

# 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*

### 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)

### Honey & Walnut Baked Brie 19.5

w/ sliced focaccia & fig preserve (v)

### Marinated Grilled Prawns 26

w/ lightly pickled melon relish (gf)

### Musakhan Rolls 18

sumac chicken, caramelised onion, pine nuts, hummus, fresh herbs & yoghurt

### Flash Fried Loligo Squid 23

w/ almond tahini emulsion & fattoush (gf)

### Crispy Pork Belly Chips 19

w/ chickpea puree & pickled peach salsa (gf)

## SIDES

### Pear Panzanella 16

radicchio, hazelnut, bocconcini, focaccia (v)

### Crispy Beef Fat Potatoes 14

### Charred Sugarloaf Cabbage 14

w/ parsnip & blue cheese puree (v)(gf)

## BAR MENU

### Warm Marinated Olives 11

w/ house lavash (gf)

### Sundried Tomato Arancini 17

w/ zesty romesco (v) (gf)

### Bowl of Fries 11

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

### Whistler Beef Burger 24

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

## KIDS

### Pasta Bolognese- 12

### Battered Fish Bites & Chips - 12

### Chicken Nuggets & Chips - 10

### Ham & Cheese Toastie - 10

# 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

### Fritto Misto 34

champagne battered whiting, prawns & squid, chunky tartar sauce & baby gem salad (gf)

### Potato Gnocchi 32

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

### Sumac-Crusted Chicken 36

w/ labna filling & fattoush salad

### Porchetta 38

rolled pork belly w/ balsamic roasted fennel & cabbage, parsnip & blue cheese (gf)

### Roasted Cauliflower Steak 29

w/ maple spiced chickpeas, pickled currants, almond tahini emulsion & chive oil (vg) (gf)

## FROM THE GRILL

### 300g Beef Sirloin 38

### 250g Prosciutto Wrapped Scotch Fillet 43

### 400g Bone in Rib Eye Surf & Turf 79

All served w/ crispy beef fat potatoes, roasted broccolini, chimichurri or red wine jus

## DESSERT

### White Chocolate Flan - 16

balsamic macerated orange segments & puffed quinoa

### Passionfruit Curd Tart - 16

raspberry sorbet, crisp meringue shards

## Fresh Apple Flooch

Fresh Squeezed Apple &

Jameson \$14

(or vodka)

