



B R E A K F A S T

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| 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

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| 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

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| Beetroot & Vodka crème, Meredith goat's cheese, pickled beetroot, sorrel | 21 |
| Sher Wagyu Beef bresaola, black garlic, radish, caper berries & horseradish crème fraiche | 24 |
| Cured Great Ocean Road duck breast, charred pear, rocket, walnut & vanilla balsamic | 23 |
| Parmesan fondue ravioli, parmesan crisp, zucchini & pistachio pesto | 22 |
| Port Phillip Bay Scallop, pea puree, local Salt Kitchen chorizo, salmon caviar, lemon chilli oil | 23 |
| Tomato tea, Yendon tomatoes, Azzurri burrata, basil, balsamic, orange reduction | 21 |

Main

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| Gnocchi, pumpkin, local Goldfields Ascot blue cheese & sage | 36 |
| Hazelnut & green olive crusted Port Phillip Bay red snapper, vinegar crushed potatoes, warragul greens & snapper caper emulsion | 39 |
| Tuki Farm lamb shoulder, celeriac, pickled onion, salt bush | 39 |
| Milhouse Ox Cheek, cauliflower, onion soubise, orange & rosemary gremolata | 38 |
| Western Plains Pork belly, braised red cabbage, vanilla apple, cider sauce | 42 |
| Confit Great Ocean Road duck leg, duck croquette, local foraged mushroom ragout, baby turnip, pinot noir sauce | 44 |
| Sher Wagyu rump cap, blue cheese infusion, caramelised onion puree, pumpkin, burnt onion & bordelaise sauce | 48 |
| Roasted local Sher Wagyu eye fillet, parsnip, mushroom duxelle, jamon, pastry & red wine reduction | 52 |

Sides

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| Sauteed green beans ,brussel sprouts, cabbage, bacon & mustard butter | 12 |
| Cauliflower mornay, gremolata | 12 |
| Chef's roasted potatoes with rosemary, paprika and garlic | 12 |
| Heirloom carrots, honey, thyme & sesame seeds | 12 |



Dessert

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| Dark chocolate and banana parfait, Milo crumble, peanut butter crème & salted caramel | 16 |
| Sweetened goat's cheese, lavosh, peach, honey, walnut & balsamic | 16 |
| Chamomile poached pear, caramelised white chocolate, toffee ganache, pecan praline, dehydrated pear | 16 |
| Chef's Eton Mess, black sesame meringue, tarragon crème, strawberry coulis, berries, tarragon macaroon | 16 |
| Kaffir-lime crème brûlée, orange tuile, kaffir lime soil, EVOO gel & lime sorbet | 16 |

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, Azzurri Cheese, Mount Prospect potatoes

Visa/Mastercard 1.21% Amex 2.5 %



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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

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|--|----|-------------------------------|----|-------------------------|-----|
| 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 | Belvedere | 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 |