



STARTERS

Cheesy Garlic Loaf v	11	Classic Cheese Arancini (5pcs) v	16
Soft brioche roll filled with garlic butter, mozzarella and parmesan		with aioli and lemon	
Greek Fries v	12	Jalapeno & Cheese Fireballs (8pcs) v	15
Fries, fetta and oregano, paprika salt, lemon, tzatziki		Crumbed cheese and jalapeno balls served with spiced aioli	
Butter Chicken Wings	18	Beef Birria Tacos (2pcs)	18
Shallow fried wings finished in butter chicken sauce, coriander and chaat masala		Pulled beef with guacamole, corn salsa, grated parmesan, pickle, coriander	
Salt and Pepper Squid	18	Fish Tacos (2pcs)	18
Tender fried squid with garlic aioli and lemon		Beer battered fish, corn salsa, guacamole, chilli aioli, coriander, lemon	
Tortilla Chips and Guacamole v gf	16	Bang Bang Cauliflower Tacos (2pcs) v	18
with crumbed fetta		Crunchy cauliflower, corn salsa, guacamole, bang bang sauce and lemon	
Beer Battered Onion Rings v	14	Sticky Glazed Chicken Wings (6pcs) 12 (12pcs) 19	
with sweet chilli and aioli		Choose: Asian style marinade with sesame or hot sauce marinade	
Grilled Chilli Prawn Skewers (6pcs) gf	18		
Char-grilled tiger prawns with garlic aioli			

SIDES

Bowl of Chips v	13	Grilled Broccolini and Peas v	12
Creamy Mash Potato v	12	Truffle Infused Mash v	12
		Seasoned Wedges v	13
		with sour cream and sweet chilli	

LARGE PLATES

Beer Battered Fish & Chips gfo	26.5	Prawn Madras Curry gfo (mild or hot)	36
2 pieces of freshly fried fish served with WA chips, tartare sauce and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing		Tiger prawns cooked in creamy curry sauce with capsicum and peas, served with rice and roti bread	
German Bratwurst Sausages gf	27	Seafood Platter gf	47
Sauerkraut, creamy mashed potato, broccolini, green peas and onion gravy • choose truffle infused mash potatoes instead +2		Grilled snapper, garlic prawns, squid, chilli mussels, chips & salad	
Chicken Parmigiana	29	Mixed Mushroom Risotto v, gf	29.9
Crumbed schnitzel topped with napolitana sauce and mozzarella cheese. Served with chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing		Trio of enoki, oyster & button mushrooms with truffle oil & parmesan cheese • add chicken +6, prawns +9	
Chef's Special Curry of the Day gfo	29	Maria's Meatballs and Fettuccine	29
Please see the specials board		Special meatballs braised in tomato sauce, fettuccine pasta, touch of chilli, basil and shaved parmesan	
Slow Braised Beef Cheek gf	33	Gamberi Aglio Olio gfo	33
Slow braised beef cheek served with grilled broccolini, peas and crispy onion rings on royal blue mash and red wine jus • choose truffle infused mash potatoes instead +2		Fettuccine with prawns, chicken, chorizo, cherry tomatoes, chilli, garlic, basil and parmesan cooked in olive oil	
Grilled Snapper and Prawns gfo	36	Classic Carbonara gfo	27
with chips, salad and garlic sauce		Fettuccine with bacon, cream sauce, mushrooms, parmesan, egg & parsley • add chicken +6, prawns +9	
Creamy Garlic Prawns gf	36	Seafood Marinara gfo	33
Local tiger prawns cooked in creamy sauce with steamed rice		Fettuccine with prawns, fish, calamari and mussels cooked in tomato sugo, basil, garlic and parmesan	
Fisherman's Catch gfo	33	Traditional Spaghetti Bolognese gfo	27
Beer battered snapper goujons, crumbed king prawns, crabstick, squid, chips, lemon and tartare sauce		Housemade bolognese sauce with spaghetti, parmesan and basil	
Chilli Mussels gfo	35		
Cooked in garlic, onions and chilli with napolitana sauce served with grilled bread			

*GLUTEN FREE OPTION FOR PASTA DISHES

We carry gluten free penne pasta. Ask to swap at no extra charge.



