



MENU



ENTREE

Duo of Dips \$22

Served with olives and crusty sourdough bread. (LGO, V, DFO, VGO)

Chicken Liver Pate \$25

With pickles & mustard. Served with crusty sourdough bread. (LGO, D)

Garlic Bread \$13 (V, D) Add Cheese. \$15 (V, D)

½ Dozen Oysters

Natural \$25 (LG, DF, P). Contains Crustaceans.

Kilpatrick \$27 (LG, DF, P). Contains Crustaceans.

MAINS

Salt & Pepper Calamari \$33

Flash fried and served with a garden salad dressed in a mint, coriander, mango & lime dressing. (chilli optional) (LGO, D, P)

Beer Battered Flathead Tails \$33

Battered flat head tails served with chips, slaw & tartare. (E, D, P)

Beef Burger \$32

Prime Aussie beef patty, bacon, burger cheese, tomato relish mayo, dill pickle & lettuce. Served with chips. (D, E, S)

Chicken Burger \$34

With spicy chipotle ranch, lettuce, tomato, bacon, onion rings & American cheese. Served with chips. (E, D, S)

Veggie Burger \$31

Vegetable patty topped with braised mushrooms, tasty cheese, tomato relish mayo, dill pickle & lettuce. Served with chips. (V, E, D, S)

Fish Burger \$33

Crispy fried whiting with lettuce, red onion, shaved cucumber, capers, & tartare sauce. Served with chips. (D, E, P)

The Pig & Whistle

Beef & Guinness Pie \$35

Slow-cooked beef brisket in a rich gravy made with a healthy tot of Guinness with creamy herbed mash & peas. (E, D, S, LGO)

Vegetarian Shepherds Pie \$33

With mushroom, peas, carrots & celery topped with creamy mash & served with garden salad. (V, VGO, D, DFO)

Chicken Parma \$33

Crumbed schnitzel topped with ham, napoli & cheese. Served with slaw & chips. (VGO, D, E)

Chicken Schnitzel \$33

Served with chips, slaw & a gravy of your choice. (VGO, D, E)

Classic Bangers & Mash \$35

Cumberland sausages spiced with sage & pepper served with creamy herbed mash, peas & onion gravy. (D, E)

Chicken Tikka Masala \$33

A tomato & coconut cream-based curry sauce with aromatic spices. Served on a bed of rice with a chilli mango chutney & pappadum. (LG, DF)

Sticky BBQ Pork Ribs \$47

Served with chips, slaw, corn & pickles. (LG, E, D)

Fish of the day

Ask our staff what the fresh catch is.....

Gammon Steak \$34

Apple cured gammon ham steak using free range pork, topped with grilled pineapple. Served with slaw & chips. (LG, E, DF)

Steak of the Day

Cooked to your specification with a complementary gravy of your choice & served alongside panfried vegetables. Ask our Staff to find out the cut of the day.

Lamb Salad \$35

Slow cooked lamb shoulder with tzatziki, fetta, roasted pumpkin, grapes, pistachio dukka, topped with a lemon oil dressing. (LG, D). Contains Pistachios.

Beetroot Salad \$20

Roasted beets & goats cheese tossed through rocket with pine nuts & a balsamic glaze (V, LG, N, D). Contains Pinenuts.

Warm Vegetable Salad \$25

Spiced roasted cauliflower, balsamic shallots, dutch carrots & zucchini on hummus & topped with toasted almonds & paprika oil. (VG, LG, N, S, DF). Contains Almonds.

The Pig & Whistle

PLOUGHMAN'S BOARDS

Traditional \$45.50

Pork pie, scotch egg, chicken liver pate, English stilton blue cheese, mature cheddar, olives, ham, assorted pickles, mustard & relish. Served with crusty sourdough bread. (D, E)

Vegetarian \$39.50

English stilton blue cheese, mature cheddar, piccalilli cauliflower, olives, charred capsicum & zucchini, dips, assorted pickles, mustard & relish. Served with crusty sourdough bread. (LGO, VGO, D, DFO, S)

Fisherman's \$53

Smoked salmon, king prawns, oysters, pickled mussels, peppered salmon, assorted pickles, dill & citrus aioli. Served with crusty sourdough bread. (LGO, E, DF, P)

DESSERTS

Home Made Sticky Date Pudding \$16.50

Served with warm butterscotch sauce & ice cream. (V, E, D)

Triple Chocolate & Walnut Brownie \$16.50

Served with raspberry coulis & vanilla ice cream. (V, E, D, N). Contains Walnuts.

