

WHISTLER

DAYS

Old Day Bar & Cafe

- LUNCH -

11:30am - 3pm

- Proudly Maitland -

Good Days

SNACK/SHARE

Garlic Loaf 13

w/ parmesan & garlic herb butter (v)

Honey & Walnut Baked Brie 20

w/ sliced focaccia & fig chutney (v)

Pumpkin & Smoked Feta Crancini 18

w/ walnut & rocket pesto (v) (gf)

Pork Belly Bites 19

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

Crispy Fried Squid 22

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

Smoky Harissa & Honey Lamb Ribs 21

slow-braised lamb ribs glazed with smoky harissa & honey, served with lemon-tahini yoghurt (gf)

Dot Sticker Dumplings 17

w/ yuzu & soy dipping sauce - chicken or vegan (v)

Bowl of Fries 11

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

WINGS 18

chicken wings with your choice of sauce: (gf)

Hot / Whiskey
Honey BBQ

KIDS

Pasta Bolognaise - 13

Battered Fish Bites & Chips - 13

Chicken & Chips - 11

Ham & Pineapple Pizza - 13

CHARCUTERIE

Mezze Plate 44

artisanal meats & cheeses, seasonal dips, spiced nuts, marinated and pickled veg, fig chutney & lavash & grilled focaccia (gfo)

Vegan Board 39

seasonal dips, olive bites, "peperoni bites", herb "cashew cheese", spiced nuts, fig chutney, marinated and pickled veg, lavash & grilled focaccia (vg)(gfo)

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SALADS

Mediterranean Chicken Rice Bowl 26

charred lemon chicken, creamy tzatziki, tomato cucumber salad & fluffy flatbread (gfo)

Whistler Caesar 24

baby gem, crispy chickpeas, caesar vinaigrette, parmesan, shaved fennel & red onion. (gf) (vgo) (add chicken \$5)

Beetroot, Goat Cheese + Walnut 23

roasted beets, goat cheese, pickled onion, toasted walnuts & honey mustard dressing (v)(gf) (add chicken \$5)

MAINS

Quinoa Crusted Fish & Chips 33

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

Mushroom Tagliatelle 32

with garlic, white wine, black truffle crème fraîche & pecorino (v) (vgo) (add chicken - \$5)

Steak Frites 40

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

Marry Me Chicken 37

oven roasted chicken supreme in a creamy sundried tomato sauce, mash & green beans (gf)

DESSERTS

White Chocolate Crème Brûlée 16

served with orange compote & shortbread

Chocolate Lava Cake - 15

w/ vanilla bean ice cream, berry compote (gf)

Offogato - 21

espresso, vanilla bean ice cream, frangelico & shortbread

BURGERS & HANDHELDS

Whistler Burger 24

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

Crispy Chicken Katsu Burger 23

panko chicken, tonkatsu mayo, slaw, nori salt & fries (gfo)

Fish Sando 23

panko barramundi, iceberg, tartare, thick sliced bread & fries

Philly Cheese Steak Baguette 25

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

Spiced Lentil & Beetroot Burger 23

spiced lentil & beetroot patty, avocado, baby spinach, tomato relish, vegan cheese & fries (vg)

Chicken Toasted Pita 21

charred lemon chicken, roasted peppers, kalamata olives, smoked feta cheese, & house made tzatziki.

Roasted Vege Pita 20

roasted veggies, avocado & lemon tahini yoghurt (v)

DAILY DEALS

TUESDAYS

\$2 Dumplings!
your choice of
chicken / vegan

THURSDAYS

Pizza Night - free
house beer, wine or soft
drink with any pizza

WEDNESDAY

Burgs & Beers - free
house beer, wine or soft
drink with any burger

FRIDAYS

Cocktail Hours -
4-6pm \$20 classic
cocktails.

HAPPY HOURS | Monday - Friday 4 - 6pm | \$2 off house beers & wines

WINES

Locally Sourced

- Proudly Maitland -

Fine Wines

SPARKLING

Growers Gate 'NV' Brut Cuvée SA - 11/39
Good Day Sunshine Prosecco NSW - 14/ 52
Deakin Estate 'Azahara' Moscato - 11/42
Charles Pelletier 'Blanc De Blanc' France - 58

CHAMPAGNE

Abele 1757 Brut NV, France - 142

WHITES

Growers Gate Chardonnay SA - 11/39
Briar Ridge Chardonnay NSW - 13/47
Scarborough 'Yellow Label' Chardonnay - 58
Lucetta Roux Pinot Gris- 14/57
Growers Gate Sauvignon Blanc SA - 11/39
The Pass Sauvignon Blanc NZ - 13/44
Tyrells Semillon NSW - 13/47
Margan Verdelho NSW - 14/52
Vinden Estate 'Pokolbin Blanc' Verdelho - 55
D'arenberg The Stump Jump Riesling SA - 50

ROSÉ

From Sunday Rose NSW - 13 / 52
Marchand & Burch Villages Rose WA - 53

REDS

Growers Gate Shiraz SA - 11/39
Todos Los Dias - Shiraz NSW - 13/48
Mercer Shiraz Nouveau NSW - 66
Buckshot 'Heathcote' Shiraz VIC - 60
Usher Tinkler Reserve Shiraz NSW - 142
Penley 'Tolmer' Cabernet Sauvignon 13/ 57
Growers Gate Cabernet Sauv SA - 11/39
Margan Merlot NSW - 55
Ross Hill 'Harry' Pinot Noir NSW - 13/57
Lucky's Syrah Pinot Noir NSW - 58
Mercer Tempranillo Joven NSW 13/57
'The Beast' Malbec NSW 85
Vinden Headcase 'The Grand' Shiraz - 78
Timbervines Tempranillo/Graciano/Shiraz - 68

HAPPY HOURS

Monday - Friday 4 - 6pm

\$2 off all Growers Gate wines
by the glass



COCKTAILS

Good Libations

- Proudly Maitland -

Made fresh

CLASSICS

Aperol Spritz 20

Espresso Martini 23

Mojito 24

Amaretto Sour* 23

French Martini 23

Negroni 24

Bloody Mary 24

Long Island Iced Tea 25

Old Fashioned 24

Caprioska 24

Margarita 24

Piña Colada* 23

Cosmopolitan 23

Martini 24

Whiskey Sour* 24

SPECIALTY COCKTAILS

Alice's Wonderland 24

french blanc de blanc, brookies dry gin, esprit fig liqueur, simple syrup & dash of bitters

Caramel Bliss Bomb 25

vodka, baileys, frangelico, butterscotch schnapps, caramelised popcorn syrup & cream

Lemon Drop Martini - 24

citrus vodka, triple sec, lemon juice & sugared rim

Disco & Pomegranate Sour - 24*

pisco, pomegranate liqueur, lemon juice & bitters

Barbados Sour* 25

plantation dark rum, blackberry/ kaffir lime syrup, lime juice, bitters & nutmeg

Charlie Chaplin 25

sloe gin, apricot brandy & lime juice

Lucy Lou* 25

ink gin, crème de violette, bianco vermouth, lime juice, & orange bitters

Porn Star Martini - 24

vodka, passion fruit liqueur, aperol & lime juice

*contains egg whites

Fresh Apple Glooch

Fresh Squeezed Apple &
Jameson (or vodka)

\$15



MOCKTAILS

South of the Border 14

ginger beer, lime juice, agave syrup & mint

Fruit Punch 14

orange, cranberry, pineapple, lemon juice & dry ginger ale

InnerBloom 14

pineapple juice, fresh lemon juice, maraschino cherry syrup & a dash of angostura bitters