



## A la carte Breakfast

Local '1816' sourdough toast, fruit toast or croissant, butter & preserves	12,9
"Two Ducks" Port Fairy Toasted muesli, Greek natural yoghurt, honey, autumn fruits & milk	17,9
Avocado on Toast, Meredith goat's feta, poached egg, dukkah	23,9
Citrus chia pudding, toasted coconut, autumn fruits, golden syrup	17,9
Waffles & berries, meringue, berry compote, double cream	19,9
Green bowl - broccolini, quinoa, avocado, fennel kraut, cucumber, citrus dressing	21,9
Eggs benedict- '1816' sourdough, poached eggs, hollandaise	
Florentine (spinach only)	22,9
Country style smallgoods ham	24,9
Smoked salmon	26,9
2 eggs your way, sourdough toast	16,9
<b>Extras</b>	
bacon	7,0
hash brown	5,0
tomatoes	5,0
half avocado	7,0
smoked salmon	8,0
spinach	6,0
hollandaise	4,0
House baked muffins & pastries	7

Surcharges: 10% Sundays | 15% Public Holiday



### Hot

St. Ali coffee – cup   mug	4.8   5.5
Soy/ almond/ lactose free/ oat	0.5
Grounded Pleasures – chai   hot chocolate	5   5.5
Teas by Australian tea masters	5
English breakfast, earl grey, chamomile, lemongrass & ginger, peppermint, green	

### Cold

Wilson's freshly squeezed orange juice	7.5
San Pellegrino – aranciata, limonata	7
Coke, lemonade, squash, LLB	5

### Boozy Brunch

NV Cuvée Laurent Blanc de Blanc	16   80
Clover Hill Tasmanian cuvee	19   60
Mimosa – Prosecco, freshly squeezed orange juice	15
Bloody Mary	15

## Artist in Residence

Our current resident artist is Carolyne Hallum from Melbourne. All works in our hotel art spaces are available for sale through reception.





## CHEF PHILIPPE'S A LA CARTE LUNCH MENU

### Smaller plates

Croquettes de champignons 17,90  
*Locally foraged mushroom and potato croquettes, aioli*

Bisque a l'armoricaine 21,90  
*Seafood, saffron and tomato bisque, creme fraiche*

Tarte tatin a la betrave et a la poire 18,90  
*Beetroot and pear tarte tatin, local Meredith goat feta, crispy prosciutto*

Souffle au fromage 18,90  
*Twice baked pumpkin & Gruyere soufflé, mustard and carrot slaw*

Pastramis de Wagyu boeuf, thon sauce remoulade 21,90  
*Local Salt Kitchen Wagyu beef pastrami, tuna remoulade, fried caper, parmesan*

Pissaladiere 18,90  
*Caramelised onion, local Mt Zero olive & anchovies tart*

### Salads

Salade de couscous a la Mediterranee 21,90  
*Moghrabieh, pumpkin, chickpeas, zucchini, pomegranate, yoghurt dressing*  
+ *add local Ballan lamb shoulder 11,90*

Salade Romaine 21,90  
*Caesar salad, cos lettuce, parmesan, croutons, dressing*  
+ *add chicken tenderloin 7,90*

### Larger plates

Risotto a la tomate et aux herbes 27,90  
*Tomato and herbs & parmesan risotto, bocconcini and chive oil*

Poisson du jour a la poêle, Champagne beurre blanc 36,90  
*Market fish, steam potato, ratatouille, Champagne sauce*

Poulet saute sauce chasseur 35,90  
*Chicken chasseur, local mushrooms, thyme, smoked paprika potato*

Joue de boeuf sauce bourguignonne 42,00  
*Ox cheek bourguignon, local mushroom, local Salt Kitchen lardons, whipped potato*

Epaule d'agneau de 7 heures 44,00  
*7 hour braised local Ballan lamb with honey, ginger and quince, creamy polenta, greens*

## Sides

Pommes dauphinoise 12,00  
*Creamy potato and cheese gratin*

Pommes frites, aioli 12,00  
*Shoestring fries, garlic mayonnaise*

Salade a la grecque 12,00  
*Mixed salad, olive, tomato, cucumber, local Meredith feta, lemon vinaigrette*

Assiette de legumes 12,00  
*Broccolini, peas, cos leaves, smoked almonds, vinaigrette*

## Desserts

Clafoutis au prune rouge 15,00  
*Warm plum pudding, local Il Piccolo gelato yoghurt sorbet*

Gateau de chocolat et poire pochée 15,00  
*Warm dark chocolate & pear gateau, vanilla ice cream*

Sorbet de 3 parfums Il Piccolo Gelato 15,00  
*Local Il Piccolo gelato trio of sorbet, raspberry, lime and strawberry*

Fromage et pain d'epices 15,00  
*Comte, house made spiced bread, poached pears*

## Your kitchen team

Head Chef: Philippe Desrettes  
Sous Chef: Heshan Perera  
Arun, Janaka, Ranshani, Pardeep  
Kitchen hands – Ashish, Seaton

