

## STARTERS

**Garlic Bread**  
w cheesy Welsh rarebit (v)  
11

**Chunky Chips**  
w aioli (v, df)  
12

**Bundaberg Sweet Potato Wedges**  
w sour cream, sweet chilli (v)  
14

**Chicken Wings**  
w hot sauce, ranch dressing  
500g 18 1kg 32

**Flash Fried Calamari**  
w spiced salt, lime, aioli (df)  
18

**Mushroom Arancini Balls**  
w rocket pesto, truffled aioli, basil (v)  
18

**Spicy Nachos**  
w guacamole, jalapeños, beans, cheese,  
sour cream (gf, v)  
19  
add chilli beef 6  
add pulled pork 6

**Snapper & Prawn Spring Rolls**  
w chilli, lime dressing (df)  
19

**Crispy Chicken Bites**  
w Japanese mayo, lime (df)  
18

**Tasting platter**  
w mushroom arancini, snapper &  
prawn spring rolls, chicken wings,  
calamari, olives, rocket pesto,  
pumpkin dip, crackers  
39

## BURGERS

**Pig 'N' Whistle Beef Burger**  
caramelised onion, lettuce, tomato,  
cheddar cheese, BBQ sauce w chips, aioli  
24

**Grilled Chicken Burger**  
tomato, lettuce, cheese, chipotle mayo  
w chips, aioli  
24

**Broadbean Falafel Burger**  
avocado, lettuce, tomato relish w chips,  
ketchup (vg)  
24

**Pulled Pork Burger**  
Smokey BBQ sauce, apple sauce,  
coleslaw, chips, aioli  
24

**Roast Beef & Bacon Butty**  
lettuce, onion, tomato, cheddar cheese,  
Branston pickle w chips, aioli  
24

add bacon to a burger 3



## SALADS

**Harissa Chicken Salad**  
avocado, assorted tomatoes,  
almonds, chickpeas, iceberg lettuce,  
mint yoghurt (gf)  
25

vegetarian substitute broadbean falafel

## PREMIUM STEAKS

*Kilcoy Ebony 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.*

**Flank 200g**  
served pink, w chips, fried onions,  
bearnaise (available until 4pm)  
25

**Rump 300g**  
w chips, garden salad, mushroom sauce  
38

**Sirloin 300g**  
w chips, garden salad, pepper sauce  
48

## PIZZA

**Margherita**  
fior di latte, basil, tomato (v)  
25

**Al Pollo**  
chicken, chilli, cacciatore,  
fior di latte, olives  
27

**Gamberoni**  
tiger prawns, garlic, mozzarella,  
tomato, basil, olive oil  
28

**Di Carne**  
sopressa salami, prosciutto,  
cacciatore, fior di latte, olives, basil  
28

**Alla Zucca**  
pumpkin, goat's cheese, spinach,  
pine nuts, red onion (v)  
27

## BRITISH CLASSICS

**Traditional British Fish & Chips**  
beer battered w mushy peas,  
tartare sauce  
30

**Middlesbrough Chicken Parmo**  
w béchamel, cheese, chips, garden salad  
29

**Homemade Lincolnshire Sausages**  
w mash potato, caramelised onion,  
Yorkshire pudding  
28

**Beef & Guinness Pie**  
w creamy mash potato,  
seasonal vegetables  
33

**Chicken Tikka Masala**  
w rice, naan bread, minted yoghurt,  
chutney  
31

## MAINS

**Smokey BBQ Pork Ribs**  
w chips, coleslaw, crispy onion  
39

**Slow Cooked Lamb Shank**  
tomato, root vegetables, creamy mash,  
broccolini (gf)  
35



## PUDDINGS

**Sticky Date Pudding**  
w butterscotch sauce, cocoa,  
caramel, vanilla bean ice cream  
14

**Deep Fried Mars Bar**  
w chocolate sauce, salted  
caramel ice cream  
14

## SIDES

Extra Sauce	3
Yorkshire Pudding w onion gravy	5
Coleslaw (df, gf)	5
Creamy Mash Potato (gf)	8
Garden Salad (df, gf)	10
Seasonal Vegetables (gf, v)	14

• 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 to all Visa & Mastercard transactions  
(0.666%), American Express (1.60%) • A 10% surcharge  
applies on Sundays and public holidays.



# PIG 'N' WHISTLE

BRUNSWICK STREET

## COCKTAILS

### APERITIFS

---

#### PAMPELLE NEGRONI

ruby grapefruit aperitif, martini rosso, tanqueray rangpur,  
orange peel

#### AMERICANO

sweet vermouth, campari & soda, served short with fresh orange

#### BIANCO & TONIC

bianco vermouth, served long with tonic water, rosemary & orange

### SPRITZ & SPARKLING

---

#### APEROL SPRITZ

aperol, prosecco, soda, orange

#### CUCUMBER & ELDERFLOWER SPRITZ

elderflower liqueur, prosecco, soda, cucumber

#### CHAMBORD SPRITZ

chambord, prosecco, soda, strawberries, lime

#### PAMPELLE SPRITZ

ruby grapefruit aperitif, prosecco, soda, grapefruit

#### FLOR DE SEVILLA FRENCH 75

bittersweet orange flower tanqueray, lemon, sugar, prosecco

#### CHAMPAGNE JULIP

bulleit bourbon, ginger beer, prosecco, mint

### SUMMER REFRESHERS

---

#### LUSH AGAVE

don julio tequila, aperol, passionfruit, rhubarb bitters,  
pineapple juice, shaken and served straight up