Churros \$16.50

Served with chocolate sauce & ice Cream (V, D)

Eton Mess \$16.50

with Chantilly cream, Mixed Berries, Raspberry Coulis & Meringue (LG, V, D, E)

Vanilla Choc Top Ice Cream \$7.50 (D, S)

Frog in a Pond \$8.50

Home made Jelly with a Freddo Frog (LG, D, S)

Vanilla Ice-Cream \$8.50

With chocolate topping, sprinkles & fairy floss (V, D, LG)

(V) Vegetarian
(VG) Vegan
(VGO) Vegan Option Available
(LG) Low Gluten. No ingredients naturally contain gluten
(LGO) Low Gluten Option Available
(E) Contains Egg
(D) Contains Dairy

(D) Contains Dairy
(N) Contains Nuts
(DF) Dairy free
(DFO) Dairy free option available
(P) Pescatarian
(S) Contains soy

Please alert staff to dietary requirements

KIDS MEALS \$16.50

Fish & Chips

Battered flat head tails. Served with chips and tartare sauce (E, D, P)

Cheeseburger

Beef patty, cheese, tomato sauce. Served with chips and tomato sauce. (D, E, S)

Veggie Burger

Vegetable patty, lettuce & aioli. Served with chips and tomato sauce. (V, D, E, S)

Bangers & Mash

Pork sausages, served with herbed mash, peas & gravy. (D, S)

Chicken Parma (Schnitzel available)

Crumbed schnitzel topped with ham, napoli & cheese. Served with chips and tomato sauce. (D, VGO, E)

Chicken Nuggets

Served with chips and tomato sauce. (VGO)

Calamari

Served with chips. (LGO)

SAUCES \$2

Aioli (V, LG, E, DF)
Tomato Sauce (V)
Tartare (LG, DF, V)
Tomato Relish (VG, LG)
Seeded, Dijon or Hot English (VG, LG, S)
Burger Sauce (V, LG, E)
Garlic Butter (V, D, LG)

GRAVY \$3

Mushroom Gravy (V, DF)
Red Wine Jus (LG, VG, DF)
Peppercorn Sauce (V)
Gravy (VG)
Chimichurri (V, VG)

SIDES

Bread \$6 (LGO)
Slaw \$8 (LG, V, E, DF)
Seasonal Greens \$12 (LG, V, VGO)
Creamy herbed mash \$9 (V, LG)
Chips \$10.50 (LG, VGO)
Salad \$12 (LG, V)



A 15% surcharge applies on public holidays.



DRINKS



COCKTAILS

Bloody Mary \$25

Vodka, tomato juice, worcestershire sauce, hot sauce, lemon juice, horseradish & seeded mustard.

Espresso Martini \$25

Vodka, Kahlua, Frangelico, Espresso Coffee.

Classic Margarita \$25

Tequila, Cointreau, Lime & Sugar Syrup.

Long Island Iced Tea \$25

Vodka, Tequila, Gin, White Rum, Cointreau, Lime Juice & Cola.

Passion Pig \$20

Vodka, Passoa, Passionfruit Pulp, Lime, Lemonade & Soda.

Aperol Spritz or Limoncello spritz \$20

Aperol or Limoncello, Prosecco, Soda & Garnish

Lychee Delight \$20

Vodka, Lychee Liqueur, Cranberry Juice, Lemonade & Lime.



SOFT DRINKS

Coke, Coke Zero, Lemonade, Solo, Raspberry, Tonic, Ginger Ale & Soda.

Orange, Apple, Tomato, Pineapple, Cranberry.

Lemon, Lime & Bitters.

Bundaberg Ginger Beer (375ml)

Capi Sparkling Water (750ml)

POT	SCH	PINT	JUG
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\$4.5	\$5.5	\$8	\$20
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\$4.5	\$6	\$7.5	\$20
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\$4.5	\$6.5	\$8.5	\$22
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\$6.5

\$10



The Pig & Whistle

BOTTLES/CANS

Main Ridge Pear Cider, 330ml (4.7%)

\$10

Main Ridge Apple Cider, 330ml (4.7%)

\$10

Cascade Premium Light - 375ml (2.4%)

\$8

Corona - 355ml (4.5%)

\$10

Carlton Zero -330ml (0%)

\$8

Great Northern Original 330ml (4.2%)

\$10

Heaps Normal XPA 375ml (0.5%)

\$10

Heineken 330ml - (5%)

\$10

Two Bays Gluten Free Pale Ale 375 (4.5%)

\$11

Two Bays Japanese Rice Lager (GF) (4.5%)

\$11

BEER

Guinness (4.2%)

Devil Bend Lager (4.6%)

Kilkenny (4.3%)

Brick Lane Draught (4.9%)

Carlton Draught (4.6%)

Brick Lane Pale Ale (4.4%)

Stone & Wood Pacific Ale (4.4%)

Tetleys Smooth Ale (3.7%)

Great Northern Super Crisp (3.5%)

Ginger Beer (4%)

Guest Tap (5%)

Old Speckled Hen (5.2%)

SIPPERS

Whisky Sipper \$20

Jameson, Lime, Mint & Ginger Ale.

