



MENU

The Pig & Whistle

MAINS

Salt & Pepper Calamari \$34

Flash fried & served with a garden salad, dressed with mint, mango, coriander & lime. Served with aioli & topped with chilli. (D, E, I, LGO, P)

Fish & Chips \$33

Beer battered flat head fillets served with chips, slaw & tartare. (E, I, P)

Beef Burger \$32

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

Chicken Burger \$34

Grilled chicken breast with spicy chipotle sauce, lettuce, tomato, avocado, bacon, onion & tasty cheese. Served with chips. (D, E, S)

Veggie Burger \$31

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

Beef & Guinness Pie \$35.50

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

Vegetarian Shepherd's Pie \$33

An assortment of braised vegetables in gravy, topped with creamy mash & served with garden salad. (D, DFO, V, VGO)

Chicken Parma \$33.50

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

Chicken Schnitzel \$33.50

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

Classic Bangers & Mash \$35.50

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

Chicken Tikka Masala \$33

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

Sticky BBQ Pork Ribs \$47

Tender slow-cooked ribs, served with chips, slaw, corn on the cob & pickles. (D, E, LG)

Gammon Steak \$35.50

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

Lamb Salad \$35

Warm shredded lamb shoulder & pumpkin tossed through mixed lettuce & served over a bed of tzatziki. Topped with feta, grapes, dukkah & lemon oil dressing. (D, LG, N)

Warm Beetroot Salad \$22

Roasted beetroot on a bed of horseradish & beetroot puree. topped with goats cheese, rocket, roasted pinenuts, pickled beets & balsamic glaze. (D, LG, N, S, V)

Warm Vegetable Salad \$25.50

Spiced roasted cauliflower, balsamic shallots, dutch carrots & roasted baby capsicum on a bed of hummus. Topped with smoked almonds & paprika oil & a wedge of lemon (VG, LG, S, N).

SIDES

Garlic Bread \$13 (V, D)

Add cheese \$15 (V, D)

Chips \$10.50 (LG)

Seasonal Greens \$12 (LG, V, VGO)

Creamy herbed mash \$9 (V, LG)

Bread \$6 (LGO)

Slaw \$8 (LG, V, DF, E)

Salad \$12 (LG, V)

SAUCES \$2

Aioli (V, LG, E, DF)

Tomato Sauce (VG, LG)

Tartare (LG, DF, V, E)

Burger Sauce (V, LG, E)

Garlic Butter (V, LG, D)

GRAVY \$3

Mushroom Gravy (V, DF)

Red Wine Jus (LG, VG, DF)

Peppercorn Sauce (V)

Gravy (VG)

Chimichurri (VG, LG)

A 15% surcharge applies on public holidays.

The Pig & Whistle

PLOUGHMAN'S BOARDS

Traditional \$46

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

Vegetarian \$40

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 \$55

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

Chicken Liver Pate \$25

Locally produced with pickles & mustard. Served with crusty sourdough bread. (D)

KIDS MEALS \$16.50

Fish & Chips

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

Cheeseburger

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

Veggie Burger

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

Bangers & Mash

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

Chicken Parma (Schnitzel available)

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

Chicken Nuggets

Served with chips & tomato sauce. (VGO)

Calamari

Served with chips & sauce. (LGO, P, D, I)

DESSERTS

Home Made Sticky Date Pudding \$16.50

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

Churros \$16.50

Served with chocolate sauce & ice cream. (V, D)

Apple & Rhubarb Crumble \$18

Served with vanilla custard, toasted coconut flakes & an oat crumble. (V, D)

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

Frog in a Pond \$8.50

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

Vanilla Ice-Cream \$8.50

Served with chocolate topping, sprinkles & fairy floss. (V, LG, D)

Allergen Warning - Our kitchen contains many allergens inclusive of tree nuts and peanuts, please alert us to allergies so we can take precautions to reduce the risk of cross contamination.

Please alert staff to any dietary requirements

(V) Vegetarian

(VG) Vegan

(VGO) Vegan Option Available

(LG) Low Gluten. No ingredients naturally contain gluten however cross contamination cannot be guaranteed and our kitchen is not certified Gluten Free

(LGO) Low Gluten Option Available upon request

(E) Contains Egg

(D) Contains Dairy

(N) Contains Nuts

(P) Pescatarian

(S) Contains soy

Seafood Origins

(A) Australian

(I) International

(M) Mixed



What's in a name? - The Pig & Whistle

In old English breweries and tavern cellars, workers were sent downstairs to tap the kegs or retrieve large clay jars of beer—which were colloquially called "pigs."

To keep the help from secretly drinking the stock straight from the barrel, landlords enforced a strict rule: you had to whistle the entire time you were in the cellar. If the whistling stopped, the landlord knew the worker was "wetting their whistle" on the company dime.

A 15% surcharge applies on public holidays.