BBQ sauce, apple sauce, coleslaw

#### **GRILLED STEAK SANDWICH**

caramelised onion, lettuce, cheese, tomato, HP sauce

5

4

#### **BROADBEAN FALAFEL WRAP (VG)**

avocado, lettuce, tomato relish, chips, ketchup



bacon to a burger or wrap onion rings to a burger or wrap egg to a burger or wrap substitute for a gluten free bun

## **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.

#### AVAILARIF ALL DAY

## **MAINS**

TRADITIONAL BRITISH FISH & CHIPS beer battered $\underline{w}$ mushy peas, tartare sauce	32
MIDDLESBROUGH CHICKEN PARMO béchamel, cheese, chips, leafy salad	32
HOMEMADE LINCOLNSHIRE SAUSAGES mash potato, caramelised onion, Yorkshire pudding	32
BEEF & GUINNESS PIE creamy mash potato, seasonal vegetables	35
CHICKEN TIKKA MASALA rice, naan bread, minted yoghurt, chutney	35
SLOW COOKED LAMB SHANK (GF) tomato, vegetables, mash, broccolini	38
SLOW COOKED BEEF truffled mash, mushroom, prosciutto, red wine jus	37
SMOKEY BBQ PORK RIBS chips, coleslaw, onion rings	43
ROAST PUMPKIN SALAD halloumi, mixed leaves, pomegranate seeds, pepitas, pickled shallots, vinaigrette add grilled chicken	25

(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

# PIG'N' WHISTLE OF THE LIONS

## **PIZZAS AVAILABLE AFTER 4PM**

MARGHERITA (V) fior di latte, basil, tomato	27
L POLLO chicken, chilli, cacciatore, fior di latte, olives	30
AMBERONI tiger prawns, garlic, mozzarella, tomato, basil, blive oil	32
ol CARNE salami, prosciutto, cacciatore, ior di latte, olives, basil	30
ARTUFO (V) mushroom, truffle pesto, stracciatella	30

# \$16 PUDDINGS

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

BREAD AND BUTTER PUDDING raisins, anglaise, fresh berries, salted caramel gelato



Extra sauce	
Yorkshire pudding w onion gravy	
Coleslaw (df, gf)	
Onion rings <u>w</u> chipotle mayo	
Creamy mash potato (gf)	1
Leafy salad (df, gf)	1
Seasonal vegetables (gf, v)	1.

