



B R E A K F A S T

Bakery Selection – croissant, selection of pastries	6/7
Selection of breads- all served with house made jam, peanut or almond butter, vegemite or Enbom honey	
Basilio sourdough white, rye or seeded	8
Irrewarra spiced fruit toast	9
Dr Marty's crumpets with condiments	9
Dr Marty's crumpets - with passionfruit curd, honeycomb, vanilla butter cream & blueberries	16
Coconut chia pudding, fresh berries & mint	15
Bircher muesli , Mango, apple, coconut & berries	15
Basilio sourdough toastie, Salt Kitchen ham, gruyere, Yendon tomato, house made pickle	10
Bagel with smoked salmon, pickled onion, capers, cream cheese	16
Zucchini, preserved lemon & haloumi fritters with hot smoked salmon & chive sour crème	18
Avocado on toast, confit tomato	16
2 Eggs poached or fried on Basilio sourdough	13
Salt Kitchen bacon	6
½ avocado	5



## Hot

Coffee – St Ali your way	4/4.5
Grounded Pleasures – Chai, Hot chocolate	4.5
Teas by Larson & Thompson – Earl Grey, Chamomile, Lemongrass & Ginger, Peppermint, English Breakfast, Green	4.5

## Juices & Smoothies

Organic OJ by Hepburn Springs	4.5
Fresh Orange Juice	7.5
Mango & strawberry smoothie	8

## Beverages

Kombucha apple crisp, lemon ginger, cherry plum, raspberry lemonade	6
Mt. Warrenheip sparkling mineral water 300ml/750ml	4/6
Hepburn Springs Organic cola, lemonade, lemon lime bitters, ginger beer	4.5



Salt Kitchen ham, cheese & Yendon tomato Croissant, house pickle, salad leaves	14
Basilio sourdough BLT with avocado & house aioli	16
Bagel with smoked salmon, pickled onion, capers, cream cheese	16
Zucchini, preserved lemon & haloumi fritters with hot smoked salmon & chive sour crème	18
Roasted beetroot, goats cheese, walnuts, salad leaves, vinaigrette	18
Sher Waygu burger, Salt Kitchen bacon, tomato, caramelised onion, lettuce, cheddar on brioche, potato waffles	21
Bannockburn herb crusted chicken, apple, almond & cabbage slaw, with honey & cider vinaigrette, aioli & salsa verde	24
House cut gnocchi – cauliflower, spinach, blue cheese & tarragon gremolata	23
220g Milhouse sirlion, with café de Paris butter,rocket, pear & Reggiano Parmigiano, potato waffles	27



Hot

Coffee – St Ali your way	4/4.5
Grounded Pleasures – Chai, Hot chocolate	4.5
Teas by Larson & Thompson	
Earl Grey, Chamomile, Lemongrass & Ginger, Peppermint, English Breakfast, Green	

4.5

Cold

Organic OJ by Hepburn Springs	4.5
Fresh Orange Juice	7.5
Mango & strawberry smoothie	8
Kombucha – apple crisp, lemon ginger, cherry plum, raspberry lemonade	6
Mt. Warrenheip sparkling mineral water 300ml/750ml	4/6
Hepburn Springs Organic – cola, lemonade, lemon lime bitters, ginger beer	4.5

Wines by the glass

NV Cuvee Laurant Blanc de Blanc	11	'17 Three by Attwoods Rose	13
NV Sasha Brut	12	'17 Clyde Park Locale Pinot Noir	14
'17 Chockstone Pinot Gris	11	'17 Mitchell Harris Cabernet	12
'17 Jimmy Reisling	12	'17 Pyren Little Ra Ra Shiraz blend	12
'18 Boomtown Chard blend	12	'18 Three by Attwoods Shiraz	14
'17 Mitchell Harris Sauv Blanc	12	'18 Minim Sangiovese Pinot Noir	13
'17 Blood Moon Chenin Blanc	13	'17 Dogrock Tempranillo	13

Beer & Cider

Birra Moretti	9	Balter XPA	9
O'Brien Pale Ale (GF)	9	Sample Golden Ale	9
Balter Captain Sensible (Mid)	7.5	O'Brien Light Lager (GF)	7.5
Bertie Apple Cider	10	Lick Pier Ginger Beer	11

Cocktails, bottles and other deliciousness available on full wine & beverage list



## Entrée

Azzuri burrata & fig, Salt Kitchen prosciutto, basil & aged balsamic	21
Sher Wagyu beef tartare 63 degree egg yolk & potato gaufrette (GF)	23
Great Ocean Road confit duck ravioli Jerusalem artichoke & local mushroom	24
Snapper crudo, compressed apple, pickled cucumber, salmon roe & cultured cream	23
Western Plains confit pork belly & Port Phillip scallops, cauliflower, squid ink, chorizo	23
Textures of pumpkin, sage crème, pumpkin oil, goat's cheese, pepitas	20

