

## THE LAST STOP WINE BAR- MENU

### GOURMET SMALL PLATES

#### Moroccan Chicken Meatballs (4 pieces) with Garden Salad.... \$20.00

House-made Chicken meatballs, served with fresh garden salad of lettuce, cucumber, tomato pomegranate and crumbled feta, with a dash of pomegranate molasses

#### Smokey Glazed Chicken Wings (4 pieces) .... \$18.00

Honey and Smokey paprika glazed chicken wings with a dash of lemon, served with garden salad

#### Trio of Dips with Pita Bread.... \$18.00

Chefs' selection of dips served with warmed pita bread

#### Fried Saganaki - Honey, Lemon/Walnuts or

#### Sour Cherry Syrup/Walnuts.... \$18.00

Kefalograviera lightly coated in Corn flour and pan fried to perfection, served with Australian Honey varieties, freshly crushed walnuts and a dash of lemon juice or Preserved Dark Cherries infused in Kerasi corn syrup

#### Grilled Calamari with Summer Salad \$18.00

Lightly grilled and tossed in lime juice and herbs, served on a bed of salad greens with pear slices and pomegranate

#### Salt & Pepper Calamari ... \$16.00

Bowl of Salt n pepper fried calamari seasoned with Fresh Lime juice, served with garlic aioli or seafood sauce

#### Tortilla Bruschetta .... \$16.00

Traditional fresh Basil, Spanish onion and juicy tomatoes drizzled with olive oil and balsamic glaze served on warm tortilla wraps

#### Dolmades (4 pieces) with Tzatziki Dip \$13.00

#### Bowl of Beer Battered Chips with Aioli or Tomato Sauce.... \$13.00

Delicious beer battered Chips seasoned with dried herbs and served with tomato sauce and aioli

#### Warm Herbed and Kalamata Olives with Pita Bread.... \$10.50

Tequila, Lime & herb infused mixed varietal olives, warmed and served with pita bread

#### Fresh Tasmanian Rock Oysters Natural with Vinaigrette... \$5.50ea

Gin Vinaigrette with a dash of Japanese Rice Wine infused with Spanish Onions

### SALADS \$16.50

#### Greek Salad

Tomatoes, cucumbers, capsicum, spring onions, kalamata olives and feta drizzled with salad dressing

#### Garden Salad

Leafy greens, lettuce, tomato, cucumber pomegranate seeds drizzled with French Salad dressing and pomegranate molasses

#### Coleslaw Salad

Finely shredded cabbage dressed with either salad dressing or mayonnaise

#### Bruschetta Salad

Diced Spanish Onions, juicy tomatoes, fresh basil with balsamic vinegar

#### Beetroot, Goats Cheese & Pepita Greek Salad

Grilled vegetables, Beetroot, lettuce, crumbled goats cheese feta, pumpkin pepita's seasoned with vinaigrette and a dash of pomegranate/cherry molasses

### GOURMET LARGE PLATES ...\$28.00

#### Seasoned Chicken Fillets or Chicken Schnitzel .....

2 Chicken fillets or 1 Chicken Schnitzel, served with house made garden salad of lettuce, tomato, cucumber, crumbled feta, pomegranate infused with dressing and pomegranate molasses

**Chicken Schnitzel Parmigiana with Chips....** Chicken schnitzel with a layer of freshly cut ham, topped with House made parmigiana sauce, served with herbed chips and a serve of garden salad / coleslaw

#### Grilled Salmon

Fresh Salmon grilled and seared with lime, lemon and dill, served with fresh garden salad

#### Lamb Cutlets

4 perfectly grilled lamb cutlets, basted with Mediterranean herbs and served with tzatziki and Greek salad infused with pomegranate molasses

#### Fisherman's Basket

Deep fried Calamari, scallops, fish bites, seafood cones battered fish served with fresh coleslaw salad and herbed chips

#### Moussaka

Homemade moussaka, lovingly made and layered grilled eggplants, beef sauce, bechamel sauce baked to perfection served with fresh Greek garden salad

### GOURMET BURGERS & SLIDERS..\$20.00

#### Gourmet Chicken or Beef or Veggie & Lentil Sliders

2 Beef sliders layered with onion relish, tomato sauce, aioli, fresh lettuce and cucumber, served with a side of herbed chips

**Gourmet Lamb Burger** Large juicy lamb burger, grilled and served with beetroot relish, tzatziki, lettuce, cucumber (our version of souvlaki – in a bun) served with herbed chips