

THE WHISTLER

• FOOD & DRINKERY •

www.thewhistler.com.au
BREAKFAST | LUNCH | DINNER



THE WHISTLER

WINES

Sparkling

- Andrew Peace 'Blanc de Blanc' VIC - 10/38
- Good Day Sunshine Prosecco NSW - 13/48
- Deakin Estate 'Azahara' Moscato - 10/40
- Mercer Preservative Free Fizz, NSW - 48
- Charles Pelletier 'Blanc De Blanc' France - 56

Champagne

- Abele 1757 Brut NV, France - 142

Whites

- Masterpeace Chardonnay VIC - 10/38
- Briar Ridge Chardonnay NSW - 12/45
- Scarborough 'Yellow Label' Chardonnay - 56
- Lucetta Roux Pinot Gris- 13/55
- Masterpeace Sem/Sauv VIC - 10/38
- The Pass Sauvignon Blanc NZ - 12/43
- Tyrells Semillion NSW - 12/45
- Margan Verdelho NSW - 13/50
- Vinden Estate 'Pokolbin Blanc' Verdelho - 52
- D'arenberg The Stump Jump Riesling SA - 48

Classic Cocktails

- Aperol Spritz 20 | Amaretto Sour* 22 | Bloody Mary 23 | Caprioska 23 | Cosmopolitan 22
- Espresso Martini 22 | French Martini 22 | Long Island Iced Tea 24 | Margarita 22 | Martini 23
- Mojito 23 | Negroni 23 | Old Fashioned 23
- Piña Colada* 22 | Whiskey Sour* 23

*contains egg whites

Fresh Apple Gooch



Fresh Squeezed Apple & Jameson \$14
(or vodka)

Rosé

- From Sunday Rose NSW - 12 / 50
- Marchand & Burch Villages Rose WA - 51

Reds

- Masterpeace Shiraz VIC - 10/38
- Todos Los Dias - Shiraz NSW - 12/46
- Mercer Preservative-Free Shiraz - 56
- Buckshot 'Heathcote' Shiraz VIC - 58
- Usher Tinkler Reserve Shiraz NSW - 140
- Penley 'Tolmer' Cabernet Sauvignon 12 / 55
- Masterpeace Cabernet Merlot VIC - 10/38
- Margan Merlot NSW - 51
- Ross Hill 'Harry' Pinot Noir NSW - 12 / 55
- Lucky's Syrah Pinot Noir NSW - 57
- Mercer Tempranillo Joven NSW 12 / 55
- 'The Beast' Malbec NSW 82
- Vinden Headcase 'The Grand' Shiraz - 76
- Timbervines Tempranillo/Graciano/Shiraz - 66

Specialty Cocktails

- Porn Star Martini - 23
vodka, passion fruit liqueur, aperol & lime juice
- Lemon Drop Martini - 23
citrus vodka, triple sec, lemon juice & sugared rim
- Caramel Bliss Bomb - 24
vodka, baileys, frangelico, butterscotch schnapps, caramelised popcorn syrup & cream
- Barbados Sour - 24*
plantation dark rum, blackberry/ kaffir lime syrup, lime juice, bitters & nutmeg
- Charlie Chaplin - 23
brookies sloe gin, apricot brandy & lime juice
- Pisco & Pomegranate Sour - 23*
pisco, pomegranate liqueur, lemon juice & bitters
- Alices Wonderland - 23
French blanc de blanc, brookies dry gin, esprit fig liqueur, simple syrup & dash of bitters

SMALLS

Sourdough Baguette 13

w/ parmesan & garlic herb butter (v)

Warm Marinated Olives 11

w/ house lavash (gf)

Honey & Walnut Baked Brie 19.5

w/ sliced focaccia & fig preserve (v)

Sundried Tomato Arancini 18

w/ zesty romesco (v) (gf)

Crispy Fried Squid 21

w/ house shichimi togarashi spice mix, nori caper aioli (gf)

Chicken Croquettes 18

w/ caper mayo & apple remoulade

Crispy Fried Pork Belly Chips 19

w/ sticky honey soy glaze, apple & herb slaw (gf)

Bowl of Fries 11

w/ house made seasoning & herb aioli (v) (gf)

BUNS

Whistler Beef Burger 24

w/ angus beef patty, lettuce, tomato, onion, cheese, house burger sauce (gfo) (vgo)

Fried Chicken Sando 23

thick sliced white bread w/ crispy thigh fillet, sriracha slaw, pickles, & comeback sauce

Pork Belly Panini 22

slow roasted pork belly w/ rocket, red onion, beetroot chutney, aioli on rosemary focaccia

Philly Cheese Steak Baguette 24

w/ thin sliced ribeye steak, lightly caramelised sweet peppers, onions, melted cheese

SALADS

Chicken Bowl 24

rice, cucumber, pickled carrot, cabbage, coriander, sticky peanuts & fried egg (gf)

Green Salad 23

w/ roasted beetroot, pickled fennel, brown rice fetta & pepitas (add chicken \$5)

Pear Panzanella 23

w radicchio, hazelnut, bocconcini & focaccia

KITCHEN HOT

Charcuterie

Mezze Plate 43

chef's selection of deli meats & cheese
w/ lavash crackers & fig paste (gfo)

Vegetarian Share Board 38

halloumi, arancini, olives, flatbread & roasted mixed vegetables (v)

LARGE

Quinoa Crusted Fish & Chips 32

w/ seasoned fries, apple radish slaw & chunky tartare sauce (gf)

Potato Gnocchi 32

w/ black truffle butter & wild mushrooms (v)
(add chicken \$5)

Steak Frites 38

w/ fresh herbed salad, chimichurri butter & fries (gf)

Marry Me chicken 36

Oven roasted chicken supreme in a creamy sundried tomato sauce, mash & green beans.

DESSERT

White chocolate flan - 16

balsamic macerated orange segments, puffed quinoa (gf)

Passionfruit Curd Tart - 16

raspberry sorbet, crisp meringue shards

KIDS

Pasta Bolognese- 12

Battered Fish Bites & Chips - 12

Chicken Nuggets & Chips - 10

Ham & Cheese Toastie - 10

gluten free bread available \$2
v = vegetarian / vg = vegan
gf = gluten free / gfo = gluten free option