



Starters

Last Drop Garlic Bread \$8 (v)

Thai Style Pumpkin & Coconut Soup with Fresh Baked Bread **\$9 (v, gfo)**

Arancini Roast Pumpkin & Spinach, Aioli & Rocket (v)
or Bolognese & Mozzarella **\$14**

Salt & Pepper Squid House Salad Garnish, Chipotle Mayo, Lemon **\$13/\$22 (gfo)**

Thai Style Chilli Prawns Fresh Chilli, House Chilli Jam, Kaffir Lime Leaves, Coriander, Thai Pickles or Traditional Garlic Cream **\$18 (gf)**

Fresh Local Chilli Mussels (0.5kg) Sugo, Garlic, Chilli, Fresh Basil & Toast **\$20 (gfo)**

Pan Seared Chorizo Kalamata Olives, Charred Lemon, Sea Salt & Toasted Turkish Bread **\$14 (gfo)**

Buffalo Chicken Wings Choice of Hot Sauce, BBQ or Southern Fried **\$15 (gfo)**

Jalapeño Poppers Sour Cream, Corn Salad **\$15 (v)**

Antipasti for 2 Arancini, Pan Seared Chorizo w Lemon, Prosciutto, Buffalo Mozzarella, Rocket & Pear, Stuffed Roquito Peppers, Marinated Olives & Toasted Turkish Bread **\$29 (gfo)**

Guy Tea for 2 Hot Wings, S&P Squid, Wedges, Ribs & Chilli Toasted Turkish Bread. Includes Last Drop Beer Tasting Paddle (4) **\$45 (gfo)**

Pub Favourites

Fish & Chips Tartare, Lemon & House Salad (grilled available) **\$24 (gfo)**

Chicken Parm Chips & House Salad **\$24**

Seafood Platter Grilled or Battered Local Snapper, Garlic Prawns, S&P Squid, Chilli Mussels, Chips & House Salad **\$39 (gfo)**

Bratwurst Brioche Bun, Sauerkraut, German Mustard, Chips & Salad Garnish **\$18**

BBQ Pork Ribs TLD Craft Beer BBQ Glaze, Charred Corn, Slaw & Chips **\$39 (gfo)**

TLD Chicken Korma Our Own House Made Korma Curry Paste, Ground Almonds, Curry Leaves, Yoghurt, Cream, Coriander, Basmati Rice & Naan Bread **\$23 (gfo)**

Spinach & Ricotta Ravioli Tomato, Basil, Spinach, Parmesan & Cream **\$21 (v)**

Chorizo & Roast Pumpkin Salad Buffalo Mozzarella, Red Capsicum Spinach **\$24**
add Grilled Prawns **\$8** add Chicken **\$6** add Halloumi **\$6 (vo, gfo)**

Seafood Risotto Snapper, Prawns, Squid & Mussels Bound with Tomato, Cream, Basil & Parmesan **\$29**

Slow Cooked Diced Lamb Shoulder Pancetta, Hand Made Gnocchi & Parmesan **\$28**

Braised Lamb Shank Creamy Mash, Roast Root Vegetables, Broccolini & Red Wine Jus **\$29 (gf)**

Grilled Chicken Supreme Confit Kipfler Potatoes, Roast Root Vegetables with Broccolini, Red Wine Jus or Garlic Cream **\$28 (gf)**

Grilled Snapper Topped with King Prawns in Garlic Cream Sauce with Chips & Salad **\$34**

From The Grill

Chicken & Ribs Half Rack of LD Pale Ale Ribs with Grilled Marinated Chicken, Charred Sweetcorn, Coleslaw, Chips & Salad **\$39**

CHAR GRILLED STEAKS

250g Scotch Fillet \$34 **250g Sirloin \$29** **300g Rump \$25**

All served with Chips & Salad & your choice of Sauce-
Pepper, Mushroom, Red Wine Jus or Garlic Cream
Surf & Turf - Garlic Prawn on Top add \$8

Sandwiches

Beef Burger Lettuce, Tomato, Caramelised Onions, Mature Cheddar Cheese, Brioche Bun, Smoked Tomato Relish & American Mustard **\$19 (gfo)**

Southern Fried Buttermilk Chicken Burger Charcoal Brioche Bun, Chilli Jam, Slaw & Aioli **\$19 (gfo)**

The Last Drop Steak Sandwich Prime Sirloin Bacon, BBQ Sauce, Caramelized Onion, Lettuce, Tomato, Mature Cheddar & TLD Chilli Jam **\$24 (gfo)**

Crispy Fish Taco Soft Corn Tortilla, Crispy White Fish, Corn Salsa, Crunchy Naked Slaw, Chipotle Mayo **\$20**

Halloumi Burger Avo, Aioli, Lettuce, Tomato & Toasted Turkish Bread **\$19 (v, gfo)**

All Served with Chips & Salad Garnish

Vegan Options

Korma Roasted Cauliflower, Coriander, Cashews & Coconut Cream **\$20 (v, gfo)**

Toasted Quinoa Salad Roasted Cauliflower, Toasted Chickpeas, Roasted Pumpkin, Pepitas, Cucumber, Mint & Cranberry Salad **\$19 (v, gf)**

Lentil & Carrot Vegan Burger Lettuce, Tomato & Beetroot in Toasted Turkish with Vegan Aioli **\$19 (v, gfo)**

Kids

Last Drop Hand Made Chicken Nuggets with Chips & Tomato Sauce **\$13**

Crispy Battered Fish & Chips \$13

Slow Cooked Spaghetti Bolognese with Grated Cheese & Garlic Bread **\$13 (vo)**

All served with Ice Cream & Cordial

Sides

Chips with Ketchup or Aioli \$8

Wedges with Sour Cream & Sweet Chilli \$9

House Salad \$6

Vegetables \$6

Creamy Mashed Potatoes \$6

Sauces - Pepper, Mushroom, Garlic Cream, Red Wine Jus \$4

Dessert

Banoffee Sundae Banana, Biscuit, Vanilla & Caramel Gelato, Caramel Dulce, Whipped Cream, Cadbury Flake **\$12 (gfo)**

Lemon & Lime Cheesecake Seasonal Berries, Whipped Cream **\$12**

Traditional Sticky Date Pudding Caramel Sauce, Choice of - Cream or Gelato **\$12**

Crowd Pleaser Brownie, Seasonal Berries, Chocolate Sauce, Choice of - Cream or Gelato **\$12**

The Last Drop Meringue Berry Compote, Seasonal Fresh Berries, Whipped Cream **\$12 (gf)**

Handmade Gelato & Sorbets Ask Your Server for Today's Selection **\$9 for 2 / \$12 for 3 (gfo)**

Affogato \$8 add liqueur **\$6**

Allergens Information

Please be aware Allergens such as Nuts, Peanuts, Gluten, Crustaceans, Milk, Eggs & Fish are found in our Kitchen Environment.

Please notify your waitperson of any allergies.

(gf) - Gluten Free (v) - Vegetarian (gfo) - Gluten Free Options (vo) - Vegetarian Options