

# THE LAST JAR FOOD MENU

## Mains:

Spiced Lamb rump, cannellini bean, cucumber and mint salsa, baby potatoes, romesco sauce **\$36 (GF)**

Kangaroo fillet, broccolini, honey roasted carrots, chive mash, red wine jus **\$32 (GF)**

250g Porterhouse steak, salad, chips, onion rings, peppercorn sauce **\$42 (GFO)**

Roast duck breast, pommes anna, beetroot hummus, sumac, broccolini, red onion jam, red wine vinegarette **\$37 (GF)**

## Vegetarian/Vegan

Cauliflower Steak, curried cauliflower puree, toasted almonds, sultanas, parsnip crisps, chimichurri **\$28 (VG) (GF)**

Capsicum and zucchini pasta, spiced tomato sauce, herbs, parmesan **\$26 (VO)**

Spiced Eggplant, ras el hanout, beetroot hummus, spiced chickpeas, red onion jam, macadamia milk, toasted macadamia **\$25 (VO) (GF)**

## Pub Classics:

Chicken Parma, napoli sauce, mozzarella, chips, salad **\$28**

Beef and Guinness pie, chive mash, broccolini, red wine jus **\$30**

Battered Fish and chips, tartare sauce, mushy peas, lemon **\$30 (GFO)**

Lamb Irish stew, homemade brown bread **\$28 (GFO)**

Bangers and mash, peas, red onion jam, gravy **\$28**

Spice bag, chilli chicken, spiced veg, chips, McDonnells curry sauce **\$28**

Salt and chilli calamari salad, herbs, yuzu dressing, thai dipping sauce **\$27**

## Sides/snacks

Salted chilli chicken, salad, thai dipping sauce **\$18**

Buffalo cauliflower bites, aioli **\$16**

Fried pommes anna skewers, romesco sauce, parmesan **\$18 (GF)**

Cheesy garlic bread **\$14**

Beetroot hummus, flat breads, crispy chickpeas, sumac, olive oil **\$16**

Cheesy curry chips **\$16**

Chips and tomato sauce **\$13 (GF)**

Onion Rings **\$15**

**Tuesday** \$26 Steak Night (250g Porterhouse Steak, chips, salad & peppercorn sauce)

**Wednesday:** \$25 Rotating Specials

**Thursday** \$22 Parma Night (Chicken or Cauliflower)

# THE LAST JAR LUNCH MENU

## \$22 Meals

Pork sausages, mash, peas, gravy  
Capsicum and zucchini pasta, spiced tomato sauce, herbs  
Chilli Chicken, salad, chips, aioli  
Salt and chilli calamari salad, herbs, yuzu dressing, thai dipping sauce

## \$26 Meals

Chicken Parma, napoli, mozzarella, chips, salad  
Beef and Guinness Pie, broccolini, mash, gravy  
Irish stew, homemade brown bread  
Battered fish, chips, salad, tartare  
Beetroot & pea risotto, parmesan, tomato, herbs

## Sides/Snacks

Buffalo cauliflower bites, salad, aioli **\$16**  
Cheesy garlic bread, Cajun **\$14**  
Beetroot hummus, flat breads, crispy chickpeas, sumac, olive oil **\$16**  
Cheesy, curry chips **\$16**  
Chips and tomato sauce **\$13**  
Onion Rings **\$15**

**Tuesday** \$26 Steak Night  
(250g Porterhouse Steak with chips, salad & peppercorn sauce)

**Wednesday:** \$25 Rotating Specials

**Thursday** \$22 Parma Night (Chicken or Cauliflower)

Happy Hour 4 -7pm Daily

# LAST JAR DRINKS MENU

WINE LIST (PER GLASS/PER BOTTLE)

## Sparkling:

Like It Like That Prosecco - Riverland - 11/50  
Dry - Citrus - Green Apple

Bird In Hand Sparkling - Adelaide Hills - 13/58  
Strawberries - Elegant - Citrus

Gancia Prosecco Brut DOC - Veneto, Italy  
Bottle Only 62  
Floral - Citrus - Crisp Apple

Jansz Vintage Cuvee - Tasmania  
Bottle Only 74  
Complex - Lemon Zest - Brioche

## Sweet:

Dunes & Green Moscato (200ml) - Adelaide Hills, SA  
13  
Tropical - Fresh - Floral

## Rosé:

Maison Francaise Rosé - Provence, France 13/58  
Dry - Raspberries - Touch of Spice

# LAST JAR DRINKS MENU

## WINE LIST (PER GLASS/PER BOTTLE)

### White:

Top 100 Osmond Riesling – Clare Valley – 13/58  
Floral - Lemon & Lime – Dry

Like It Like That Pinot Grigio – Riverland- 11/50  
Citrus - Vibrant - Touch of Spice

Gippsland Wine Co Pinot Gris - Gippsland  
Bottle Only 68  
Touch of Spice – Floral

821 South Sauvignon Blanc - Marlborough, NZ 12/54  
Passionfruit - Fresh - Citrus

Break Free Petite Blanc - Great Southern  
Bottle Only 60  
Crisp - Citrus - Green Apple

Wills Domain Eightfold Chardonnay - Margaret River  
13/58  
Lemon - Touch of Oak – Textural

# LAST JAR DRINKS MENU

## WINE LIST (PER GLASS/PER BOTTLE)

### Red:

San Pietro Pinot Noir - Mornington Peninsula 12/54  
Red berries - Earthy - Balance

Long Story Short 26 Maples Pinot Noir - Red Hill - Bottle Only  
- 68  
Elegant - Dark Cherries - Oak

Lienart Tierra Del Puerco GMM - Barossa Valley - 13/58  
Juicy Red Fruit - Touch of Spice - Earthy  
Ask for me chilled!

