

starters & share plates

HERB & GARLIC BREAD (v)
toasted with cheddar cheese | 9

MARINATED LOCAL OLIVES | 7

CHUNKY CHIPS (v)
aioli | 9

POTATO WEDGES (v)
sour cream, sweet chilli | 11

SNAPPER & PRAWN SPRING ROLLS
lime, sweet chilli & lemongrass dip | 18

MUSHROOM ARANCINI BALLS (v)
rocket & parmesan pesto, truffled aioli,
crispy basil | 17

SPICY CHICKEN WINGS
hot sauce, ranch dressing | 17

CHICKEN & GINGER GYOZA
plum sauce, shiso | 16

CRISPY CHICKEN BITES (gf)
marinated chicken coated in spiced flour,
Jap mayo, charred lime | 17

CHILLI GARLIC PRAWNS
olive oil, parsley, lemon, crusty bread | 19

LAMB KOFTA
minted yoghurt, naan bread,
Indian onion salad | 17

SALT & PEPPER SQUID (gf)
flash fried, jap mayo, charred lime | 18

FRESHLY SHUCKED OYSTERS (gf)
green shallot vinaigrette, lime caviar
½ doz: 23 | doz: 36

KILPATRICK OYSTERS
bacon, Worcestershire | ½ doz: 24 | doz: 38

light meals & salads

PIG 'N' WHISTLE BURGER
wagyu beef, bacon, cheese, caramelised onion,
beetroot, pickle relish, chunky chips, aioli | 22

add egg: 3 | add jalapeños: 1
add haloumi: 5 | double beef: 5

GRILLED HALOUMI SALAD (v)
rocket, spinach, tomato, chickpeas, balsamic
onions, beetroot, seeded mustard dressing | 24

CHAR-GRILLED SPICED LAMB SALAD
cous cous, fire roasted capsicum, goat's cheese,
rocket, heirloom tomatoes, balsamic onions,
organic yoghurt | 25

CRISPY CHICKEN & APPLE SALAD
mint, basil, crispy rice noodles, peanuts,
lemongrass, palm sugar & lime dressing | 22

PUMPKIN & CASHEW NUT ROAST (gf, v)
leeks, pepitas, goat's cheese, zucchini flower | 26

LAMB CUTLETS
tomato & mozzarella salad, baby figs,
caper berries, pepitas | 29

LAMB & HALOUMI SKEWERS
wild rice, cous cous salad | 27

pizza

traditional Italian hand-stretched pizzas

MARGHERITA (v)
fior di latte, basil, tomato, olive oil | 22

ALLA ZUCCA (v)
roasted pumpkin, goat's cheese, spinach,
pine nuts, red onion | 23

LA FINOCCIO
chili, salami, fennel, spring onion,
mozzarella | 24

AL POLLO
chicken, porcini, cacciatore, fior di latte,
olives | 24

BISMARK
fior di latte, ham, mushroom, onion, egg | 24

MARE E MONTE
tiger prawns, sopressa salami, prosciutto,
rocket, garlic, olives | 25

GAMBERONI
tiger prawns, garlic, mozzarella, tomato, basil,
olive oil | 25

DI CARNE
sopressa salami, prosciutto, cacciatore,
fior di latte, olives, basil | 25

from the char-grill



all dishes come with your choice of two complimentary sides

GIANT RUMP 400g, Riverine Premium MB 2+, mushroom sauce | 37

FLANK STEAK 500g, served pink, Barcoo, Café de Paris butter | 35

REEF & BEEF 220g, Riverine Premium MB 2+ rump steak, garlic prawns,
Café de Paris butter | 38

SIRLOIN 300g, Cape Grim, pepper sauce | 39

EYE FILLET 200g, pepper sauce | 44

RIB FILLET 300g, Riverine Premium MB 2+, red wine jus | 42

CRISPY SKIN CHICKEN BREAST lemon & lime butter | 32

MEATY BEEF RIBS Riverine Premium MB 2+, cooked in a sticky whiskey BBQ sauce | 38

SMOKEY BBQ MEATY PORK RIBS smokey bbq sauce | 35

british classics

BARNESLEY LAMB CHOP
potato gratin, minted peas, Yorkshire pudding,
caramelised onion, cabernet jus | 35

SLOW BRAISED STEAK & GUINNESS PIE
cooked in rich Guinness, creamy mash potato,
seasonal vegetables | 27

HOMEMADE LINCOLNSHIRE SAUSAGES
creamy mash potato, caramelised onion,
Yorkshire pudding, jus | 26

MIDDLESBROUGH PARMO
CHICKEN SCHNITZEL
béchamel, melting cheese, chips,
garden salad | 26

TRADITIONAL BRITISH FISH & CHIPS
beer battered North Atlantic cod, British
chip shop chips, mushy peas, tartare sauce,
lemon | 28

SLOW COOKED LAMB SHANKS
braised in their own juices with root vegetables,
creamy mash potato, broccolini | 34

CHICKEN TIKKA MASALA
steamed rice, naan bread, minted yoghurt,
chutney | 26

FISH OF THE DAY (gf)
pumpkin & ginger puree, kipfler potato,
broad bean, minted peas & bacon, water cress,
lemon butter sauce | 35

sides

Yorkshire pudding, onion gravy | 4

Crispy fried onions | 4

Mushy peas | 4

Coleslaw | 4

Creamed potato mash | 7

British chip shop chips | 8

Garden salad, house dressing | 9

Steamed vegetables, butter | 9

Confit garlic mushrooms | 9

Tempura broccolini | 11

Wok tossed vegetables | 8

Broad bean & prosciutto salad | 9

desserts

BAILEYS CHEESECAKE
oreo crumble, raspberry macaron | 15

ORANGE PANNA COTTA
strawberry salad, chocolate soil | 14

CHOCOLATE FONDANT
popping candy, coeur a la creme | 15

FLAPJACK
toffee apple, candy floss, cookie dough
ice cream | 14

• Gram weights are approximate. • Tips are most welcome & go to the person(s) who served you. • One bill per table.
• All of our food may contain nuts, gluten and shellfish. Although all care is taken, trace elements are unavoidable in all meals.
• Our chefs are happy to try & cater for any dietary requirement. Please notify your waiter.
• Surcharges apply to all credit cards (0.94%) and debit cards (0.52%).