



DRINKS MENU

PIG N WHISTLE BISTRO & BAR

Draught Beer

	Half	Pint
Hogstar Craft Lager 4.5% Old style lager matured with greater depth of flavour and aroma	7	11
Republika Craft Pilsner 4.8% Pilsner using Czech yeast and malt, fermenting n 'Lagering' for 8 weeks	7	11
Guinness Stout	7	11
Black N Tan (1/2 Lager 1/2 Stout)	7	11
Shandy (1/2 lager 1/2 Sprite)	6	10

Happy Hour 2 Pints for \$19
UNTIL 8:30 PM ONLY

Bottled Beer N Cider

330ml 500ml

LAGERS

Heineken 5.0% 7

AMBER & BROWN ALES

Spitfire Ale 4.5%	12
Ruby Red 4.3%	12
Black Sheep Ale 4.4%	12
Citrus Ale 4.7%	12

STOUT & PORTER

Double Stout 5.2%	12
London Porter 5.4%	12
Plum Porter 5.0%	13
Cream Stout 6.5%	13

IPAs

Fullers IPA 5.3%	13
St. Peter's IPA 5.5%	13
Green Devil IPA 6.0%	13
Shepherd Neame IPA 6.1%	13

CIDERS

Sheppy's Elderflower 4.0%	12
Sheppy's Cloudy 4.5%	12
Sheppy's Classic 5.5%	12
Sheppy's Vintage 7.4%	13

Wine

	150ml Glass	Bottle
House White	10	44
House Red	10	44
Prosecco	12	54

Happy Hour

Wine 2 Glasses for \$16
Prosecco 2 Glasses for \$20
UNTIL 8:30 PM ONLY

Tea N Coffee

Black Tea (Free Refills) English Breakfast, Chamomile Flower, Peppermint, Earl Grey, Ceylon Sencha	5
Coffee (Black, White or Espresso)	4



Soft Drinks

Soda Water	4
Tonic Water	4
Ginger Ale	4
Coke/Coke Light	4
Sprite	4
Green Tea	4
Root Beer Float	6
Orange Juice	4

Shooters

	Shot
Tequila	8
Jägermeister	8
Jager or Tequila Bomb	8
B52	8
Kahlua, Baileys N Cointreu	

Shooters - Buy 5 Get 1 Free, Mix n Match

Cocktails

Tequila Sunrise	10
Tequila, Orange Juice N Grenadine	
Mexicola	10
Tequila, Lime N Coke	
Espresso Martini	10
Espresso, Vodka, Kahlua	
Raspberry/Mango Martini	10
Raspberry/Mango, Vodka, Syrup	
Moscow Mule	10
Vodka, Lime N Ginger Ale	
Rainbow	10
Vodka, Grenadine, Blue Curacao N Orange	
Whisky Sour	10
Whisky, Lemon & Syrup	
Long Island Ice Tea	15
Gin, Bacardi, Vodka, Tequila, Triple Sec N Coke	
Graveyard	18
Gin, Bacardi, Vodka, Tequila, Triple Sec, Bourbon, Whisky, Beer N Stout	

Liquor

	Single	Double	Bottle
Gin			
Gordon	10	15	128
Bombay Sapphire	12	18	138
Tanqueray 10	12	18	
Vodka			
Absolute Blue	10	15	128
Scottish Whisky			
Black Label	10	15	128
Chivas 12 Yr	10	15	128
Chivas 18 Yr			205
Monkey Shoulder	12	18	148
Blue Label			360
Irish Whisky			
Jameson	10	15	
Tennessee Whisky			
Jack Daniels	10	15	138
Rum			
Bacardi	10	15	

