

NIGHTS

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 Flooch



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)

Creamy Tuscan Prawns 24

w/ grilled focaccia (gf)

LARGE

Quinoa Crusted Fish & Chips 32

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

Whistler Beef Burger 24

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

Marry Me chicken 36

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

Roasted Pork Belly 37

w/ garlic herb stuffing, honey carrot puree, mash
potatoes & pickled fennel salad.

Roasted Cauliflower Steak 29

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

Potato Gnocchi 32

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

Pan Fried Snapper 36

w/ roasted beetroot, fennel & brown rice
salad, whipped labna (gf)

KITCHEN HOT

Charcuterie

Mezze Plate 43

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

Vegetarian Share Board 38

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

FROM THE GRILL

300g Beef Sirloin 39

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

SIDES/SALADS

Bowl of Fries 11

Pear Panzanella 24

radicchio, hazelnut, bocconcini, focaccia (v)

Green Salad 23

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

Crispy Beef Fat Potatoes 14

Balsamic Roasted Broccolini 14

w/ roasted almonds (v)(gf)

KIDS

Pasta Bolognese- 12

Battered Fish Bites & Chips - 12

Chicken Nuggets & Chips - 10

DESSERT

White Chocolate Flan - 16

balsamic macerated orange segments & puffed quinoa

Passionfruit Curd Tart - 16

raspberry sorbet, crisp meringue shards