

# TAPAS

## MEAT

GOURMET BEEF SLIDERS, ONION RELISH, CHEESE, LETTUCE, BURGER SAUCE	16   2 PER SERVE
CHICKEN SLIDERS, ONION RELISH, CHEESE, LETTUCE & PESTO AIOLI	16   2 PER SERVE
ESTRELLA DAMM PORK BELLY BITES WITH HONEY MUSTARD SAUCE	16   GF
CHARGRILLED SPANISH CHORIZO WITH ROASTED CAPSICUMS	18   GF
MOROCCAN CHICKEN MEATBALLS	20   GFO
MARINATED LAMB CUTLETS	26   3 PER SERVE   GF

## MEZE

WARM HERBED MIXED OLIVES WITH PITA BREAD	12   GFO VE
DOLMADES WITH TZATZIKI	13   GF VE
SAGANAKI, HONEY AND WALNUT	19   GF V
ARANCINI STUFFED WITH FETA & MOZARELLA CHEESE, PESTO AIOLI	19   3 PER SERVE
TRIO OF DIPS, PITA BREAD AND CRACKERS	20   GFO V

## BAR SNACKS

POTATO CAKE BITES	10   V   12 PER SERVE
LAST STOP SIGNATURE CHIPS	REG 14   LARGE 20   VE
SWEET POTATO WEDGES	REG 15   LARGE 22   GF VE
LAST STOP SOUTHERN FRIED CHICKEN BITES	20
SALT AND PEPPER CALAMARI	20

- ALL SERVED WITH TOMATO SAUCE OR AIOLI (NOT VE)

## SIDES

POMEGRANATE & FETA GARDEN SALAD	15   GF V
GRILLED CALAMARI, ROCKET, PEAR & PARMESAN SALAD	22   GF
BRUSCHETTA, BOCCONCINI & SOURDOUGH BREAD	

# SHARE BOARDS

CHEESE PLATTER FOR TWO, VARIETY OF SOFT AND HARD CHEESES, CONDIMENT AND FRUITS -EXTRA PERSON +\$10	28   GFO 2p - 65
CHEF'S GRAZING PLATTER - SELECTION OF DIPS, CHARCUTERIE MEATS, CHEESE, GRILLED ANTIPASTO, MARINATED OLIVES, CONDIMENTS, BREADS & CRACKERS	3p - 85 4p - 100 5p - 115



## BAR MAINS

GOURMET BEEF BURGER WITH ONION, RELISH, CHEESE, LETTUCE, LAST STOP BURGER SAUCE & CHIPS	25
CHICKEN PARMA WITH SALAD & LAST STOP CHIPS	32
HOUSE MADE MOUSSAKA WITH POMEGRANATE AND FETA GARDEN SALAD	32
CRISPY SKINNED SALMON WITH GARDEN SALAD	36   GF
LAMB CUTLETS(4) WITH SALAD & TZATZIKI	38   GF

## WINTER WARMERS

LAMB STEW, RED WINE, GUINNESS AND WARM CRUSTY BREAD	30
LAMB SHANKS, WITH RED WINE JUS & CREAMY HERBED MASH	40
PASTA- PENNE, FARFALLE, SPAGHETTI, POTATO GNOCCHI ADD \$5	
SAUCES: BOLOGNESE, PUTANESCA, BASIL & HERB PESTO	26
CREAMY SALMON PASTA OF CHOICE	35

## DESSERTS

LOUKOUMADES WITH CRUSHED PISTACHIO, HONEY & CINNAMON	14   V
NEW YORK CHEESECAKES – VANILLA OR RASPBERRY WITH ICE CREAM	15   GF V
BASQUE BAKED CHEESECAKES – VANILLA OR CHOCOLATE WITH ICE CREAM	16   GF V
STICKY DATE PUDDING WITH ICECREAM	16
BLACKCHERRY BROWNIE TRANCHE WITH ICECREAM	16
COCONUT PASSIONFRUIT TRANCHE WITH ICECREAM	16
AFFOGATO WITH LIQUEUR OF CHOICE	24   GF V

GF – GLUTEN FREE

GFO – GLUTEN FREE OPTION AVAILABLE – ADDITIONAL \$5 CHARGE

V – VEGETARIAN

VE - VEGAN

**TAKEAWAY OPTION AVAILABLE: CALL 0424 852 601**

