

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 WINGS hot sauce, ranch dressing	500g 19 1kg 34
SHANGHAI PORK, CHIVE & MUSHROOM WONTONS steamed w soy, sesame oil, ginger garlic vinaigrette, coriander, toasted sesame, chilli	20
CRISPY PORK & CALAMARI RICE PAPER LETTUCE CUP (GF) w dill, lime, viet chilli garlic dipping sauce	21
SPICY NACHOS FIESTA (GF, V) w guacamole, jalapeños, beans, cheese, sour cream add chilli beef	24 6

\$27 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 HALOUMI WRAP (V)

pumpkin & cashew pesto, avocado, lettuce, chips, aioli

FALAFEL WRAP WITH HUMMUS (VG)

avocado, lettuce, tomato relish, chips, ketchup

ADD	bacon to a burger or wrap	5
	onion rings to a burger or wrap	4
	egg to a burger or wrap	3
	substitute for a gluten free bun	3

(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 w mushy peas, tartare sauce	29
MIDDLESBROUGH CHICKEN PARMO béchamel, cheese, chips, leafy salad	32
CLASSIC CHICKEN SCHNITZEL w chips, leafy salad	29
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	32
SLOW COOKED LAMB SHANK (GF) w 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
ADD	grilled garlic king prawns 12
	flash fried calamari 9

MAINS

BARRAMUNDI (GF) warm mixed bean salad, olives, heirloom cherry tomato, hummus	38
PORK BELLY (GF) sweet corn, pear & frisse salad, balsamic jus	37
SMOKEY TEXAN BBQ PORK RIBS chips, coleslaw, onion rings	43
SIZZLING SATAY CHICKEN w pineapple, sweet onions, spicy peanut sauce, rice	36

PASTA, GNOCCHI, RICE

WILD MUSHROOM & TRUFFLE RISOTTO carnaroli rice, porcini & cremini mushrooms, herbed crème fraîche	30
PAD THAI prawns, chicken, tamarind chilli jam, eggs, chives, peanuts	34
SIZZLING GARLIC SEAFOOD prawns, calamari, baby scallops, fish, leeks, fennel, carrot, spinach, garlic baguette	36



1025

PIZZAS

AVAILABLE AFTER 4PM

MARGHERITA (V) fior di latte, basil, tomato	25
AL POLLO chicken, chilli, cacciatore, fior di latte, olives	30
GAMBERONI 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	29

SALADS

GRILLED PRAWN, CALAMARI & MANGO SALAD mint, mixed leaves, pickled onion, radish, vermicelli, honey yuzu dressing	28
PERSIAN BEEF & QUINOA BOWL grilled zucchini, roasted capsicum, chickpeas, mixed leaves, olives, cucumber, parsley, tahini & lemon	28
ROAST PUMPKIN & QUINOA BOWL (VG) grilled zucchini, roasted capsicum, chickpeas, mixed leaves, olives, cucumber, parsley, tahini & lemon	28

DESSERTS

STICKY DATE PUDDING butterscotch sauce, cocoa, caramel, vanilla bean gelato	16
FRENCH CRÊPES (GF) w butterscotch sauce, candied pecans, vanilla bean ice cream	16
MANGO PANNA COTTA w fresh mango, amaretti crumble	16
PETIT FOURS a delightful plate of assorted petit fours to accompany your tea or coffee	15

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

