DRINKS

••••••••••••	•••••		••••
SPARKLING	Bottle	150ml	
De Bertoli Prosecco Piccolo (200ml) King Valley, VIC	13	-	
Oyster Bay Brut Marlborough, NZ	46	11	
Villa Fresco Prosecco King Valley, VIC	38	-	
WHITES	Bottle	150ml	250ml
House White Great Southern, WA	38	9	13
Oyster Bay Sauvignon Blanc Marlborough, NZ	46	11	15.5
Ferngrove Black Label Chardonnay Frankland River, WA	45	10	15.5
Tom Foolery Pinot Gris Barossa Valley, SA	46	11	15.5
McPherson Pink Moscato (Pink) Multi Region, Aus	39	9	14
Mad Fish Riesling	38	-	-
Kalleske Chenin Blanc	39	-	

ROSÉ	Bottle	150ml	250ml	
Ironcloud Pepperilly Rosé Ferguson Valley, WA	38	10	14	
REDS	Bottle	150ml	250ml	
House Red Great Southern, WA	38	9	13	
Barossa Valley Estate Cab Sav Barossa Valley, SA	44	11	15.5	
Oyster Bay Pinot Noir Marlborough, NZ	45	11	15.5	
Miles From Nowhere Shiraz Margaret River, WA	46	11	16	
Fergrove Tempranillo	46	-	-	
Silkwood The Bowers Merlot	44	-	-	
Howard Park Shiraz	48	-	-	

RUM

Bacardi

Kraken

GIN

Gordon's

Gordon's Pink

Tanqueray Bombay Sapphire Hendrick's

Bundaberg Sailor Jerry's

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

NON ALCOHOLIC

ON TAP Available in a glass, pint or jug Coke, Coke Zero, Sprite, Fanta Orange, Tonic Water, Dry Ginger

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

COCKTAILS

MIDORI SOUR Midori, Vodka, Bitter Lime, Lemonade 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

STRAWBERRY MOJITO Strawberry, Mint, Lemonade, **Raspberry Cordial**

Coke, Coke Zero, Sprite, Lift, Fanta Orange

SOFT DRINK CANS

LAST DROP SUNRISE Pineapple Juice, Orange Juice, Grenadine

WATER Still, Sparkling

VODKA Sky Grey Goose

ΤΕQUILA Jose Cuervo

> BRANDY St. Agnes

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





SINCE





MENU



STARTERS

Cheesy Garlic Loaf v (2 Loaves) Soft brioche roll filled with garlic butter, mozzarella and parmesan	14
Greek Fries v	14
Fries, fetta and oregano, paprika salt, lemon, tzatziki	
Butter Chicken Wings (12pcs) Shallow fried wings finished in butter chicken sauce, coriander and chaat masala	18
Salt and Pepper Squid Tender fried squid with garlic aioli and lemon	19.5
Tortilla Chips and Guacamole vgf with crumbled fetta	16
Beer Battered Onion Rings v with sweet chilli and aioli	15.5
Grilled Chilli Prawn Skewers (6pcs) gf Char-grilled tiger prawns with garlic aioli	18

SIDES

Bowl of Chips v	13	Grilled Broccolini and Peas v
Creamy Mash Potato v	12	Truffle Infused Mash v

LARGE PLATES

Beer Battered Fish & Chips 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	29	Prawn Madras Curry gfo (m Tiger prawns cooked in creamy curry and peas, served with rice, roti bread Seafood Platter gfo
German Bratwurst Sausages gf Sauerkraut, creamy mashed potato, broccolini, green peas and onion gravy • choose truffle infused mash potatoes instead +2 Chicken Parmigiana 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 Chef's Special Curry of the Day gfo Please see the specials board	28.5 29.9 32	Grilled snapper, garlic prawns, squid, Mixed Mushroom Risotto Trio of enoki, oyster & button mushro truffle oil & parmesan cheese • add of Maria's Meatballs and Fet Special meatballs braised in tomato s touch of chilli, basil and shaved parm Gamberi Aglio Olio gfo
Slow Braised Beef Cheek 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 Grilled Snapper and Prawns gfo with chips, chilli prawn skewers, salad and garlic sauce Creamy Garlic Prawns gf Local tiger prawns cooked in creamy sauce with steamed rice Fisherman's Catch Beer battered snapper goujons, crumbed king prawns, crabstick, squid, chips, lemon and tartare sauce Chilli Mussels gfo Cooked in garlic, onions and chilli with napolitana sauce served with grilled bread	36 38 38 36 39	Fettuccine with prawns, chicken, cho chilli, garlic, basil and parmesan cool Classic Carbonara gfo Fettucine with bacon, cream sauce, r parmesan, egg & parsley • add chick Seafood Marinara gfo Fettucine with prawns, fish, calamari tomato sugo, basil, garlic and parmes Traditional Spaghetti Bol Housemade bolognese sauce with sp *GLUTEN FREE OPTION FOR PASTA E We carry gluten free penne pasta. Ask to sw