Old Fashioned \$20

Sugar Cube, Bitters, Rye Whiskey.

Manhattan \$20

Rye Whiskey, Sweet Vermouth, Bitters.

Rusty Nail \$20

Drambuie, Chivas Regal, Lemon.

Hendricks Sipper \$20

Hendricks, Cucumber & Tonic.

Nergroni \$20

Campari, Tanqueray, Vermouth & Orange.

POT	SCH	PINT	JUG
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9	14	16	X
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8	12	15	35
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9	14	16	X
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7.5	11	14	30
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7.5	11	14	30
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8	12	15	35
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8	12	15	35
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9	14	16	X
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7.5	11	14	30
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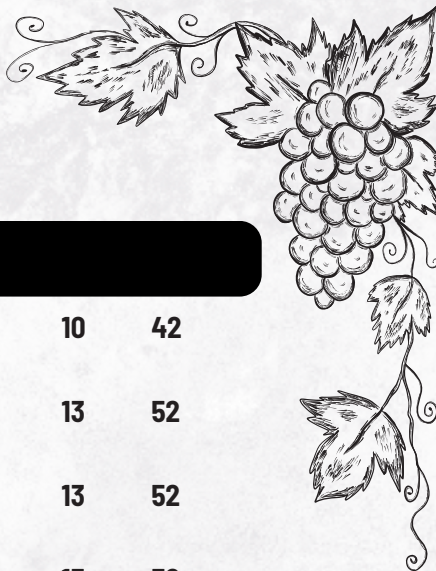
8	12	15	35
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8	12	15	35
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9	14	16	X
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WINE



RED

OPAWA ESTATE PINOT NOIR	MARLBOROUGH NEW ZEALAND	10	42
YALUMBA ESTATE SHIRAZ	BAROSSA VALLEY SOUTH AUSTRALIA	13	52
GAPSTED 'HIGH COUNTRY' SHIRAZ	ALPINE VALLEY VICTORIA	13	52
GAPSTED 'HIGH COUNTRY' CABERNET SAUVIGNON	ALPINE VALLEY VICTORIA	13	52
TALLARIDA PINOT NOIR	MORNINGTON PENINSULA	16	64
PARINGA ESTATE SHIRAZ	MORNINGTON PENINSULA	16	64
KYBERD HILLS PINOT NOIR	MORNINGTON PENINSULA	16	64
KYBERD HILLS TEMPRANILLO	MORNINGTON PENINSULA	16	64
TALLARIDA MERLOT	MORNINGTON PENINSULA	16	64

ROSE

GAPSTED 'ALPINE ROAD' SANGIOVESE ROSE	ALPINE VALLEY VICTORIA	10	42
TALLARIDA ROSE	MORNINGTON PENINSULA	16	64
BIRCHWOOD LANE ROSE	MORNINGTON PENINSULA	13	52



WHITE

BAYVIEW ESTATE PINOT GRIGIO	MORNINGTON PENINSULA	10	42
LITTLE DARLING SAUVIGNON BLANC	MARLBOROUGH NEW ZEALAND	13	52
GAPSTED PINK MOSCATO	ALPINE VALLEY VICTORIA	10	42
GAPSTED 'ALPINE ROAD' PINOT GRIGIO	ALPINE VALLEY VICTORIA	13	52
GAPSTED 'HIGH COUNTRY' CHARDONNAY	ALPINE VALLEY VICTORIA	13	52
PIG & WHISTLE PINOT GRIS (SMALL VINEYARD)	MORNINGTON PENINSULA	16	64
PARINGA ESTATE RIESLING	MORNINGTON PENINSULA	16	64
TALLARIDA PINOT GRIGIO	MORNINGTON PENINSULA	16	64
TROFEO ESTATE CHARDONNAY	MORNINGTON PENINSULA	16	64
TALLARIDA CHARDONNAY	MORNINGTON PENINSULA	16	64

SPARKLING

BAYVIEW ESTATE PROSECCO	MORNINGTON PENINSULA	10	42
GAPSTED 'ALPINE ROAD' PROSECCO	ALPINE VALLEY VICTORIA	13	52
GAPSTED WATERSTONE BRIDGE CHARDONNAY PINOT NOIR	ALPINE VALLEY VICTORIA	13	52
MONTALTO SPARKLING ROSE	MORNINGTON PENINSULA	16	64
TALLARIDA SPARKLING ROSE	MORNINGTON PENINSULA	16	64

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