Chaffey Bros La Conquista Tempranillo - Barossa Valley 13/58  
Dark berries - Touch of Spice - Silky

Save Our Souls Sangiovese - Yarra Valley  
Bottle Only 54  
Earthy - Floral - Cherries

Mystic Spring Cabernet Sauvignon - Margaret River  
Bottle Only 50  
Rich - Dark Fruit - Cassis

Like it Like That Shiraz - Barossa Valley 11/50  
Vibrant - Touch of Pepper - Red Fruit

Boucher Shiraz - Heathcote 13/58  
Violet - Elegant - Dark Fruits

# LAST JAR DRINKS MENU

## TAP BEERS POT/PINT/JUG

Guinness 8/15

Kilkenny 8/15

Furphy Ale 7.5/14/26

Stone & Wood Pacific Ale 8.5/16/28

Kosciuszko Pale Ale 8/15/27

Heineken 7.5/14.5/26

Little Creatures XPA 8/15/27

Stone & Wood Crisp Mid Strength 6.5/12/22

Byron Bay Lemon Squash 8.5/17/30

Moon Dog Draught 6.5/12/22

2 Brothers Apple Cider 7/13.5/22

Hawkers Rotating Taps 8.5/17

# LAST JAR DRINKS MENU

## CIDERS/SELTZERS/GINGER BEERS (CANS/BOTTLES)

Magners Pint Bottle **15.5**

Sommerby (Pear or Apple) **11**

Carlton Draught, Carlton Dry **10**

Great Northern Super Crisp **8**

Corona **12**

White Claw Seltzers **15**

(Mango, Lime, Watermelon)

James Squire Ginger Beer (330ml) **13**

## Happy Hour 4- 7pm Daily

**\$8** Glass House Wines

(Like it like that Prosecco, Pinot Grigio or Shiraz)

**\$10** Pint Moon Dog Pale Ale

**\$10** Pint 2 bros apple cider

**\$14** Espresso Martinis

**\$9** House Spirits

(Eristoff Vodka, Bombay Dry Gin,

Jameson Irish Whiskey, Bacardi White Rum)

# LAST JAR DRINKS MENU

## WHISKEYS

### PRICE PER 30MLS

Jameson Irish Whiskey **12**

Paddy Irish Whiskey **12**

Bushmills **12**

Bushmills: Black Bush **12**

Slane Triple Casked Irish Whiskey **13**

Tullamore Dew Irish Whiskey **13**

Connemara Irish Whiskey **13**

Hawkers Feedback Whiskey **13**

78 Degrees Whiskey **13**

Dead Rabbit **13**

Glenfiddich 12 yrs **14**

Laphraoig 10 yrs **14**

Bushmills 21 yrs **16**

Teeling Small Batch Whiskey **14**

Teeling Single grain **14**

Monkey Shoulder Scotch Whiskey **14**

Teeling Single Malt Whiskey **16**

Redbreast (12 Years) **18**



# LAST JAR DRINKS MENU

## COCKTAILS

### **Salted Caramel Espresso Martini \$22**

*Salted Caramel Eristoff Vodka, Espresso, Kahlua, sugar*

### **Bloody Shiraz Gin Sour \$23**

*Four Pillars Bloody Shiraz Gin, Lemon, aquafaba*

### **Baileys & Chocolate Martini \$22**

*Baileys, cacao liquor, sugar syrup, vodka*

### **Amaretto/Whiskey Sour \$23**

*Disaronno or Jameson Irish Whiskey, lemon. aquafaba,*

### **Hot Toddy \$15**

*Jameson Irish Whiskey, lemon, sugar, cloves & hot water*

### **Passionfruit martini \$23**

*Vodka, passoa, lime juice, passionfruit syrup, egg white*

### **Strawberry Mojito \$23**

*Bacardi, lime, mint, strawberry liquor*

### **Classic Margarita \$22**

*Blanco Tequila, Triple Sec, Lime Juice*

### **Make it spicy \$24**

### **Coconut Margarita \$23**

*1800 Coconut Tequila, Lime juice, Cointreau, pineapple juice*

# LAST JAR DRINKS MENU

## Non-Alc Beers:

Heineken Zero **\$9**

*Non-Alc Lager, 0% (333ml Bottle)*

Heaps Normal Quiet XPA **\$9**

*Quiet XPA, less than 0.5% ABV (355ml Can)*

Heaps Normal Half Day Hazy **\$9**

*Less than 0.5% ABV (355ml Can)*

Guinness 0.0 **\$9.5**

*Stout, 0% (440ml Can)*

## Canned Non-Alc:

Noot 'Ginger Mule' **\$8**

Noot 'Classic G + T' **\$8**

Noot 'Negroni Spritz' **\$8**

All zero-alcohol served with nootropics

## Wine:

Plus & Minus 'Prosecco' **\$8 (glass)**

## Mocktails:

Passionfruit & Pineapple Sparkler **\$10**

*Passionfruit pulp, pineapple juice, lime, topped with soda*

Shiraz 'Gin' Sour **\$12**

*Four Pillars Bandwagon 'Shiraz non-alc Gin, lemon, sugar syrup, egg white*