



## BREAKFAST

Tasmania smoked salmon, poached egg, red onion, dill, capers, hollandaise on English muffins	21
Vanilla chia pudding, hazelnut, winter berries, caramelised banana, golden syrup	17
Halloumi, poached egg, broccolini, rocket, almond, sun-dried tomato pesto	18
Open omelette of caramelised onion, confit leek, gruyere, sourdough toast	19
Dad's Oats porridge with poached pears, cacao nibs, honey and freeze-dried strawberries	17
Corn beef hash, horseradish, fried egg, tomato relish	19
Chorizo and bean cassoulet, fried eggs, sourdough toast	19
French toast, caramelised banana, salted caramel, white chocolate ice-cream	18
Lola breakfast - 2 poached eggs, bacon, hash brown, bean cassoulet, sourdough toast	23
Basilio sourdough toast served with butter & preserves	9
2 Eggs your way, sourdough toast	12
<b>Sides</b>	
Bacon, salmon, chorizo	6
Bean cassoulet, tomato, hash brown, extra egg	4
Hollandaise, tomato relish	3



## LUNCH

### Starting

Mt Zero olives	6
Smoked almonds	6
House made warm ciabatta with butter	6
House made chicken liver parfait, madeira jelly, toasted brioche	18
Baked Holy goat's cheese, thyme, rye bread	17

### Mains

Ploughman's lunch, chargrilled sourdough, cured meats, cheese & pickles	21
House made ricotta & spinach gnocchi, butternut pumpkin & basil	23
Roasted heirloom carrot salad, toasted almonds, mead dressing	19
Orecchiette with broccolini, chilli, garlic & fennel seed	24
Braised local ox cheek, Paris mash, gremolata	26
Pan fried Tuki rainbow trout, burnt orange cream, fennel & citrus salad	24
Roast Bannockburn chicken, Mt Zero organic farro, silverbeet & jus	26
Hopkins River sirloin, potato Boulangere, rocket & parmesan, bearnaise	33

### Sides

Dressed leaves	12
Sweet potato chips with aioli	

### Sweet

Croissant & butter pudding, cream anglaise, vanilla ice cream	12
Whipped cheesecake, rhubarb, white chocolate biscuit crumble	12
Buttermilk & saffron panna cotta, strawberry sorbet	12
Selection of local Goldfields farmhouse cheese, quince paste, lavosh, grissini, walnut bread & fig honey	28



## LUNCH

### 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

Wilsons freshly squeezed orange juice	7
Kombucha – apple crisp, lemon ginger, cherry plum, raspberry lemonade	6
Mt. Warrenheip sparkling mineral water 300ml/750ml	4/8
Hepburn Springs organic – cola, lemonade, lemon lime bitters, ginger beer	4.8

### Wines by the glass

NV Cuvee Laurant Blanc de Blanc	11	'18 Mitchell Harris Rose	13
'18 Pizzini Prosecco	12	'17 Clyde Park Locale Pinot Noir	14
'18 Chockstone Pinot Gris	11	'17 Mitchell Harris Cabernet	12
'17 Boomtown Riesling	12	'17 Pyren Little Ra Ra Shiraz blend	12
'18 Clarnette & Ludvisen Chardonnay	12	'18 Three by Attwoods Shiraz	14
'17 Mitchell Harris Sauv Blanc	12	'18 Minim Sangiovese Pinot Noir	13
'18 Blood Moon Chenin Blanc	13	'14 Granite Hills Tempranillo	13

### Beer & Cider

Birra Moretti	9	Ginger Kid Ginger Beer	11
O'Brien Pale Ale (GF)	9	Bad Shepherd Hazelnut Brown Ale	9
Bad Shepherd Tiny IPA (Mid)	7.5	O'Brien Light Lager (GF)	7.5
Darraweit Valley Small Batch Apple Cider	10		

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



## Entrée

House made ricotta, broad & butter beans, peas, smoked olive oil	18
Sher wagyu beef tartar, caper, cornichon, yolk and nasturtium vinegar	22
Tuki Rainbow trout, rainbow chard, beetroot and horseradish	22
Port Phillip Bay scallop, apple, watercress & chestnut veloute	23
Great Ocean Road duck raviolo, mushroom puree, cauliflower, truffle sauce	22

## Main

Confit leek, braised lentils, cauliflower, sweet potato roulade, pumpkin chive broth	36
House made raviolo of locally foraged mushroom, mushroom sauté, pumpkin, artichoke sauce	38
Port Phillip Bay snapper, Warragul greens, fennel veloute, pickled radish & charred orange	42
Western Plains Pork belly, spiced apple, apple chutney, Café de Paris mash & cider sauce	44
Waubra lamb shoulder, Mt Zero olives, caramelised yoghurt, marsala	44

## From the Grill

220g Sher wagyu eye fillet,	54
200g Sher wagyu sirloin	52
250g Hopkins River scotch	48
All served with dressed watercress leaves, caramelised onion & garlic	

## Sides

Citrus dressed organic leaves	12
Fried Jerusalem artichokes, truffle salt	
Sautéed green beans, brussel sprouts, asparagus, broccoli	
Steamed cocktail potatoes, minted butter	



## Dessert

16

Dark chocolate and banana parfait, caramelised banana, salted caramel, popcorn & puffed rice

Quince pavlova of spiced quince, quince coulis, mascarpone crème, meringue, dehydrated yoghurt crisp

Mandarin curd, caramelised puff pastry, infused mandarin, mandarin gel & French vanilla crème.

Ginger crème brûlée, cinnamon ice cream, candied green apple, lemon balm syrup

Selection of local cheeses (for two):

28

Blue 50g

Brie 50g

Gruyere 50g

Served with house-made quince paste, lavosh, grissini, raisin walnut bread, fig honey

## Prix Fix Menu

2 course 60

3 course 75

Supplement steak to Prix Fix Menu. 15

Supplement cheese plate to Prix Fix Menu 10

## Local Heroes

Lola proudly showcases the best local producers in our region

Sher Wagyu, Meredith Dairy, Goldfields Farmhouse Cheese, Great Ocean Road Duck, Milhouse Farm, Western Plains Pork, Yendon tomatoes, Inglenook Dairy, Azzurri Cheese, Mount Prospect potatoes, Kilderkin Gin



D I N N E R

V E G E T A R I A N

**Entrée**

House made ricotta, broad & butter beans, peas, smoked olive oil 18

**Main**

Confit leek, braised lentils, cauliflower, sweet potato roulade,  
pumpkin chive broth 36

House made raviolo of locally foraged mushroom, mushroom sauté,  
pumpkin, artichoke sauce 38

**Sides**

**12**

Citrus dressed organic leaves

Fried Jerusalem artichokes, truffle salt

Sautéed green beans, brussel sprouts, asparagus, broccoli

Steamed cocktail potatoes, minted butter

**Dessert**

**16**

Dark chocolate and banana parfait, caramelised banana, salted caramel,  
popcorn & puffed rice

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dehydrated yoghurt crisp

Mandarin curd, caramelised puff pastry, infused mandarin, mandarin gel &  
French vanilla crème.

Ginger crème brûlée, cinnamon ice cream, candied green apple, lemon balm  
syrup

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Gruyere 50g

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bread, fig honey & burnt butter ice cream



D I N N E R

G L U T E N F R E E

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Visa/Mastercard 1.21% Amex 2.5 %