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4	Classic Cheese Arancini (5pcs) v with aioli and lemon	16
4	Jalapeno & Cheese Fireballs (8pcs) v Crumbed cheese and jalapeno balls served with spiced aioli	16
8	Pulled Beef Soft Tacos (2pcs) Pulled beef with guacamole, corn salsa, grated parmesan, pickle, coriander	18
9.5	Fish Soft Tacos (2pcs) Beer battered fish, corn salsa, guacamole, chilli aioli, coriander, ler	18 non
6 5.5	Bang Bang Cauliflower Soft Tacos (2pcs) v Crunchy cauliflower, corn salsa, guacamole, bang bang sauce and lemon	18 1
5.5	Sticky Glazed Chicken Wings (6pcs) 12 (12pcs) Choose: Asian style marinade with sesame or hot sauce marinade	

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	13	Grilled Broccolini and Peas v	12
	12	Truffle Infused Mash v	12
		Seasoned Wedges v with sour cream and sweet chilli	14.5
~~~~	29	Prawn Madras Curry gfo (mild or hot) Tiger prawns cooked in creamy curry sauce with capsicum and peas, served with rice, roti bread and papadum	37
		Seafood Platter gfo	48
is and	28.5	Grilled snapper, garlic prawns, squid, chilli mussels, chips & salad	
ad +2	29.9	Mixed Mushroom Risotto v, gf 2 Trio of enoki, oyster & button mushrooms with truffle oil & parmesan cheese • add chicken +6, prawns +9	29.9
irella y tomato,		Maria's Meatballs and Fettuccine Special meatballs braised in tomato sauce, fettuccine pasta, touch of chilli, basil and shaved parmesan	29
	32	Gamberi Aglio Olio gfo	36
	36	Fettuccine with prawns, chicken, chorizo, cherry tomatoes, chilli, garlic, basil and parmesan cooked in olive oil	
jus		Classic Carbonara gfo Fettucine with bacon, cream sauce, mushrooms, parmesan, egg & parsley • add chicken +6, prawns +9	29.9
	38	Seafood Marinara gfo	36
	38	Fettucine with prawns, fish, calamari and mussels cooked in tomato sugo, basil, garlic and parmesan	
d rice	36	Traditional Spaghetti Bolognese gfo Housemade bolognese sauce with spaghetti, parmesan and basil	29
abstick,			

DISHES swap at no extra charge.





Served with WA ch shaved parmesan, add 3 grilled praw

400gm Black Served with WA ch shaved parmesan, add 3 grilled praw

Jack Daniel's • add 3 grilled prawns +7.5

BURGERS

The Last Drop Steak Sandwich

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 with melted cheese, pickles, house slaw, bbq sauce, all tucked in a potato bun, served with chips

Grilled Chicken and Brie Burger gfo Crispy bacon, guacamole, brie cheese, rocket, relish, red onion, sliced tomato in a potato bun with chips

Double Hand-Smashed Pattie Burger gfo New York style burger with secret aioli sauce, pickles, onions, slice tomatoes and melted cheese in a potato bun with chips

Mushroom, Halloumi and Avo Sandwich v Avo, aioli, lettuce, tomato and toasted Turkish bread, served with chips

SALADS

Chicken Caesar Salad gfo Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan add prawns +9

Garden Salad v, gf Rocket, tomato, cucumber, olives, red onion, fetta & balsamic dressing add grilled chicken +6, prawns +9

Halloumi Salad v, gf

Crispy halloumi, avocado, cauliflower, cherry tomatoes, red onion and homemade hummus

add grilled chicken +6, prawns +9

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.



CHAR-GRILLED

e e n	Peppercorn,	Mushroom,	Red	Wine	Jus,	Garlic
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250gm Black Angus Rump gfo

	57.7
hips and side salad of cucumber, cherry tomato, red onion, rocket and vinaigrette dressing wns +7.5	
k Angus Ribeye gfo	49.9
hips and side salad of cucumber, cherry tomato, red onion, rocket and vinaigrette dressing	
wns +7.5	
BBQ Pork Ribs gfo	42
Daniel's sauce, chins and salad	

Housemade Jack Daniel's sauce, chips and salad

SENIORS MENU (65 & Above) All 22.5.

29.9

Fish and Chips • Bangers and Mash • Chicken Parmi Classic Carbonara - Caesar Salad - Seniors Burger

29.9

27	YOUNG ONES	All 14
27.5	Fish and Chips Battered or grilled with tomato sauce	
26	Pasta with Bolognaise Spaghetti with bolognaise sauce & mozzarella cheese Chicken Nuggets	
25	with chips & tomato sauce Kids Burger Grilled beef pattie, cheese, tomato sauce with chips	
	DESSERTS	

U C J J C K I J

28	Sticky Date Pudding Served with vanilla ice cream	13.5
15	Warm Chocolate Brownie Served with vanilla ice cream (contains nuts)	13.5

27