#### LYNCHBURG LEMONADE

jack daniels, agave nectar, fresh lemon, old style lemonade,  
served long

#### GIN & ELDERFLOWER COLLINS

gordons gin, elderflower liqueur, lemon juice,  
old style lemonade, served long

#### STRAWBERRY JAM MOJITO

pampero white rum, strawberry liqueur, lime, mint,  
strawberry jam, soda

### CROWD FAVOURITES

---

#### ESPRESSO MARTINI

smirnoff vodka, coffee liqueur, cold brew coffee, sugar

#### VANILLA COSMOPOLITAN

vanilla vodka, triple sec, lime, cranberry

#### POMEGRANATE MARGARITA

pomegranate liqueur, don julio tequila, lime, salt

#### FRENCH MARTINI

chambord, vodka, pineapple juice

#### DARK & SPICY

captain morgan spiced rum, ginger beer, lime, fresh chilli

#### BOURBON AGAVE OLD FASHIONED

bulleit bourbon, agave nectar, bitters, orange peel



## DRAUGHT BEER SELECTION

---

Hahn Super Dry (NSW)	James Squire (NSW)
Orchard Crush Apple Cider (NSW)	Stone and Wood (NSW)
Bulmers Cider (UK)	XXXX Gold (QLD)
Heineken (Netherlands)	Guinness (Ireland)

*Ask about our Guest Taps*

## FINE WINE ON TAP

---

2019	Jacqueline's Ridge Sauvignon Blanc	Marlborough, NZ
2020	Clark Estate Pinot Gris	Marlborough, NZ
2019	Ross Hill Pinot Noir	Orange, NSW

## SPARKLING & CHAMPAGNE

---

2019	Innocent Bystander Pink Moscato	Yarra Valley, VIC
NV	Chandon	Yarra Valley, VIC
NV	Da Luca Prosecco	Veneto, Italy
NV	Veuve Clicquot	Reims, France
NV	Rumball Sparkling Shiraz	Coonawarra

## WHITE

---

2020	Shut The Gate 'Rosie's Patch' Varietal	Clare Valley, SA
2017	Grosset 'Springvale' Varietal	Clare Valley, SA
2020	Stella Bella Varietal	Margaret River, WA
2019	Babich 'Black Label' Varietal	Marlborough, NZ
2018	Dowie Doole Varietal	Adelaide Hills, SA
2020	Riposte 'Stiletto' Pinot Gris	Adelaide Hills, SA
2020	La Villa Pinot Grigio	Veneto, Italy
2018	St Huberts Varietal	Yarra Valley, VIC
2020	Ross Hill	Orange, NSW
2018	Stonier Varietal	Mornington Peninsula, VIC

## ROSE

---

2020	Dowie Doole Rose	McLaren Vale
2020	La Tonelle Rose	Provence, FR
2018	Alamos Malbec	Argentina
2016	Sirromet 'Signature Collection'	Granite Belt, QLD
2015	Henschke 'Henry's Seven' Shiraz Grenache	Eden & Barossa

## RED

---

2019	Port Philip 'Quartier' Varietal	Mornington Peninsula, VIC
2013	Felton Rd 'Block 3' Pinot Noir	Central Otago, NZ
2010	Penfolds Cellar Reserve Tempranillo	McLaren Vale, SA
2016	Sirromet 'Signature Collection'	Granite Belt, QLD
2006	Katnook Estate Merlot	Coonawarra, SA
2017	Rocky Gully Cabernets Varietal	Frankland River, WA
2013	Parker Estate 'Terra Rossa' Varietal	Coonawarra, SA
2009	Leeuwin 'Art Series' Varietal	Margaret River, WA
2011	Penfolds 'Bin 407' Varietal	South Australia
2018	Jacqueline's Ridge Varietal	Barossa Valley, SA
2018	Lake Breeze Varietal	Langhorne Creek, SA
2017	Wolf Blass 'Grey Label' Shiraz Varietal	McLaren Vale, SA
2015	Henschke 'Henry's Seven' Granache	Eden & Barossa
2016	Penfolds Bin 28 Varietal	South Australia
2017	Turkey Flat	Barossa Valley, SA
2008	Peter Lehmann 'Stonewell'	Barossa Valley, SA
2013	John Duval 'Entity' Varietal	Barossa Valley, SA
2008	Elderton 'Command' Varietal	Barossa Valley, SA
2007	Penfolds 'St Henri' Shiraz	South Australia

## FORTIFIEDS

---

NV	Penfolds Club Reserve Port	South Australia
NV	Penfolds Grandfather Port	South Australia
NV	Campbells Topaque	Rutherglen, VIC

*Vintages may vary according to availability*