Opening Hours

Monday to Saturday 4pm to 10:30pm

Sunday 11am to 10:30pm



FOOD MENU

PIG N WHISTLE BISTRO & BAR

All Day Breakfast

Little Pig Breakfast (In House Speciality)	14.90
egg, bacon, 2 of our own recipe Cumberland sausages, mushrooms, hash-browns, baked beans, tomato n toast	
Big Pig Breakfast (In House Speciality)	19.90
2 eggs, 2 bacon, 3 of our own recipe Cumberland sausages, mushrooms, 2 hash-browns, baked beans, tomato n toast	
Crumpets with Butter N Jam	5.90
2 toasted British fresh made crumpets with butter & jam	
Omelette	8.90
choice of 3: mushroom, onion, bacon, sausage, tomato, cheese n served with toast	
Rosti, Egg, Bacon N Sausage (In House Speciality)	12.90
potato rosti with egg, bacon n sausage	

Pizza

Ultra Thin Crust (10 inch)

Meat Lovers	15.90
tomato base with pepperoni, sausage, back bacon, jalapeño n cheese	
Margherita	12.90
tomato base with tomato n cheese	
Hawaiian	13.90
tomato base with pineapple, back bacon n cheese	
Pepperoni	14.90
tomato base with pepperoni slices n cheese	

Mains

Lasagne	15.90
fresh cooked Lasagne layered with our own tasty recipe bolognese sauce topped with blended cheese	
Bangers N Mash with Onion Gravy	16.90
our own recipe Cumberland sausages using a selection of spices, fresh made potato mash with sautéed onions gravy	
Steak N Ale Pie (In House Speciality)	16.90
slow roasted beef in ale with crisp flakey pastry top. Served with fries n salad	
Beer Battered Hoki N Chips (In House Speciality)	16.90
wild caught New Zealand Hoki in our beer batter. Served with in-house tartare sauce n salad	
Free Range Bone in Pork Chop (In House Speciality)	19.90
250 gram free range pork chop with mashed potato, salad n pepper sauce	
Barramundi Fish Fillet	19.90
Kühlbarra Barramundi fillet served on a bed of chorizo and mushroom, Served with fries	
Rib Eye (Argentinian)	29.90
250 gram of Argentinian prime ribeye, cooked to your liking. Served with fries, salad and black pepper sauce	
Chicken Tikka Masala (In House Speciality)	16.90
Hormone free juicy chicken breasts in spiced up gravy served with thin bread	

Snacks

Garlic Bread	4.90
ciabatta bread with our own recipe garlic butter	
Papadums (Popular)	3.90
Fries	5.90
Onion Rings	6.90
Deep fried onion rings	
Extra Spicy Chicken Nuggets	7.90
crispy chicken nuggets with a hot spicy finish	
Chicken Karaage	7.90
Japanese style chicken breast pieces n sauce	
Crispy Fish Skin	7.90
fish skin fried until crispy, N Dusted paprika	
Butterflied Mid Chicken Wing (In House Speciality)	7.90
hand butterflied wings (6), grilled to perfection	
Cottage Pie	9.90
beef, vegetables, succulent gravy covered with fresh mashed potato n cheeses.	
Sausage Platter	12.90
pork n cheese, frankfurter n Cumberland served with bread	

Sandwiches N Burgers

Bacon N Egg Sandwich	11.90
bacon, egg in ciabatta bread n HP sauce. Served with fries	
BLT	12.90
bacon, lettuce n tomato in ciabatta bread. Served with fries	
Classic	15.90
House made juicy and succulent beef patty, tomato, lettuce, cheese, with our Burger sauce inside of our special burger bun. Served with fries.	
Black & Bleu Burger (In House Speciality)	17.90
our handmade beef patty with bleu cheese on fresh bun along with lettuce, tomato, onion n our Burger sauce, served with fries	
Black Pig Burger	17.90
our handmade beef patty on fresh bun with cheese, grilled pineapple, bacon, lettuce, tomato, onion n our Burger sauce, served with fries	
Pig Attack Burger	17.90
our handmade beef patty bacon, fried egg, cheese, lettuce, tomato, onion n our Burger sauce on fresh bun, served with fries	

Desserts

Pineapple Pie	6.90
flakey pastry pie with pineapple fruit filling, served with ice cream	
Brownie	8.90
served with ice cream	
Vanilla Ice Cream	3.90

