

THE LAST JAR FOOD MENU

Mains:

Blackened Cajun Salmon, pea & chorizo risotto, pea shoots, parmesan **\$35 (GF)**
Roast duck breast, fondant potatoes, beetroot hummus, crispy kale, pickled onion rings, red wine vinegarette **\$38 (GFO)**

180g Lamp Rump, honey roasted carrots, asparagus, mash, gravy **\$36 (GF)**

Lasagna, salad, coleslaw, garlic bread **\$28**

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

Vegetarian/Vegan

Cauliflower Steak, creamed leeks, crispy kale, chimichurri, almonds, sultanas, parsnip crisps **\$26 (VG)**

Pea & Asparagus Risotto, curry oil, parmesan, poached egg **\$28 (VO)(GF)**

Spiced Eggplant, beetroot hummus, chickpeas, sumac, red onion jam, macadamia **\$25 (VG) (GF)**

Pub Classics:

Chicken Parma, napolli 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**

Cheeseburger, red onion jam, pickles, lettuce, burger sauce, chips **\$28**

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

Salt and chilli calamari, salad, chips, tartare sauce **\$27**

Sides/snacks

Salted chilli chicken, salad, garlic aioli **\$18**

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

Cheesy garlic bread **\$14**

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

Cheesy curry chips **\$16**

Cauliflower cheese **\$18**

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

Onion Rings **\$15**

Apple, cinnamon & caramel crumble, vanilla ice cream **\$15**