## Main

Millhouse Ox cheek, cauliflower, onion soubise, sorrel & rosemary gremolata	36
Western Plains Pork cutlet, Mount Prospect potato, braised red cabbage, textures of apple	39
Great Ocean Road duck, puy lentils, cherries, brussel sprouts & parsnip	38
Pan fried gnocchi, blue cheese, pumpkin, sage and hazelnuts	34
Millhouse Lamb rump, pea puree, zucchini, broad beans, pickled burnt onion, whipped fetta, lemon	39
Char Grill	
served with roasted confit potatoes & mixed leaves	
Millhouse Angus grass fed sirloin (Kyneton) 300g	42
Sher Wagyu Rump Cap 8+ marble score 280g	44
Sher Wagyu Eye Fillet 7+ marble score 250g	48
bearnaise, mushroom sauce, Café de Paris butter	5

## Sides

Farm green leaves, shallot and palm sugar vinaigrette	10
Roasted confit Mount Prospect potatoes, garlic and rosemary	12
Roasted maple pumpkin with sage & chive oil	12
Burnt broccoli, beans and asparagus, anchovy & bacon dressing	12
Charred corn, café de Paris butter	12



## Dessert

Apple tart, salted caramel & cinnamon ice cream	16
Chocolate delice, tuile, strawberry macaroon, strawberry coulis, strawberries, chocolate soil	16
Deconstructed pavlova, crème patisserie, passionfruit, berries, house made French vanilla ice cream, white chocolate mousse & Persian fairy floss	16
Selection of local Goldfields Farmhouse cheeses, quince paste, muscatels, apricot, lavosh, grissini & walnut bread	28

## Local Heroes.

Lola proudly showcases the best local producers in our region

Sher Wagyu, Meredith Dairy, Goldfields Farmhouse Cheese, Salt Kitchen Charcuterie, Great Ocean Road Duck, Tuki Farm, Milhouse Beef, Western Plains Pork, Yendon tomatoes, Inglenook Dairy, Azuri Cheese



B A R M E N U

Mount Zero Arbequina olives	8
Salt & vinegar gaufrette potato	12
Celeriac and gruyere fritters black garlic aioli	14
Great Ocean Road duck rilette, braised red cabbage, pickled onion & caper berries	16
Western Plains Pork & pistachio terrine, fig jam, cornichons and radish	17
Sher-Wagyu tenderloin carpaccio crostini, Goldfields Farmhouse Ascot blue & horseradish cream fraiche	16
Tuki lamb scotch egg, pickled onion, Dijonaise	16
Selection of local Goldfields Farmhouse cheeses quince paste, muscatels, apricot, lavosh, grissini & walnut bread	28



