



B R E A K F A S T

Salt Kitchen pulled pork, poached egg, wilted spinach on Dr Marty 's crumpets, seeded mustard hollandaise	18
Tasmanian smoked salmon, scrambled egg, crème fraiche, dill, caper & rocket on seeded sourdough	18
Bircher muesli, coconut, apple, mango, passionfruit & berries	14
Sautéed local mushrooms, poached egg, balsamic and whipped goats cheese on sourdough	17
Smashed avocado on sourdough, with confit Yendon tomato, crumbled feta, soft boiled egg and herbs	17
Grilled Haloumi, peas, mint, poached egg, avocado	16
Zucchini & gruyere hash brown, chorizo, wilted spinach, tomato relish	18
French toast, caramelised banana, salted caramel & white chocolate ice-cream	16
Almond panna cotta, yoghurt sorbet, granola, Enbolm honey & freeze-dried strawberries	16
2 eggs cooked to order on sourdough toast, scrambled, poached or fried	13

Sides

mushroom	4
tomato	3
Salt Kitchen bacon	6
smoked Salmon	6
zucchini and gruyere hash brown	4
avocado ½	5

Prices are subject to a Public Holiday surcharge of 15%.

thank you for your understanding



L U N C H

Seasonal vegetable tart, rocket, pear & parmesan salad	17
Bagel with smoked salmon, pickled onion, capers, cream cheese	17
Grilled haloumi salad, zucchini ribbons, peas, mint	18
Roasted beetroot, goats cheese, walnuts, salad leaves, vinaigrette	18
Sher Wagyu burger, Salt Kitchen bacon, tomato, caramelised onion, lettuce, cheddar on brioche, shoestring fries	21
Bannockburn herb crusted chicken, apple, almond & cabbage slaw, honey & cider vinaigrette, aioli & salsa verde	24
House cut gnocchi – cauliflower, spinach, blue cheese & tarragon gremolata	23
Risotto of seasonal vegetables -changes daily	23
220g Sher Wagyu porterhouse, shoe string fries, leaves & vinaigrette	28
Shoe string fries with house aioli	9
Sweet	
Rosewater panna cotta, rhubarb sorbet, praline	13
Orange & Almond Cake	10
Lemon Tart,	13
Selection of pastries & danishes at counter	

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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 raviolo Jerusalem artichoke & local mushroom	24
Snapper crudo, compressed apple, pickled cucumber, salmon roe & cultured cream	23
Western Plains confit pork belly & Port Phillip Bay 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
Port Phillip Bay Red Snapper fillet, confit tomato salsa, lemon caper butter	39
Millhouse Lamb rump, pea puree, zucchini, broad beans, pickled burnt onion, whipped fetta, lemon	39

Char Grill

served with roasted confit potatoes & mixed leaves	
Sher Wagyu Porterhouse 6+ marble score 300g	44
Sher Wagyu Rump Cap 8+ marble score 300g	46
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



Dessert

Apple tart, salted caramel & cinnamon ice cream	16
Roasted plums, yoghurt sorbet, rosemary oil and plum crumble	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

Prix Fix Menu

2 course 60

3 course 75

Supplement steak to the Prix Fix Menu. 15

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, Mount Prospect potatoes



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WINE LIST

	G	B
Sparkling		
NV Cuvee Laurant Blanc de Blanc <i>France</i>	11	65
NV Sasha Brut <i>Redbank</i>	12	72
NV Amanti Prosecco <i>Italy</i>		49
14 Mitchell 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
White		
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
Red		
18 Three by Attwoods Rose <i>Geelong</i>	13	48
18 Mitchell Harris Rose <i>Pyrenees & 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 Noir <i>Geelong</i>	14	65
17 Clyde Park Pinot Noir <i>Bannockburn (375ml)</i>		38
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
Dessert		
15 Granite Hills Late Harvest Riesling 375ml <i>Macedon</i>		39
16 Turners Crossing Picolit 375ml <i>Bendigo</i>	11	45



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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					
Campari, Aperol, Picon Club, Pimms, Averna, Cynar, Cocchi Dopo Teatro					10
Aperol Spritz					14
Local Kildarkin G & T with house made wild Elderflower syrup					14
Cocktails					
Cherry Cola- .Local Kildarkin 'Scoundrel' gin, Averna Amaro, lemon, maraschino liqueur, cherries, simple syrup					20
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 Kildarkin 'Scoundrel' gin, house sweet vermouth, cacao infused Campari					
Vodka					
42 Below	9	Archie Rose	12	Belverdere	12
Gin					
Beefeater	9	Local Kildarkin "Scoundrel"	12	Kildarkin Navy Strength	14
Hendricks & Elderflower	13	G'Vine	12	Hendricks	12
Great Ocean Road	12	Four Pillars Negroni	12	Anther	12
Scotch Whiskey					
Monkey Shoulder	9	Laphroaig 10yr	14	Talisker	14
Glenlivet Founders Reserve	12	Bruichladdic Octmore	22	Johnnie Walker Blue	26
Australian Whisky					
Timboon Distillery Port Expression Single Malt					22
Bourbon & Rye					
Four Roses	9	Buffulo Trace	12	Elija Craig	14
King's County	14	Bulleit 95 Rye	10	Hudson Manhattan Rye	14
Rum					
Flor de Cana Seco White Rum	9	Flor de Cana Anejo	9	Dark Matter Spiced	12
Plantation XO	16				
Sherry & Port					
Manzanilla, Amontillado, Pedro Ximenez, Quinta Do Noval Port					9



B A R M E N U

Mount Zero Arbequina olives	8
Salt & vinegar gaufrette potato	12
Zucchini & haloumi fritters black garlic aioli	14
Crostini of Yendon tomatoes, Azzurri buratta, basil & balsamic	14
Western Plains Pork & pistachio terrine, fig jam, cornichons and radish	17
Sher-Wagyu beef tartare, potato gaufrette	23
Snapper Crudo, compressed apple, pickled cucumber, salmon roe & cultured cream	23
Selection of local Goldfields Farmhouse cheeses quince paste, muscatels, apricot, lavosh, grissini & walnut bread	28