



## Starters

**Last Drop Garlic Bread \$8 (v)**

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

**Salt & Pepper Squid** House Salad Garnish, Chipotle Mayo, Lemon **\$14/\$23 (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)**

## Pub Favourites

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

**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**

**Spaghetti Arrabiata** Chorizo, Bacon, Kalamatta Olives, Fresh Chilli, Basil, Napoli, & Shaved Parmesan **\$25**

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

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

**Grilled Chicken Salad** Marinated Tikka Chicken Tenderloins, Mixed Leaves, Red Onion, Cucumber, Cashews, Coriander, Lime Yoghurt Dressing **\$24**

## From The Grill

### 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**

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

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

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

All Served with Chips

## 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 Relish in Toasted Turkish with Vegan Aioli **\$19 (v, gfo)**

## Kids

**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**

**Sweet Potato Wedges with Sour Cream & Sweet Chilli \$10**

**House Salad \$6**

**Steamed Greens \$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