



## DINNER

### A la Carte

#### ENTREES

Confit duck croquettes (3), sauce gribiche, spring salad (df)

Fish mousseline, prawn bisque, salmon roe, seaweed salad

Mushroom a la grecque (v)

#### MAINS

Gnocchi, grilled asparagus, pea and mint sauce, ricotta (v)

Mirror dory fillet, beurre blanc, olive tapenade, asparagus and radish salad (gf | df)

Spring chicken - Char grilled spatchcock, grilled cos lettuce, crispy prosciutto, duck fat pressed potato, grape chicken jus (gf | df)

Spring lamb, warm lentil and baby beetroot salad, watercress puree, feta, lamb jus (gf)

Cape Grim grass fed MB3 porterhouse (250g), cauliflower puree, frites, bordelaise sauce (gf)

#### SIDES +12

Spring salad, lemon dressing (gf | df)

Chargrilled broccolini, smoked almonds, lemon dressing (gf | df)

French fries, aioli (gf)

#### DESSERTS

Sticky pear & date pudding, caramel sauce, vanilla ice cream

Milk chocolate semifreddo, chocolate glaze, hazelnut ice cream

Yuzu tart, bergamot meringue, olive crumble, berry sorbet

Duo of artisan cheeses with accompaniment

3 CRS 79

Surcharges: 10% Sundays | 15% Public Holidays



## Spring Feast

**4-course Spring feast -99pp**

***Wine Matching- 69pp***

***Wine to begin: Clover Hill Tasmanian cuvee methode traditionnelle***

### **1st**

Duck croquettes, sauce gribiche

Smoked trout brandade, horseradish cream, salmon roe, crostini

***Wine Match: Domaine du Chardonnay Petit Chablis***

### **2nd**

Fish mousseline, prawn bisque, salmon roe, seaweed salad

***Wine Match: Maison Lapalus Viognier***

### **3rd**

Spring chicken

Char grilled spatchcock, grilled cos lettuce, crispy prosciutto,  
duck fat pressed potato, grape chicken jus (gf | df)

***Wine Match: Château de Coulaine Chinon***

### **Or**

Spring lamb

warm lentil and baby beetroot salad, watercress puree, feta, lamb jus (gf)

***Wine Match: Maison Lapalus Syrah***

### **4th**

Yuzu tart, bergamot meringue, olive crumble, berry sorbet

***Wine Match: De Bortoli Noble one Botrytis semillon***

**Dietary alternatives also available**



### Cocktails 20

**Lola's notorious cocktail** - Seasonal spritz featuring violets, gin, sparkling wine, lemonade

**The Maid** - Gin, Cucumber, mint, lime, tonic

**Lola's Japanese slipper** - Yuzu, calvados, kiwi, feijoa, Cointreau

**O.F.T.D.** - Spiced rum, roasted chestnut, apple, lime, tiki flame

### Booze free Cocktail 16

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

Hanging vine - Kiwi, Seedlip garden 108, tonic

### Alcoholic free and wine like

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

NON WINES - Melbourne

### Beer & Cider

|                               |    |                                   |    |
|-------------------------------|----|-----------------------------------|----|
| Panhead Pale Ale              | 11 | White Rabbit Dark Ale             | 11 |
| Molly Rose IPA                | 12 | Colonial brewing co. Porter       | 12 |
| Birra Moretti Lager           | 10 | La Sirene Praline Chocolate Stout | 15 |
| Little Creatures Pale Ale     | 11 | Heineken 0.0 (0% abv)             | 8  |
| O'Brien's Pale Ale            | 11 | Nort non-alcoholic ale            | 9  |
| O'Brien's lager               | 11 | Learmonth 321 Heritage Cider      | 10 |
| Balter Captain Sensible (mid) | 11 |                                   |    |

### Wines by the glass

#### Sparkling

|                                 |    |
|---------------------------------|----|
| NV Cuvee Laurent Blanc de Blanc | 16 |
| NV Clover Hill Tasmanian Cuvee  | 19 |

#### Rose

|                         |    |
|-------------------------|----|
| 20 Mitchell Harris Rose | 13 |
|-------------------------|----|

#### White

|                                      |    |
|--------------------------------------|----|
| 19 François Chidaine Sauvignon Blanc | 16 |
| 17 Bended Knee Chardonnay            | 16 |
| 19 Quealy Musk Creek Pinot Gris      | 15 |

#### Red

|                             |    |
|-----------------------------|----|
| 17 Summerfield Shiraz       | 16 |
| 19 Bests Cabernet Sauvignon | 15 |
| 17 Bended Knee Pinot Noir   | 16 |

### Location code NXQ 2WX



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