



Drinks Menu

Spritzers

The perfect long lunch or afternoon drink choice

- Aperol Spritz** 15
The original spritzer with the classic Italian orange liquor, prosecco, soda, and ice. The unique bittersweet flavour makes this the perfect afternoon drink
- Limoncello Spritz** 16
The taste of an Italian summer, limoncello gives this spritzer sweet and sour taste. Top with prosecco and soda
- Grapefruit Spritz** 16
A different take on an aperitif spritzer using vodka, grapefruit juice, elderflower liqueur, prosecco, and soda, making this a perfect drink over a long lunch

Classics

Cocktails that have stood the test of time

- Old Fashioned** 17
Regarded as the "first cocktail" made with Bulleit small batch rye whiskey, sugar and bitters served in a short glass over ice to be sipped and enjoyed
- Espresso Martini** 17
Mixture of espresso, Kahlua, and Patron Café XO that creates a creamy, rich, and indulgent taste and texture
- Vintage Margarita** 16
A refreshing, and classic drink mixture of Espolon Tequila, Cointreau and fresh lime juice served in a salt rimmed coupe glass

The Pigs Mocktails

The non-alcoholic creations

- Pineapple & lime punch** 12
- Mint, lime, and strawberry Virgin Mojito** 12
- Bubbly Grapefruit Fizz** 12

The Pig Creations

Our house created cocktails

- Release the Kraken** 17
A creamy and rich cocktail with a touch of sweetness and tropical pineapple flavour served in a cinnamon sugar rimmed short glass and garnished with a cinnamon roll
- Wild Berry Mule** 18
Using the classic combination of vodka, ginger beer and lime juice with the added flavours of a wild berry puree and sweetness of a rhubarb syrup makes this an exciting new drink choice
- Spiced Mojito** 16
A classic with a twist with Captain Morgan spiced rum, brown sugar, mint and limes that are muddled and topped with soda served in a tall glass
- Sweet & Sour** 18
A gin sour using Dobson's Sweet Pea Gin, shaken with simple syrup, lemon juice and egg white creating a creamy texture with sweet and sour taste and botanical flavours

Jugs

Perfect to share




- Pimm's No.1** 36
Pimm's, ginger ale and lemonade with all the colourful extras. Nothing else needed
- Sailor In The Storm** 36
Sailor Jerry spiced rum, lime juice, bitters, and ginger beer. Flavourful ingredients for a great drink to share
- Coconut & Cranberry Lemonade** 36
A refreshing jug with combination coconut rum, cranberry juice, vodka, and lemon juice and topped up with lemonade or soda to taste

From The Top shelf

(Ask our staff about other spirits and liqueur options available)





Wine Menu

Wine	Region	 150ml	 250ml	 Bottle
Il Fiore Prosecco	Veneto, Italy	10		42
Piper-Heidsieck Champagne	Reims, France			80
Fiore Moscato	South East Australia	9	13	40
Ad Hoc Wallflower Riesling	Eden Valley, SA	10	14	42
Pikorua Sauvignon Blanc	Marlborough, NZ	10	14	42
Philip Shaw No.19 Sauvignon Blanc	Orange, NSW			50
Pikes 'Luccio' Pinot Grigio	Clare Valley, SA	10	14	42
Ara Single Estate Pinot Gris	Marlborough, NZ			48
Chain of Fire Chardonnay	South East Australia	8	12	34
Eden Road Chardonnay	Canberra District	12	16	52
Luna Rosa Rosado Rosé	Central Ranges, NSW	10	14	42
Wicks Estate Pinot Noir	Adelaide Hills, NSW	10	14	42
Montalto Pennon Hill Pinot Noir	Mornington Peninsula			60
Chain of Fire Merlot	South East Australia	8	12	34
Argento Malbec	Mendoza, Argentina	10	14	42
Hentley Farm Villian & Vixen Grenache	Barossa, SA	11	15	46
Ad Hoc Middle of Everywhere Shiraz	Frankland River, WA	11	15	46
Gemtree Uncut Shiraz	McLaren Vale, SA	13	17	55
Bremerton Coulthard Cabernet Sauvignon	Langhorne Creek, SA	11	15	46



THE PIG & TINDER BOX
RESTAURANT | BAR

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