

SNACKS

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

GRAZING OR SHARE

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

BRITISH CLASSICS

TRADITIONAL BRITISH FISH & CHIPS beer battered <u>w</u> 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) <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

RUMP SKEWERS chips, leafy salad, mushroom sauce	24
RUMP 200G chips, leafy salad, mushroom sauce	30

AVAILABLE ALL DAY

RUMP 300G chips, leafy salad, mushroom sauce	39
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
BARRAMUNDI (GF) roasted pumpkin, cavolo nero, asparagus, sauce vierge	39
PORK BELLY (GF) honey parsnip, roasted shallots, apple, caramelised balsamic jus	37
SLOW COOKED BEEF truffled mash, mushroom, prosciutto, red wine jus	37
SMOKEY BBQ PORK RIBS chips, coleslaw, onion rings	43
SIZZLING SATAY CHICKEN <u>w</u> pineapple, sweet onions, spicy peanut sauce, rice	36

PASTA, GNOCCHI, RICE

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



PIZZAS

AVAILABLE AFTER 4PM

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

SALADS

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

DESSERTS

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

SIDES 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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