CHAR-GRILLED

SAUCES: Green Peppercorn, Mushroom, Red Wine Jus, Garlic

- 250gm Black Angus Rump** gfo 38
Served with WA chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing
• add 3 grilled prawns +7.5
- 400gm Black Angus Ribeye** gfo 49.9
Served with WA chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing
• add 3 grilled prawns +7.5
- Jack Daniel's BBQ Pork Ribs** gfo 42
Housemade Jack Daniel's sauce, chips and salad
• add 3 grilled prawns +7.5

BURGERS

- The Last Drop Steak Sandwich** 27
Grilled Scotch, bacon, bbq sauce, caramelised onion, rocket, tomato, mature cheddar, TLD chilli jam, toasted Turkish panini with chips
- 12 Hour Pulled Beef Burger** gfo 26
with melted cheese, pickles, house slaw, bbq sauce, all tucked in a potato bun, served with chips
- Grilled Chicken and Brie Burger** gfo 27
Crispy bacon, guacamole, brie cheese, rocket, relish, red onion, sliced tomato in a potato bun with chips
- Double Hand-Smashed Pattie Burger** gfo 25
New York style burger with secret aioli sauce, pickles, onions, slice tomatoes and melted cheese in a potato bun
- Halloumi and Avo Sandwich** v 25
Avo, aioli, lettuce, tomato and toasted Turkish bread, served with chips

SALADS

- Chicken Caesar Salad** gfo 28
Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan
• add prawns +9
- Garden Salad** v, gf 15
Rocket, tomato, cucumber, olives, red onion, fetta & balsamic dressing
• add grilled chicken +6, prawns +9
- Halloumi Salad** v, gf 27
Crispy halloumi, avocado, cauliflower, cherry tomatoes, red onion and homemade hummus
• add grilled chicken +6, prawns +9

SENIORS MENU (65 & Above)

- Fish and Chips • Bangers and Mash • Chicken Parmigiana
Classic Carbonara • Caesar Salad • Seniors Burger
All 22.5. Please show seniors card :)

YOUNG ONES

All 12

- Fish and Chips**
Battered or grilled with tomato sauce
- Pasta with Bolognese**
Fettuccine with bolognese sauce & mozzarella cheese
- Chicken Nuggets**
with chips & tomato sauce
- Kids Burger**
Grilled pattie, cheese, tomato sauce with chips

DESSERTS

- Sticky Date Pudding** 13.5
Served with vanilla ice cream
- Warm Chocolate Brownie** 13.5
Served with vanilla ice cream
- Assorted Cakes**
Please check out our cake cabinet

v - vegetarian vg - vegan gf - gluten free gfo - gluten free option

ALLERGY NOTICE: Dear Customers, We are not a nut free or gluten free kitchen, therefore we cannot guarantee no possible traces of these. We do however take allergies seriously & try our very best to suit all dietary requirements. Please make us aware of any allergies as not everything is listed on the menu.

DRINKS

SPARKLING

	Bottle	150ml
De Bertoli Prosecco Piccolo (200ml) <i>King Valley, VIC</i>	13	-
Oyster Bay Brut <i>Marlborough, NZ</i>	46	11
Villa Fresco Prosecco <i>King Valley, VIC</i>	35	-
Mumm <i>France</i>	50	-

WHITES

	Bottle	150ml	250ml
Two Souls Semillon Sauv Blanc <i>Great Southern, WA</i>	32	8	13
Oyster Bay Sauvignon Blanc <i>Marlborough, NZ</i>	38	10	14.75
Ferngrove Black Label Chardonnay <i>Frankland River, WA</i>	38	10	14.75
Tom Foolery Pinot Gris <i>Barossa Valley, SA</i>	38	11	15.5
McPherson Pink Moscato (Pink) <i>Multi Region, Aus</i>	32	9	13.5
d'Arenberg Stump Jump (Vegan) <i>McLaren Vale, SA</i>	34	-	-
Mad Fish Riesling <i>Great Southern & Margaret River, WA</i>	35	-	-
Kalleske Chenin Blanc <i>Barossa Valley, SA</i>	35	-	-

