

THE LAST STOP WINE BAR- MENU

ANTIPASTO GRAZING PLATTER

Chefs Selection of Cured Meats/Cheese – Hungarian Salami, Mild Salami, Calabrese Salami, Italian Prosciutto, Smoked Ham, Brie Cheese,

Dolmades, Grilled eggplant, Grilled pumpkin, Stuffed Bell Peppers, Sun Dried Tomatoes, Artichoke Hearts, Mixed Olives on a bed of green salad leaves, cucumber and tomato slices

Wafer Crackers, Grissini, Panini & Turkish Bread

Herbed Fetta, 3 dips-Tzatziki, Humus, Capsicum Dips
Dried Fruit & Nuts,

2 Person - \$60:00

3 Person - \$80:00

4 Person - \$90:00

5 Person - \$100:00

Add Hot Mediterranean Meats

Add \$20:00 per person

Beef Grilled Kofta, Lamb Cutlet and Moroccan chicken meatballs, Arancini Balls

Add Hot Seafood

Add \$35.00 per person

Chefs Selection of Grilled Calamari, Octopus, Salmon,
Fried Calamari, Fish Bites, Prawn Cones, Garlic prawns
Seafood Salad, Smoked Salmon.

TORTILLA SHARE PLATES

CHICKEN - Warm diced chicken marinated with feta, olive and sundried tomato pesto sauce, served with lettuce, cucumber, tomato, parmesan and spinach dip & warmed soft tortillas

BEEF - Beef diced and cooked in ragu sauce with tequila kidney beans, served with lettuce, cucumber tomato parmesan and spinach dip, yoghurt & warm soft tortillas

SALMON - Shredded grilled Salmon with Vodka & Lime served with lettuce, cucumber tomato parmesan and & warm soft tortillas

1 person /1variety **\$22:00**

2 person or 2 varieties **\$40:00**

3 person or 3 varieties **\$55:00**

CHEESE PLATTERS & DESSERT BOARDS

Chefs Selection of Cheese – Havarti, Blue Brie, Double Cream Brie, Vintage Cheddar, Smoked Cheddar, Italian Hard Goat Cheese, Dutch Mild Gouda, Camembert, Dried Fruit& Nuts, Preserves & Honey, Cracker Assortment

Single Person (2 Cheeses) - \$25:00

2 - 3 Person (3 Cheeses) - \$50:00

5 Person (5 Cheeses) - \$85:00

Cheese & Chocolate Sharing Board \$20 per person

Selection of cheese, chocolates, dipping chocolate, fruit, nuts, pretzel's, wafers, and more....

DESSERTS \$10.50

Baklava Bites

Raspberry Cheesecake – served with ice-cream

Bellarine Brownies (Gluten Free) – served with ice-cream

- Raspberry & Macadamia,
- Belgian Chocolate Vegan,
- Triple Chocolate

Sticky Date Pudding served with ice-cream

Affogato \$20

2 scoops of ice-cream, shot of espresso, your choice of liqueur Selection of : Frangelico, Kahlua, Tia Maria, Vanilla Vodka, Cointreau, Baileys