

## SNACKS

<b>GARLIC BREAD (V)</b> cheesy Welsh rarebit	12
<b>CHUNKY CHIPS (V, DF)</b> aioli	13
<b>POTATO WEDGES (V)</b> sour cream, sweet chilli	14

## GRAZING OR SHARE

<b>FLASH FRIED CALAMARI (DF)</b> spiced salt, lime, aioli	22
<b>MUSHROOM RISOTTO ARANCINI (V)</b> pesto, truffled aioli, basil	20
<b>SNAPPER &amp; PRAWN SPRING ROLLS (DF)</b> chilli lime dressing	21
<b>BUFFALO CHICKEN WINGS</b> hot sauce, ranch dressing	500g 19 1kg 34
<b>SHANGHAI PORK, CHIVE &amp; MUSHROOM WONTONS</b> steamed <u>w</u> soy, sesame oil, ginger garlic vinaigrette, coriander, toasted sesame	20
<b>CRISPY PORK &amp; CALAMARI RICE PAPER PARCELS (GF)</b> <u>w</u> dill, lime, viet chilli garlic dipping sauce	21
<b>SPICY NACHOS FIESTA (GF, V)</b> <u>w</u> guacamole, jalapeños, beans, cheese, sour cream	24
add chilli beef	6

## \$28 BURGERS & WRAPS

SERVED WITH CHIPS & AIOLI

### PIG 'N' WHISTLE BEEF BURGER

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

### CRUMBED CHICKEN BAO BUN

w lettuce, cucumber, red pickled onions, sriracha mayo

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

(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. • Cokage 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

## BRITISH CLASSICS

<b>TRADITIONAL BRITISH FISH &amp; CHIPS</b> beer battered <u>w</u> mushy peas, tartare sauce	32
<b>MIDDLESBROUGH CHICKEN PARMO</b> béchamel, cheese, chips, leafy salad	32
<b>HOMEMADE LINCOLNSHIRE SAUSAGES</b> mash potato, caramelised onion, Yorkshire pudding	32
<b>BEEF &amp; GUINNESS PIE</b> creamy mash potato, seasonal vegetables	35
<b>CHICKEN TIKKA MASALA</b> rice, naan bread, minted yoghurt, chutney	35
<b>SLOW COOKED LAMB SHANK (GF)</b> <u>w</u> tomato, vegetables, mash, broccolini	38

## 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

<b>RUMP SKEWERS</b> chips, leafy salad, mushroom sauce	24
<b>RUMP 200G</b> chips, leafy salad, mushroom sauce	30

### AVAILABLE ALL DAY

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

## MAINS

<b>NEW ENGLAND SEAFOOD CHOWDER</b> prawns, fish, bacon, onion, potato, sourdough	37
<b>BARRAMUNDI (GF)</b> roasted pumpkin, cavolo nero, asparagus, sauce vierge	39
<b>PORK BELLY (GF)</b> honey parsnip, roasted shallots, apple, caramelised balsamic jus	37
<b>SLOW COOKED BEEF</b> truffled mash, mushroom, prosciutto, red wine jus	37
<b>SMOKEY BBQ PORK RIBS</b> chips, coleslaw, onion rings	43
<b>SIZZLING SATAY CHICKEN</b> <u>w</u> pineapple, sweet onions, spicy peanut sauce, rice	36

## PASTA, GNOCCHI, RICE

<b>GNOCCHI (V)</b> truffle mushrooms, brown butter, parmigiano reggiano, crisp sage	32
<b>CHICKEN RISOTTO</b> <u>w</u> chorizo, spinach, cherry tomato, mushroom, parmesan	34
<b>CHILLI MARINARA LINGUINE</b> <u>w</u> fish, prawns, calamari, mussels, tomato, garlic chilli	34
<b>BALINESE NASI GORENG (GF)</b> <u>w</u> pork belly, shrimp, kecap manis, coriander mint salad, a fried egg (contains peanuts)	31
vegetarian option w crispy tofu, available	

## PIG 'N' WHISTLE HOME OF THE LIONS

## PIZZAS

### AVAILABLE AFTER 4PM

<b>MARGHERITA (V)</b> fior di latte, basil, tomato	27
<b>AL POLLO</b> chicken, chilli, cacciatore, fior di latte, olives	30
<b>GAMBERONI</b> tiger prawns, garlic, mozzarella, tomato, basil, olive oil	32
<b>DI CARNE</b> salami, prosciutto, cacciatore, fior di latte, olives, basil	30
<b>TARTUFO (V)</b> mushroom, truffle pesto, stracciatella	30

## SALADS

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

## DESSERTS

<b>STICKY DATE PUDDING</b> butterscotch sauce, cocoa, caramel, vanilla bean gelato	16
<b>FRENCH CRÊPES (GF)</b> <u>w</u> butterscotch sauce, candied pecans, vanilla bean ice cream	16
<b>CHOCOLATE PUDDING</b> cocoa crumble, berries, salted caramel gelato	16
<b>BREAD AND BUTTER PUDDING</b> raisins, anglaise, fresh berries, salted caramel gelato	16
<b>PETIT FOURS</b> a delightful plate of assorted petit fours to accompany your tea or coffee	15

<b>SIDES</b> Extra sauce	3
Yorkshire pudding <u>w</u> onion gravy	8
Creamy mash potato (gf)	10
Onion rings <u>w</u> chipotle mayo	9
Salad (df, gf)	10





## TRADITIONAL HIGH TEA

*Served on a 3 tiered high tea stand consisting of:*  
A medley of dainty sandwiches, petite savoury hors d'oeuvre, Devonshire scone with cottage jam and cream, assorted petite cakes & dainty sweets.

*Served with your choice of:*  
Grande coffee or a pot of tea  
(select from our range of 35 teas)

55pp

## DEVONSHIRE STYLE CREAM TEA

Fresh scones with cottage raspberry jam & cream served with your choice of coffee or a pot of tea

18

## KID'S HIGH TEA

Two dainty sandwiches, Devonshire scone with cottage jam and cream, selection of petite cakes and sweets, glass of juice or soft drink

23



## RIBBON SANDWICHES

Smoked salmon, crème fraîche, dill, capers & lemon zest

Chicken, thyme, avocado & herb mayo

Leg ham, mustard, lettuce & piquant African relish

Egg, chives, lettuce & creamy mayonnaise

21 | 25 (smoked salmon only)

*A serve includes an assortment of four varieties, gluten free & vegetarian high tea available on request*

## PETIT FOURS

A delightful plate of assorted petit fours to accompany your tea or coffee

16

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• Please note, a surcharge of 15% will be applied on all public holidays and 10% on Sundays.