WINE LIST

	<b>G</b>	<b>B</b>
<b>Sparkling</b>		
NV Cuvee Laurant Blanc de Blanc <i>France</i>	11	65
NV Sasha Brut <i>Redbank</i>	12	52
NV Amanti Prosecco <i>Italy</i>		49
14 Michell Harris Sabre <i>Pyrenees/Macedon</i>		75
18 Latta Essential Crisis Pet Nat <i>Coghills Creek</i>		85
NV Piper Heidsieck Brut <i>France</i>		110
<b>White</b>		
17 Jimmy Riesling <i>Grampians</i>	11	45
18 Latta Granite Riesling <i>Coghills Creek</i>		68
18 Boomtown Chardonnay Blend <i>Castlemaine</i>	12	55
15 Attwoods Chardonnay <i>Geelong</i>		90
17 Mitchell Harris Sauv Blanc <i>Pyrenees</i>	12	54
17 Hochkirch Blanc SSB <i>Grampians</i>		58
17 Minim Patsy Fiano <i>Macedon</i>		62
17 Blood Moon Wines Sang De Soleil Chenin Blanc <i>Riddells Creek</i>	13	65
17 Chockstone Pinot Gris <i>Grampians</i>	11	46
17 Gigibianco Trebbiano <i>Italy</i>	12	60
16 Bonnet Huteau Muscadet <i>France</i>		65
16 Paterna Il Terraio Malvasia (Skin Contact) <i>Italy</i>		70
17 Sutton Grange Fairbank Field Viogner blend <i>Castlemaine</i>		75
17 Elios Mondus Bibendi Grillio, <i>Italy</i>		79
<b>Red</b>		
18 Three by Attwoods Rose <i>Geelong</i>	13	48
18 Mitchell Harris Rose <i>Pyrenees &amp; Henty</i>		48
17 Villa Aix Provence Rose <i>France</i>		46
16 Attwoods Garibaldi Farm Pinot Noir <i>Garibaldi</i>		85
17 Clyde Park Locale Pinot <i>Bannockburn</i>	14	65
17 Latta Zero SO2 Pinot Noir <i>Coghills Creek</i>		78
17 Josh Cooper Dougs Vineyard Macedon Pinot Noir <i>Macedon</i>		95
16 Fontaine Gagnard Bourgogne Pinot Noir <i>France</i>		150
17 Mitchell Harris Cabernet <i>Pyrenees</i>	12	58
17 Sally's Hill Cabernet Franc <i>Redbank</i>		78
16 Nintingbool Shiraz <i>Smythes Creek</i>		58
15 Summerfield Shiraz <i>Avoca</i>		69
14 Attwoods "le Sanglier" Shiraz <i>Geelong</i>		90
18 Minim Vermentino Shiraz <i>Macedon</i>		60
17 Pyren Little Ra Ra Shiraz Blend <i>Pyrenees</i>	12	60
18 Three by Attwoods Shiraz <i>Grampians</i>	14	58
17 Chateau Cambon Gamany <i>France</i>		90
15 Elodie Balme Vin de France Grenache blend <i>France</i>		70
14 Pizzini Il Borone <i>King Valley</i>		75
15 Latta Landsborough Nebbiolo <i>Coghills Creek</i>		78
18 Minim Hitch Sangiovese Pinot Noir <i>Macedon</i>	13	62
15 Latta Shays Flat Sangiovese <i>Coghills Creek</i>		85
16 Jamsheed Garden Gully Syrah <i>Yarra Valley</i>		120
17 Dogrock Tempranillo <i>Grampians</i>	13	62
<b>Dessert</b>		
15 Granite Hills Late Harvest Riesling 375ml <i>Macedon</i>		39
16 Turners Crossing Picolit 375ml <i>Bendigo</i>		45





lola  
B E V E R A G E S

Beer & Cider					
Birra Moretti	9	Balter Captain Sensible (Mid)			7.5
Balter XPA	9	O'Brien Pale Ale (GF)			9
Sample Golden Ale	9	O'Brien Light Lager (GF)			7.5
Bertie Apple Cider	10	Lick Pier Ginger Beer			11
Aperitifs 10					
Campari, Aperol, Picon Club, Pimms, Averna, Cynar, Cocchi Dopo Teatro					
Cocktails 20					
Cherry Pop - .Local Kilderkin 'Scoundrel' gin, lemon, maraschino liqueur, cherries, simple syrup					
French Maid - Cognac, lime, ginger beer, velvet falernum, cucumber, mint, simple syrup					
Celine Fizz - G'Vine Florasion gin, St Germain Edlerflower liqueur, lemon, simple syrup, egg white, soda					
Hole In The Cup - Espolon Tequila, lime, pineapple, cucumber, simple syrup, absinthe					
The Seaplane - Anther gin, lemon, simple syrup, orange bitters, champagne, absinthe rinse					
Espresso Martini - Flor de Cana rum, house coffee liqueur, fresh espresso					
Penicillin - Monkey Shoulder whisky, lemon, ginger & honey syrup, Laphroaig 10yr					
Ms. Montez Negroni - Local Kilderkin 'Scoundrel' gin, house sweet vermouth, cacao infused Campari					
Vodka					
42 Below	9	Archie Rose	12	Belvedere	12
Gin					
Beefeater	9	Local Kilderkin	12	Kilderkin Navy Strength	12
Anther	12	G'Vine	12	Hendricks	12
Great Ocean Road	12	Four Pillars Negroni	12	Hermo	12
Scotch Whiskey					
Monkey Shoulder	9	Laphroaig 10yr	14	Talisker	14
Glenlivet Founders Reserve	12	Bruichladdic Octmore	14	Johnnie Walker Blue	26
Australian Whisky					
Timboon Distillery Port Expression Single Malt 14					
Bourbon					
Four Roses	9	Buffulo Trace	12	Elija Craig	14
Rye					
Bulleit 95 Rye	10	Hudson Manhattan Rye	14		
Rum					
Flor de Cana 4yr White Rum	9	Flor de Cana 4yr Gold	9	Dark Matter Spiced	12
Plantation XO	16				
Non alcoholic					
Hepburn Springs Organic – cola, lemonade, LLB, ginger beer					5
Mt. Warrenheip sparkling mineral water 300ml/750ml					4/8
Kombucha – Original, Ginger Berry, Lemon Ginger, Cherry Plum					6