

**SEGMENTED MOB MEETING NOTES**  
**MELVILLE CLUBROOMS**  
**Sunday 27 October, 2024**

Present – Syd Harvey, Aiton Sheppard, Ian Hamilton, Jon Braine, Stan Nolan, Don Clarke and Colin Truscett (to 1010).

Apologies – Tania Emmerson and John Townsend.

## WELCOME

Syd welcomed everyone after a few meetings were cancelled due to apologies and members being away. There was a lot of discussion on how we can improve attendances following Noel Moyes's death and the completion of the dummy shell project. The current MMS was believed to be an impediment. Many have problems accessing it.

## DUMMY SHELL PROJECT

This is complete and we have been paid. Seggies will maintain contact with RAAHS in case it has other requirements we can assist with.

## SUGGESTED PROJECTS

1. Commence a membership drive and training course for beginners in February 2025.
2. Don Clarke recommended that early training should deal with design, whether drawn or computer generated.
3. Mike Phillips laminated bowl – refer to the attached sheet of examples from members of the Intergalactic Lamination Study Group of the Chapel Hill Woodturners.
4. Publicise projects we are about to work on.

## ANNUAL WIND-UP

The annual wind-up will be held at The Last Drop, 103 Hammond Rd, Beeliar from noon on Thursday 21 November. Please let Aiton Sheppard or Ian Hamilton know if you are coming.

## AROUND THE TABLE

AITON – advised that he won first prize in the Northern Suburbs WEW Raffle. As he will not use it he will ask if any other WAWA member will be interested in acquiring it.

STAN – verified his email address after Aiton mentioned that he was receiving failed delivery notices from Myyahoo.

SYD – suggested that Val Moyes be invited to the wind-up lunch. Aiton will invite her and Don may be able to offer her a lift.

## 2024 MEETING DATES

NOVEMBER – **Thursday 7**, Sunday 17\*, and Thursday 21\*\*.

\* Sunday 17 is the day after the Busselton WEW.

\*\* Thursday 21 is our Annual-wind up at 'The Last Drop, Beeliar'. The Menue is copied overleaf.

## 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	-	-

### 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

### 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

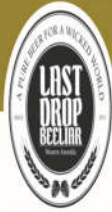
**ON TAP** Available in a glass, pint or jug  
Coke, Coke Zero, Sprite, Fanta Orange,  
Tonic Water, Dry Ginger

#### SOFT DRINK CANS

Coke, Coke Zero, Sprite, Lift, Fanta Orange

#### WATER

Still, Sparkling



## STARTERS

<b>Cheesy Garlic Loaf v</b> (2 Loaves) Soft brioche roll filled with garlic butter, mozzarella and parmesan	14	<b>Classic Cheese Arancini</b> (5pcs) v with aioli and lemon	16
<b>Greek Fries v</b> Fries, feta and oregano, paprika salt, lemon, tzatziki	14	<b>Jalapeno &amp; Cheese Fireballs</b> (8pcs) v Crumbed cheese and jalapeno balls served with spicy aioli	16
<b>Butter Chicken Wings</b> (12pcs) Shallow fried wings finished in butter chicken sauce, coriander and chaat masala	18	<b>Pulled Beef Soft Tacos</b> (2pcs) Pulled beef with guacamole, corn salsa, grated parmesan, pickle, coriander	18
<b>Salt and Pepper Squid</b> Tender fried squid with garlic aioli and lemon	19.5	<b>Fish Soft Tacos</b> (2pcs) Beer battered fish, corn salsa, guacamole, chilli aioli, coriander, lemon	18
<b>Tortilla Chips and Guacamole v gf</b> with crumbled feta	16	<b>Bang Bang Cauliflower Soft Tacos</b> (2pcs) v Crunchy cauliflower, corn salsa, guacamole, bang bang sauce and lemon	18
<b>Beer Battered Onion Rings v</b> with sweet chilli and aioli	15.5	<b>Sticky Glazed Chicken Wings</b> (6pcs) 12 (12pcs) 19 Choose: Asian style marinade with sesame or hot sauce marinade	19
<b>Grilled Chilli Prawn Skewers</b> (6pcs) gf Char-grilled tiger prawns with garlic aioli	18		

## SIDES

<b>Bowl of Chips v</b>	13	<b>Grilled Broccolini and Peas v</b>	12
<b>Creamy Mash Potato v</b>	12	<b>Truffle Infused Mash v</b>	12
		<b>Seasoned Wedges v</b> with sour cream and sweet chilli	14.5

