

LA LOLA MENU

BREAKFAST

Toast Italian house bread	7.00
Fruit toast	7.00
Banana bread	7.00
Pumpkin paleo bread	7.00
Gingin free range eggs – served your way with tomato relish & toast	13.00
Walnut granola – honey labneh, poached fruit, berries, flowers & nut milk	14.00
Ricotta hot cakes – maple syrup, seeds, vanilla mascarpone, seasonal fruit, raspberry powder & flowers	19.00
Big Italian – pancetta, sausage, tomato, mushrooms, eggs served your way & toast	21.00
Baked eggs – bean ragu, pork and fennel sausage, ricotta & toast	23.00
Mushroom benedict – mushroom medley, rocket, goats curd, poached eggs, toast & hollandaise	22.00
Zucchini croquettes – ricotta, sugo, poached eggs, buffalo mozzarella & basil oil	23.00
Avocado bruschetta – pumpkin paleo bread, blistered cherry tomato, smashed avocado, shaved parmesan & vino coto	23.00
Breakfast Panini – chef made beef patty, pancetta, fried egg, tomato relish, rocket & brioche panini	22.00

SIDES

Eggs \$3; toast \$2, pancetta \$4, sausage \$4, mushrooms \$5, avocado \$5, tomato relish \$3, hollandaise \$4

SNACKS

Cake – per piece	9.00
Muffin of the Day – Savoury	4.50
Muffin of the Day – Savoury	5.00
Coffee & Cake of the Day	10.00

COFFEE

Espresso	3.00
Double Espresso	4.00
Short Mac	3.50
Latte, Cappuccino, Flat White, Long Black, Hot Chocolate	4.00
Soy Milk, Almond Milk & Extra Shot	0.50

TEA – Pot for One (loose leaf)

Camomile, Green, Peppermint, Earl Grey or English Breakfast	5.00
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LUNCH / DINNER

Hand crafted bread bowl, house marinated olives, vino cotto & EVOO	10.00
<i>La Lola Piatto</i> Grilled Italian sausage, marinated olives, arancini, provolone & ciabatta	19.50
<i>Bruschetta mista</i> Trio of Italian classic bruschetta	14.00
<i>Antipasto Della Tavola</i> Prosciutto, mortadella, bresaola, parmigiano, asiago, gorgonzola, calamari, octopus, roasted capsicum & house bread	33.00
<i>Burrata</i> Soft mozzarella, rocket, pear, EVO & char grilled cherry tomato	16.00
<i>Polio alla griglia</i> Chargrilled octopus, sautéed spinach, chickpeas & sugo	21.00
<i>Crudo di Pesce</i> Gold band snapper carpaccio, orange, fennel, radish, caper berries & EVOO	19.00
<i>Fungo Ripieno</i> Field mushroom, ricotta, basil, pine nuts & romanesca sauce	18.00
<i>Zappa di pesce</i> Clams, prawns, mussels, calamari, chilli, sugo & house bread	26.00
<i>Pappardelle & Duck</i> Handcut pappardelle with 12 hour braised duck ragu, porcini mushrooms & pecorino	28.00
<i>Linguine & Crab</i> Shark Bay crab, tomato passata, cognac & micro basil	28.00
<i>Gnocchi & Tomato Passata</i> Gorgonzola, parmesan, burnt butter, pine nuts & sage	26.00
<i>Ravioli</i> Saffron mascarpone, gorgonzola, parmesan, burnt butter, pine nuts & sage	26.00
<i>Rigatoni & Carne</i> Slow braised beef shin sugo, basil & pecorino	26.00
<i>Risotto & Squid Ink</i> Flash seared calamari, fish roe & micro herbs	33.00
<i>Pesce del giorno</i> Grilled fish of the day, sautéed spinach, blistered cherry tomato, lemon butter & caper berries	MP
<i>Galletto</i> Char grilled WA free range spatchcock, soft polenta, broccolini, blistered cherry tomato & salsa verde	36.00
<i>Porchetta</i> Linley Valley free range pork belly, asparagus, tomato sugo & Vino cotto	36.00
<i>Bistecca all Fiorentina</i> 45 day aged Cape Grim T-Bone steak, rosemary & lemon	39.00
<i>Agnello</i> Twice cooked Sassy Suffolk Lamb Shoulder, polenta, Mascarpone, blistered cherry tomato & red wine reduction	36.00
<i>Filletto & bone marrow</i> Char grilled Dandaragan organic beef scotch fillet, roasted capsicum, caramelised shallots & truffle butter	39.00