*We are proud to use local produce where possible and support our wonderful local producers in Ballarat and surrounds. We are always open to hearing about new producers and local products so please talk to us. Our beef is pasture fed and sourced from Flinders Select.*

*We recycle our coffee grinds into compost through local initiative **Ground Up** and they plant trees on our behalf through local organization **15 trees** to give back to our environment. Our food scraps are enjoyed by our chickens, in our Lola Kitchen Garden and we recycle all plastics and paper. We don't serve straws to reduce single use plastic, however if you require one please ask.*

10% surcharge applies on Sundays - 15% surcharge applies on  
all public holidays / no split bills. Merchant fees apply - VISA / Mastercard / AMEX 1.5%



## CHEF PHILIPPE'S DINNER MENU

### Entrees

Croquettes de champignons  
*Locally foraged mushroom and potato croquettes, aioli*

Cassolette de St Jacques a la bisque  
*Scallops, seafood, saffron & tomato bisque, Yarra Valley salmon roe*

Tarte tatin a la betrave et a la poire  
*Beetroot and pear tarte tatin, local Meredith goat feta, crispy Prosciutto*

Souffle au fromage  
*Twice baked pumpkin & Gruyere soufflé, mustard and carrot slaw*

Pastramis de Wagyu boeuf, thon sauce remoulade  
*Local Salt Kitchen Wagyu beef pastrami, tuna remoulade, fried caper, parmesan*

### Mains

Gnocchi a la Parisienne  
*Parisian beetroot gnocchi, pear, toasted walnut & Gruyere fondue*

Poisson du jour a la poêle, sauce Champagne  
*Market fish, steam potato, ratatouille, Champagne beurre blanc sauce*

Cuisse de canard confite  
*Duck leg confit, sauerkraut, pressed potato, sticky plum sauce*

Epaule d'agneau de 7 heures  
*7 hour braised local Ballan lamb with honey ginger and quince, creamy polenta, greens*

Filet de boeuf grille  
*220 gram grass fed Flinders Select eye fillet, whipped potato, green peppercorn sauce*

### Sides

Pommes dauphinoise  
*Creamy potato and cheese gratin*

Pommes frites, aioli  
*Shoestring fries, garlic mayonnaise*

Salade a la Grecque  
*Mixed salad, olive, tomato, cucumber, local Meredith feta, lemon vinaigrette*

Assiette de legumes  
*Broccolini, peas, cos leaves, smoked almonds, vinaigrette*

## Dessert

Clafoutis au prune rouge  
*Warm Plum pudding, local Il Piccolo Gelato yoghurt sorbet*

Gateau de chocolat et poire pochée  
*Warm Dark chocolate & Bosc pear gateau, vanilla ice cream*

Sorbet de 3 parfums Il Piccolo Gelato  
*Local Il Piccolo Gelato trio of sorbet, raspberry, lime and strawberry*

Fromage et pain d'epices  
*Comte, house made spiced bread, poached pears*

**2 crs \$69 / 3 crs \$85**

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## Cocktails

20

Lola Violet spritz - violets, gin, lemonade, French bubbles

Spring Fling- elderflower liqueur, aperol, prosecco

Lola's Japanese slipper- kiwi, yuzu, calvados, cointreau

The Maid - cucumber, mint, verjuice, gin, tonic

French Martini-Chambord, vodka, vanilla, pineapple

## Booze free Cocktails

16

Golden pear - pear, ginger ale, Seedlip orange peel and spice

Grove groove- cumquat, Seedlip citrus grove 42, yuzu, lemonade

Blood Orange Pet Nat Spritz (1.5% alc)

## Non-alcoholic free and wine like from Non Wines - Melbourne

NON 3 - Toasted cinnamon & yuzu (like an aromatic white)

12 GLS | 50 BTL

NON 6 - Tomato water & basil (like a sauvignon blanc)

| 50 BTL

NON 7 - Stewed cherry & coffee (like a light red)

12 GLS | 50 BTL

## Beer & Cider

Birra Moretti - Italian Lager

10

O'Brien's GF Pale Ale

11

O'Brien's Premium Lager

11

Molly Rose IPA

12

Little Creatures Pale Ale

11

Molly Rose Lemon Ale

12

Colonial brewing co. Porter

12

Balter Captain Sensible (mid)

11

Panhead XPA

12

Learmonth 321 Heritage Cider

10

La Sirene Praline Chocolate Stout

15

Learmonth 321 Heritage Still (500mL)

16

White Rabbit Dark Ale

11

Heineken 0.0 (0% alc)

8

## Wines by the glass

### Sparkling

NV Cuvee Laurent Blanc de Blanc

16

NV Pizzini Prosecco King Valley

15

### Rose

21 John Paul Rose

15

### White

20 Mitchell Harris Sauvignon Blanc

14

20 Voyager girl by sea Chardonnay

15

19 Quealy Musk Creek Pinot Gris

15

### Red

20 Tomfoolery Young blood shiraz

16

19 Bests Cabernet Sauvignon

15

20 Clyde Park Pinot Noir

16