## LARGE PLATES

<b>Beer Battered Fish &amp; Chips</b> 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	<b>Prawn Madras Curry</b> gfo (mild or hot) Tiger prawns cooked in creamy curry sauce with capsicum and peas, served with rice, roti bread and papadam	37
<b>German Bratwurst Sausages gf</b> Sauerkraut, creamy mashed potato, broccolini, green peas and onion gravy - choose truffle infused mash potatoes instead +2	28.5	<b>Seafood Platter</b> gfo Grilled snapper, garlic prawns, squid, chilli mussels, chips & salad	48
<b>Chicken Parmigiana</b> 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	29.9	<b>Mixed Mushroom Risotto v gf</b> Trio of enoki, oyster & button mushrooms with truffle oil & parmesan - add chicken +6, prawns +9	29.9
<b>Chef's Special Curry of the Day gfo</b> Please see the specials board	32	<b>Maria's Meatballs and Fettuccine</b> Special meatballs braised in tomato sauce, fettuccine pasta, touch of chilli, basil and shaved parmesan	29
<b>Slow Braised Beef Cheek</b> 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	36	<b>Gamberi Aglio Olio gfo</b> Fettuccine with prawns, chicken, chorizo, cherry tomatoes, chilli, garlic, basil and parmesan cooked in olive oil	36
<b>Grilled Snapper and Prawns gfo</b> with chips, chilli prawn skewers, salad and garlic sauce	38	<b>Classic Carbonara gfo</b> Fettuccine with bacon, cream sauce, mushrooms, parmesan, egg & parsley - add chicken +6, prawns +9	29.9
<b>Creamy Garlic Prawns gf</b> Local tiger prawns cooked in creamy sauce with steamed rice	38	<b>Seafood Marinara gfo</b> Fettuccine with prawns, fish, calamari and mussels cooked in tomato sugo, basil, garlic and parmesan	36
<b>Fisherman's Catch</b> Beer battered snapper goujons, crumbed king prawns, crabstick, squid, chips, lemon and tartare sauce	36	<b>Traditional Spaghetti Bolognese gfo</b> Housemade bolognese sauce with spaghetti, parmesan and basil	29
<b>Chilli Mussels gfo</b> Cooked in garlic, onions and chilli with napolitana sauce served with grilled bread	39		

\*GLUTEN FREE OPTION FOR PASTA DISHES  
We carry gluten free penne pasta. Ask to swap at no extra charge.



## CHAR-GRILLED

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



<b>250gm Black Angus Rump gfo</b> Served with WA chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing - add 3 grilled prawns +75	39.9
<b>400gm Black Angus Ribeye gfo</b> Served with WA chips and side salad of cucumber, cherry tomato, red onion, shaved parmesan, rocket and vinaigrette dressing - add 3 grilled prawns +75	49.9
<b>Jack Daniel's BBQ Pork Ribs gfo</b> Housemade Jack Daniel's sauce, chips and salad - add 3 grilled prawns +75	42

## BURGERS

<b>The Last Drop Steak Sandwich</b> Grilled Scotch, bacon, bbq sauce, caramelised onion, rocket, tomato, mature cheddar, TLD chilli jam, toasted Turkish panini with chips	29.9	<b>Fish and Chips - Bangers and Mash - Chicken Parmi</b> Classic Carbonara - Caesar Salad - Seniors Burger
<b>12 Hour Pulled Beef Burger gfo</b> with melted cheese, pickles, house slaw, bbq sauce, all tucked in a potato bun, served with chips	27	
<b>Grilled Chicken and Brie Burger gfo</b> Crispy bacon, guacamole, brie cheese, rocket, relish, red onion, sliced tomato in a potato bun with chips	27.5	
<b>Double Hand-Smashed Pattie Burger gfo</b> New York style burger with secret aioli sauce, pickles, onions, slice tomatoes and melted cheese in a potato bun with chips	26	
<b>Mushroom, Halloumi and Avo Sandwich v</b> Avo, aioli, lettuce, tomato and toasted Turkish bread, served with chips	25	

## SALADS

<b>Chicken Caesar Salad gfo</b> Grilled free range chicken strips, baby cos, boiled egg, bacon, garlic croutons, anchovy dressing, shaved parmesan - add prawns +9	28	<b>Sticky Date Pudding</b> Served with vanilla ice cream	13.5
<b>Garden Salad v gf</b> Rocket, tomato, cucumber, olives, red onion, feta & balsamic dressing - add grilled chicken +6, prawns +9	15	<b>Warm Chocolate Brownie</b> Served with vanilla ice cream (contains nuts)	13.5
<b>Halloumi Salad v gf</b> Crispy halloumi, avocado, cauliflower, cherry tomatoes, red onion and homemade hummus - add grilled chicken +6, prawns +9	27		

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.