



BREAKFAST

Local '1816' sourdough toast or croissant with butter & preserves	12
Ham, Swiss cheese & local Yendon tomato croissant	15
"Two Ducks" Port Fairy Toasted muesli, Greek natural yoghurt, honey, fresh fruit & milk	15
Garden Bowl, white quinoa, broccolini, spinach, goat's fetta, poached egg, dukkah	18
Blueberry & caramelized banana pancakes, honeycomb butter, whipped cream	18
Citrus chia pudding, toasted coconut, fresh fruits, golden syrup	16
Ham, cheese & Yendon tomato toasty on '1816' sourdough	12
Egg, bacon, Swiss cheese toasty on '1816' sourdough	14
Lola Big Breakfast, 2 eggs your way, bacon, tomato, avocado, hash brown on sourdough toast	25
2 free range eggs your way, on sourdough toast	15
Extras – bacon, hash brown, tomato, half avocado	5
smoked salmon	7
House baked muffins & pastries	7
Bloody Mary	15



BREAKFAST

Hot

Coffee – St Ali your way	4.8/5.5
Soy/ almond/ lactose free	0.5
Grounded Pleasures – chai, hot chocolate	5/5.5
Teas by Larson & Thompson	5
English breakfast, earl grey, chamomile, lemongrass & ginger, peppermint, green, Darjeeling, white peony	

Cold

Wilson's freshly squeezed orange juice	7.5
Remedy Kombucha, Apple Crisp, Hisbiscus kiss, lemon, lime&mint	7
San Pellegrino chinotto, aranciata	6
Coke, lemonade, squash, LLB	5

Boozy Brunch

NV Cuvee Laurant Blanc de Blan	12/55
'18 Pizzini Prosecco 11/60	
Mimosa – Blanc de blanc, freshly squeezed orange juice	15



LUNCH

Starting

Pea & beetroot arancini, salsa verde	14
Fish, potato & chive croquette, remoulade	16
House made garlic focaccia	12
Fresh buffalo mozzarella, Yendon tomato & basil (gf)	16
Charcuterie – prosciutto, mortadella & pastrami, pickled vegetable, crostini	24

Main

Poached salmon salad niçoise (gf)	28
Pasta of the day	28
Lola Royale burger, Wagyu beef, American cheese, pickles, fries	25
Risotto of the day (gf)	26
Herb & parmesan crumbed chicken schnitzel, spring slaw, aioli	28
Western plains pork, suede puree, pear, fennel & cabbage braise (GF)	28
250g scotch fillet, French fries, café du Paris butter (gf)	38

Sides

French Fries	12
Salad leaves	

Dessert

Chocolate mousse	15
Panna cotta	
Local Goldfields cheese plate with accompaniments	28

(gf) gluten free – please nominate if you would like your order prepared gluten free as some items require modification.



Aperitif 16

- Lola Spritz – Lola Kilderkin gin, Prosecco, soda, mint, elderflower
- Aperol Spritz – Aperol, Prosecco, soda, orange
- Pimms Cup – Pimms, ginger ale, lemonade, summer fruit

Booze free Cocktails 16

- Virgin Mojito- seedlip garden, mint, lime, brown sugar, soda
- Cucumber Lemonade – cucumber, mint, lemon, syrup, lemonade
- Italian Orange Spritz – Lyre's Italian orange, tonic, orange

Cold

- Wilson's fresh squeezed orange juice 7.5
- Kombucha – hibiscus kiss, cherry plum, blood orange, raspberry lemonade 6
- Sparkling mineral water, per person - unlimited 4
- Coke, Lemonade, Squash, LLB 5
- Sanpellegrino – aranciata rossa, limonata 5

Beer & Cider

- | | | | |
|--|----|------------------------------|----|
| Molly Rose Lemon Ale | 9 | Ginger Kid Ginger Beer | 11 |
| Birra Moretti | 9 | White Rabbit Dark Ale | 10 |
| Prickly Moses Otway Light | 9 | Little Creatures Pale Ale | 9 |
| Darraweit Valley Small Batch Apple Cider | 10 | Learmonth 321 Heritage Cider | 10 |
| Molly Rose IPA | 9 | Learmonth Still Cider 500ml | 14 |

Wines by the glass

- | | | | |
|--------------------------------------|----|----------------------------------|----|
| NV Cuvee Laurent Blanc de Blanc | 12 | '17 Clyde Park Locale Pinot Noir | 12 |
| '19 Jean-Paul Ballarat Rose | 12 | '17 Mitchell Harris Cab Sav | 12 |
| '16 Sinclair of Scotsburn Chardonnay | 12 | '19 Clarnette Tempranillo | 12 |
| '19 Boomtown Gris Riesling | 12 | '18 Three by Attwoods Shiraz | 12 |
| '19 Mitchell Harris Sauvignon Blanc | 12 | | |

full wine list, & reserve selection available

0.9% card processing surcharge

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DINNER

Starting

Poached salmon, pea coulis, apple, mint & baby cucumber salad	18
Beetroot & goats curd raviolo, romesco, fried beetroot leaf, beetroot pickle	16
Pork belly, apple cider glaze, daikon remoulade, chive sauce	18
Fresh buffalo mozzarella, Yendon tomato & basil	16
Coffin Bay oysters, shallot vinaigrette, lemon	4ea
Chefs tasting plate, pork rilette, house pickled vegetables, mushroom arancini, fresh oysters with shallot vinaigrette	26

Main

Risotto of asparagus, mint, pea, zucchini, beetroot puree & pecorino	32
Angel hair pasta with clams, white wine, garlic, parsley & chilli	38
Market fish – pea coulis, saffron potato fondant, olive tapenade	MP
House made potato Gnocchi, lamb ragu	34
Pork cutlet, chicken jus, charred cos leaves, squash puree, sage	38
250g Eye Fillet, beef jus, creamy mash potato, seasonal vegetables	58

Sides

12

Duck fat roast potatoes (gf)
Mixed leaf salad, citrus dressing (gf)
Green beans, tomato & herb fondue (gf)

Dessert

15

Stone fruit pavlova	
Chocolate marquise	
Peach melba	
Local Goldfields cheese plate with accompaniments	28

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LIBATIONS

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Cocktails **20**

Lola Bramble – gin, blueberries, lemon, syrup, cassis

Hemmingway – white rum, ruby grapefruit, lime, syrup, maraschino

Chamomile Mojito – dark rum, mint, lime, chamomile syrup

Seekamp Martini – vodka, early grey tea, vanilla syrup, contreau, egg white

Amaretto Sour – amaretto, lemon juice, sugar, egg white

Negroni – Campari, gin, vermouth, orange

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