ROSÉ

	Bottle	150ml	250ml
Ironcloud Pepperilly Rosé <i>Ferguson Valley, WA</i>	34	8	13
Marchand & Burch <i>Great Southern, WA</i>	38	-	-

REDS

	Bottle	150ml	250ml
Two Souls Cab Merlot <i>Great Southern, WA</i>	32	8	13
Barossa Valley Estate Cab Sav <i>Barossa Valley, SA</i>	38	10	14.75
Oyster Bay Pinot Noir <i>Marlborough, NZ</i>	38	10	14.75
Miles From Nowhere Shiraz <i>Margaret River, WA</i>	38	10	15
d'Arenberg Stump Jump Shiraz (Vegan) <i>McLaren Vale, SA</i>	34	-	-
Fergrove Tempranillo <i>Frankland River, WA</i>	42	-	-
Silkwood The Bowers Merlot <i>Pemberton, WA</i>	35	-	-
Independent Cab Nebbiolo (Fergrove) <i>Frankland River, WA</i>	44	-	-
Howard Park Shiraz <i>Margaret River, WA</i>	44	-	-

LAST DROP BREWERY

'KING' PILSNER

WW1 style lager. Three types of malt, three hop varieties. Perfect balance between maltiness and bitterness. Hints of bread-like flavours, floral aroma and tingling sensation of natural carbonation.

'JESTER' PALE ALE

US Style Ale. Two types of malt, five different hop varieties. High hop bitterness and strong hop aroma.

'QUEEN' WHEAT HEFFEWIEZEN

Bavarian Style. Five types of malt, two hop varieties. Authentic Bavarian yeast. Banana and clove flavours. Low in bitterness. Very refreshing with its light tartness.

BEER ON TAP

Swan Draught • Hanh Super Dry 3.5% • Side Track 3.5% • Single Fin • James Squire Crush Cider • 150 Lashes • Heineken Guinness • Stone & Wood Pacific Ale Little Dragon Ginger Beer

BEER [BOTTLED]

Little Creatures Rogers 3.8%
Coopers Original Pale Ale
Little Creatures Pale Ale
Crown Lager
Great Northern Original Lager
Great Northern Super Crisp Lager
Matso's Ginger Beer 3.5%
Peroni Nastro Azzurro
Corona Extra



CIDER [BOTTLED]

Somersby Apple
Somersby Pear
Rekorderlig Strawberry-Lime
Rekorderlig Wild Berries

WHISKEY

Jim Beam
Maker's Mark
Wild Turkey
The Famous Grouse
Canadian Club
Southern Comfort
Jack Daniel's
Ballantines
Dimple
Glenmorangie
Talisker 10YO Single Malt

RUM

Bacardi
Bundaberg
Sailor Jerry's
Kraken

GIN

Gordon's
Gordon's Pink
Tanqueray
Bombay Sapphire
Hendrick's

VODKA

Sky
Grey Goose

TEQUILA

Jose Cuervo

BRANDY

St. Agnes

COCKTAILS

MIDORI SOUR

Midori, Vodka, Bitter Lime, Lemonade

MARGARITA

Tequila, Triple Sec Liqueur, Lime, Salt

MOJITO

Bacardi, Mint, Lime, Soda

FRUIT TINGLE

Vodka, Blue Curacao, Lemonade, Grenadine

APEROL SPRITZ

Aperol, Prosecco, Soda, Sliced Orange

COSMOPOLITAN

Sky Vodka, Cointreau, Lime, Cranberry

DARK & STORMY

Spiced Rum, Ginger Beer, Lime, Bitters

PINA COLADA

Malibu, Pineapple Juice, Coconut Cream

ESPRESSO MARTINI

Vanilla Vodka, Kahlua, Fresh Espresso Coffee

MOCKTAILS

STRAWBERRY MOJITO

Strawberry, Mint, Lemonade, Raspberry Cordial

LAST DROP SUNRISE

Pineapple Juice, Orange Juice, Grenadine

NON ALCOHOLIC

ON TAP Available in a glass, pint or jug

Coke, Coke Zero, Sprite, Fanta Orange, Tonic Water, Dry Ginger

SOFT DRINK CANS

Coke, Coke Zero, Sprite, Lift, Fanta Orange

WATER

Still, Sparkling