

SOMETHING TO START

Garlic & Herb Bread {V} 6.5

Dip & Bread

W` Duhka, Basil pesto & EV olive oil {V} 9.5

Soup Of The Day

See Specials Menu 8.5

The DROP Plate

W` Assorted cold meats, Smoked Salmon, Marinated olives & Danish feta, Brie, Dhuka & Olive oil W` Toasted Turkish bread 24

Tomato Bruschetta {V}

Tomato a basil salsa on toasted garlic Bread W` parmesan & Balsamic glaze 9.5

Salt & Pepper Squid

Crispy fried pineapple cut squid served on a Rocket, rice noodle & crispy shallot salad W` a honey, sesame soy dressing ent 12
main 22

Arancini

Tomato & field mushroom risotto balls W` a rocket, Tomato & Spanish onion salad W` basil pesto Dressing 15.5

SALADS

Caesar Salad {GF}

Crispy cos lettuce, bacon, parmesan, croutons & Anchovies W` home made Caesar dressing 16
Add Chicken 19
Add Smoked Salmon 21

Cajun Chicken Salad

Warm Cajun chicken, mushroom, Spanish onion, Sun dried tomato, avocado & Mesculin drizzled W` A creamy cashew & mango dressing 22

Smoked Salmon Salad {GF} {V}

Fresh smoked salmon, cherry tomatoes, caramelised Onion, capers & fresh capsicum W` an apple vinegarette 22

Chorizo & Rocket {GF}

Grilled chorizo, kalamata olives & parmesan Tossed through rocket finished W` balsamic vinegarette 17

SOMETHING LIGHT

Last Drop Steak Sandwich

Grilled scotch fillet, tomato, mesculin, caramelised onion aioli & home made tomato relish on toasted Turkish bread served W` beer battered fries 21.5

Cheese Burger

165g beef pattie, bacon, double cheese, sweet gherkin, tomato, caramelised onion, mesculin & aioli on a toasted burger bun 21.5

Bacon & Wheat Beer Mussels

Sautéed celery, leek, onion, bacon & mussels, Steamed in a house wheat beer cream sauce W` chips & aioli 25

Garlic Prawns

Sautéed tiger prawns W` pilaf rice in a garlic cream sauce ent 15
main 25

PASTA

Chicken & Chorizo Linguini

Sautéed chicken, chorizo, spanish onion, sun dried Tomato & spinach tossed through a creamy napolitana 24.5

Linguini Gamberri {V}

Sautéed prawn flesh, chilli, garlic, basil & dill Tossed through a creamy white wine sauce W` fresh cherry tomato & parmesan 24

Basil Pesto Penne {V}

Sautéed Chicken, cherry tomato, spanish onion & broccoli tossed through basil pesto, parmesan & EV olive oil 22

Beef Lasagne

Layered pasta W` beef bolognaise, béchamel & mozzarella Served W` salad 25

PIZZA

Meat lovers: Chorizo, ham, bacon & salami, olives, mixed herbs 23

Peri peri chicken: marinated chicken, spinach, spanish onion & avocado drizzled W` peri peri aioli 23

Margarita: fresh tomato salsa, basil & bocconcini 18

Seafood: prawn flesh, mussels, squid, barramundi & dill W` Basil pesto 24

Vegetarian: artichoke, olives, pimento, spinach, bocconcini {V} 20

All pizzas served on a 26cm base W` napolitana & mozzarella

MAINS

Pilsner battered Barramundi

Served on beer battered fries & salad W` home
Made tartare sauce 22

Grilled barramundi

Dusted in lemon pepper seasoning served on beer
Battered chips & salad 22

Chicken Parmigiana

Crumbed chicken schnitzel, topped W` ham, tomato,
mozzarella & napolitana sauce W` beer battered
chips & salad 27.5

Beef & Bok Pie

Beef & mushroom casserole braised in our bok
beer, in a house made pastry cases served W`
mash & steamed vegetables 24.5

Thai Red Curry

Sautéed prawns & barramundi W` a home made
curry paste & coconut cream served
W` pilaf rice 28

Lamb Shank

Slow cooked W` garlic & rosemary, in bok beer
Served on creamy mash & slow roasted tomato
Finished W` Boc jus 29

Hungarian Beef Goulash

Braised beef W` smokey paprika, capsicum &
Caraway seed served on creamy mash potato &
grilled continental bread 22

For The Kids {14 years & under}

Battered fish & Chips	9
Chicken nuggets & chips	9
5" Hawallan pizza	9
Bangers & mash	9
Tomato penne pasta	9

{V} Vegetarian option available

{GF} Gluten free option available

Please advise your wait person if you have any
Allergies as selected dishes can be altered

FROM THE GRILL

Lamb Rack

Char grilled W` salt roasted gourmet potatoes, green
beans Slow roasted tomato & Boc jus finished W` a chilli &
sun dried tomato jam 35

Recommended Beer: Bavarian Wheat 4.8%

Stuffed chicken breast

Char grilled & stuffed W` sun dried tomato, Danish feta &
pine nuts served on creamy mash W` a garlic mushroom
cream sauce 29

Recommended Beer: Bohemian Pilsner 4.8%

300g Scotch Fillet

Char grilled to your liking, served on creamy mash W`
roasted field mushroom, slow roasted tomato
W` your choice of sauce
(Bearnaise, Hollandaise, Bok jus, Pepper or Creamy
Mushroom) 35

Recommended Beer: Brew House Dark 4.8%

Reef & Beef

250g portahouse, grilled to your liking, topped W` garlic
prawn sauce, served on beer battered
chips and salad 33.5

Recommended Beer: Bohemian Pilsner 4.8%

Farmyard Catch

Char grilled chicken breast topped W` garlic prawn sauce
served on beer battered chips & salad 29.5

Recommended Beer: Brew House Light 3.5%

Smoked Pork Shank

Served on hand cut potato wedges W` sauerkraut
And boc jus 25

Recommended Beer: Brew House Dark 4.8%

Something on the Side

Creamy mash potato	6.
Salt roasted gourmet potatoes	6.5
Steamed seasonal vegetables	6
Garden salad	6.5
Greek salad	8.5
Beer battered fries	8.
Seasoned wedges	8.5
Garlic prawn sauce	6.5

