



BREAKFAST

Local 1816 sourdough toast with butter & preserves	9
Ham, cheese & local Yendon tomato croissant	12
"Two Ducks" Port Fairy Toasted muesli, Greek natural yoghurt, honey, fresh fruit & milk	15
Vanilla & coconut chia pudding, summer fruit, coconut, golden syrup	17
"Lola brioche French toast" rhubarb compote, yoghurt sorbet, berries	18
Halloumi & local wild mushroom bruschetta, 63 degree egg, spinach, green tomato pickle	19
Breakfast salad, avocado, broccolini, 63 degree egg, Meredith goat's cheese, leaves & dukkah	21
"Lola burger" housemade brioche, fried egg, bacon, cheese, pickles & house ketchup	22
"Lola benny" , Tasmanian smoked salmon, poached eggs, capers, dill & hollandaise	24
"Lola breakfast" 63 degree eggs, local wild mushroom fricassee, bacon, roasted Yendon tomato, beetroot relish & 1816 sourdough	24
2 free range -63 degree, poached, scrambled or fried & sourdough	12
Sides	
Local bacon, Tasmanian smoked salmon, Meredith feta	6
Roasted Yendon tomato, mushroom fricassee, half avocado, Haloumi	5
Hollandaise, beetroot relish, green tomato pickle, extra egg, extra toast	3



BREAKFAST

Hot

Coffee – St Ali your way	4.2/4.7
Soy/ almond/ lactose free	50c
Grounded Pleasures – chai, hot chocolate	4.7
Teas by Larson & Thompson	4.7
English breakfast, earl grey, chamomile, lemongrass & ginger, peppermint, green	

Cold

Wilson's freshly squeezed orange juice	7
Nudie carrot with apple, orange & ginger	7
Nudie tropical breakfast juice	7
Remedy Kombucha, Apple Crisp, Cherry Plum	9
San Pellegrino chinotto, aranciata	6

Boozy Brunch

NV Cuvee Laurant Blanc de Blanc	11/55
'18 Pizzini Prosecco	12/60
Mimosa – Blanc de blanc, freshly squeezed orange juice	15
Kir Royale – Crème de cassis, Prosecco	15
Martini el Cafe – Flor de Cana Anejo rum, espresso and house curacao	20
Lola Bloody Mary – house spice mix, 42 Below vodka, tomato juice	18

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



LUNCH

On the lighter side – to share or start

Handmade Azzuri burrata, Yendon tomato, basil (<i>gf</i>)	18
Wild mushroom arancini (4), salsa verde, aioli, leaves	18
Twice cooked cheese souffle	22
House salad of witlof leaves, gorgonzola, walnut & pickled pear (<i>gf</i>)	18
Pumpkin, leek & goats cheese tart, bitter leaves.	21
Local Charcuterie & cheese plate, pickles, grilled 1816 sourdough (<i>gf</i>)	24

On the heartier side

Fresh Portarlington mussels, tomato, chilli, garlic and lemon, grilled sourdough (<i>gf</i>)	18
Risotto of the day (<i>gf</i>)	26
Market Fish, pepperonata, lemon, parsley sauce (<i>gf</i>)	MP
Crumbed Chicken Breast, slaw, salsa verde, aioli	26
12 hour Scotsburn lamb ragu with pappardella pasta	28
Sher Wagyu beef burger, house made brioche, cheese, bacon, lettuce, pickled onion, house relish, shoestring fries	24

Sides

Dressed leaves	8
Shoestring fries with aioli	12

Sweet Tooth 14

Apple & cinnamon tarte tatin, salted butterscotch, vanilla ice cream	
Panna Melba, poached peach, vanilla cream, red current coulis, yoghurt sorbet	
Trio of Belgian chocolate, almond gelato, coffee & chocolate sauce	
Grand Marnier cherry clafoutis, pistachio gelato	
Trio of sorbet	
Cheese selection, accompaniments	28



LUNCH

Hot

Coffee – St Ali your way	4.2/4.7
Grounded Pleasures – chai, hot chocolate	4.7
Teas by Larson & Thompson -	4.5
English breakfast, chamomile, lemongrass & ginger, peppermint, earl grey, green	

Cold

Wilson's orange juice, Nudie carrot orange and ginger, tropical breakfast	7
Kombucha – apple crisp, cherry plum,	6
Sparkling mineral water, per person - unlimited	4
San Pellegrino flavoured mineral water- Chinotto, Aranciata	6
Soft	5

Wines by the glass

NV Cuvee Laurant Blanc de Blanc	11	19 Jean-Paul Ballarat Rose	13
'18 Pizzini Prosecco	12	'17 Clyde Park Locale Pinot Noir	14
'19 Chockstone Pinot Gris	11	'19 Minim Sangiovese blend	13
'19 Dinny Goonan Riesling	14	'18 Three by Attwoods Shiraz	13
'16 Sinclair of Scotsburn Chardonnay	12	'19 C&L Tempranillo	13

Beer & Cider

Birra Moretti	9	Ginger Kid Ginger Beer	11
O'Brien Pale Ale (GF)	9	White Rabbit Dark Ale	10
Bad Shepherd Tiny IPA (Mid)	8	O'Brien Light Lager (GF)	7.5
Darraweit Valley Small Batch Apple Cider	10	Little Creatures Pale Ale	9
Two Birds Passion Pale Ale	10		

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

Visa/Mastercard/Amex 1.7% processing surcharge



DINNER

Small plates to start or share

Duck croquettes, salsa verde 3pc	16
"Lola" gin cured salmon, pickled cauliflower, citrus curd	18
Portarlinton mussels, sugo, white wine, garlic, chilli, 1816 sourdough	18
Tortellini of camembert fondue, truffled egg, mushroom duxelle	18
Charcuterie plate, locally cured meats, fior buratta, 1816 sourdough, pickled vegetables, house pickles	28

Mains

Risotto of locally foraged mushroom, parsley oil, fried parsley	34
Tortellini of camembert fondue, truffled egg, mushroom duxelle	36
House made potato gnocchi with 12 hour Scotsburn lamb ragu	38
Western Plains pork cheek, Beluga lentils, quince & apple cider sauce	38
Market fish, crushed potato, kohlrabi remoulade, crab bisque	MP

Paddock to plate

Sher Wagyu eye fillet 220g, marble score 8+	56
Sher wagyu rump cap 250g, marble score 7+	48
Waurbra grass fed Rib Eye to share 800g	85
all served with Paris mash, caramelized onion, Bordelaise	

Sides

Chargrilled broccolini & toasted almonds	12
Witlof leaves, gorgonzola, walnut & pickled pear	
Roasted potatoes, aioli & rosemary	



DINNER

Dessert	16
Apple & cinnamon tarte tatin, salted butterscotch, vanilla ice cream	
Panna Melba, poached peach, vanilla cream, red current coulis, yoghurt sorbet	
Trio of Belgian chocolate, almond gelato, mint chocolate sauce	
Trio of Sorbet	
Local cheese selection, quince paste, muscatels, lavosh	28

We try to source everything you see from within 100kms of where you sit.

#lolaloveslocal

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