



Protea

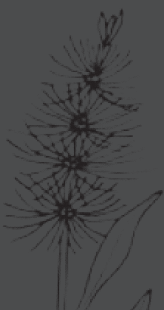


Sturt's desert pea

WITH DEEP REVERENCE,
LOLAS ACKNOWLEDGES THE
TRADITIONAL CUSTODIANS
OF THIS LAND.

WE RECOGNISE THEIR
CONTINUING CONNECTION,
AND SPIRITUAL
RELATIONSHIP TO THE
LAND, SKY, WATERS AND
SEAS.

WE PAY OUR RESPECTS TO
ELDERS PAST, PRESENT
AND EMERGING.



Waratah



Kangaroo

HOT DRINKS

BLACK ROTATING SPECIALTY SINGLE O OR BLEND
ESPRESSO | 4.5
LONG BLACK R 5 | L 6

MILK MERLO ORGANICO BLEND

PICCOLO, MACCHIATO | 5.2

FLAT WHITE, CAPPUCCINO, LATTE R 5.6 | L 6.7

MOCHA, WHITE MOCHA, DIRTY CHAI R 6.6 | L 7.7

CHAI LATTE R 5.6 | L 6.7

HOT CHOC R 6 | L 7

MATCHA LATTE R 7 | L 8

WHITE CHOC MATCHA LATTE R 8 | L 9

CHAI CACAO LATTE R 6 | L 7

ALT MILKS ALMOND,
OAT, BONSOY, COCONUT,
LACTOSE FREE | .9

SYRUPS VANILLA, GINGERBREAD,
CARAMEL, HAZELNUT | .9

EXTRA SHOT | 1

LOLAS
SAVOT

LOOSE LEAF MAYDE TEA

ORGANIC, BYRON BAY, POT FOR ONE | 6

ENGLISH BREAKFAST RICH, FULL-BODIED WITH EARTHY
UNDERTONES

EARL GREY BOLD BLACK TEA WITH A PROMINENT
BERGAMOT ORANGE NOTE

JAPANESE SENCHA JASMINE, ROSE PETALS

AUSTRALIAN NATIVE STRAWBERRY GUM, LEMON MYRTLE

DIGEST PEPPERMINT, LICORICE ROOT

SERENITY CHAMOMILE, LAVENDER, ROSE PETALS,
PASSIONFLOWER

ENERGISE LEMONGRASS, PAPAYA PIECES, GINGER,
CINNAMON

RESTORE LEMON MYRTLE, HIBISCUS, ROSEHIP,
MARSHMALLOW LEAVES, ECHINACEA

PRANA CHAI POT OF LOOSE LEAF STICKY CHAI
SPICED TEA, MADE WITH MILK OF CHOICE + HONEY
ON THE SIDE | 8



OVER ICE

COLD BREW BEAN OF THE MONTH | 8

ICED LONG BLACK | 7

ICED LATTE | 7

ICED DIRTY CHAI | 8

ICED MOCHA | 8

ICED CHOCOLATE | 7

+ VANILLA BEAN COLD CREAM | +3

+ CREAM & ICECREAM | +5

ICED MATCHA | 9

+ STRAWBERRY, MANGO, BLUEBERRY EARL GREY OR CHOC | +1

+ VANILLA BEAN COLD CREAM | +3

SPECIALTY ICED

MANGO MATCHA WEISS

MANGO, COCONUT MILK, MATCHA CREAM | 12

COCO MATCHA FLOAT

COCONUT WATER+MATCHA CREAM | 12

CUSTARD TART MATCHA CHOICE OF MILK, CUSTARD

CREAM, CINNAMON, NUTMEG, CRUMBLE (GF) | 12

STICKY DATE ICED LATTE DOUBLE SHOT ESPRESSO,

HOUSE STICKY DATE SYRUP, CUSTARD CREAM,

BUTTERSCOTCH, CRUMBLE (GF) | 12

MONT BLANC COLD BREW, HOUSE ORANGE REDUCTION,

VANILLA COLD CREAM, NUTMEG+CINNAMON | 12

SMOOTHIES

STRAWBERRY COCONUT BANANA, MANGO, COCONUT

MILK, COCONUT YOGURT, AGAVE | 13

VEGAN BANANA DATE WATTLE SEED, CINNAMON,

COCONUT MILK | 13

BANANA HONEY ICE CREAM, CINNAMON | 12

GREEN KALE, BANANA, MANGO, COCONUT WATER,

CHIA SEEDS | 13



FRESH JUICE

IMMUNE

APPLE, CARROT, ORANGE,
LEMON, GINGER | 12

REFRESH

ORANGE, PINEAPPLE,
WATERMELON, MANGO,
PASSION FRUIT | 12

CLEANSE

KALE, CUCUMBER,
APPLE, COCONUT WATER,
GINGER, LEMON | 12

OR BUILD YOUR OWN | 12



SHAKES

CHOCOLATE,
VANILLA, CARAMEL,
STRAWBERRY | 10

MAKE IT THICK | +4

SOFT DRINKS

GINGERELLA GINGER
ALE, KARMA COLA,
LEMMY LEMONADE | 9

COKE, COKE ZERO,
SPRITE | 6

GOOD HAPPY KOMBUCHA
BLUEBERRY, SCHISANDRA,
VANILLA | 9

GOOD HAPPY KOMBUCHA
LEMON MYRTLE,
PEPPERBERRY | 9





DAY 7AM-2PM

SOURDOUGH TOAST w/ YOUR CHOICE OF
CONDIMENTS (ONE SLICE) (VEO, GFO) | 11

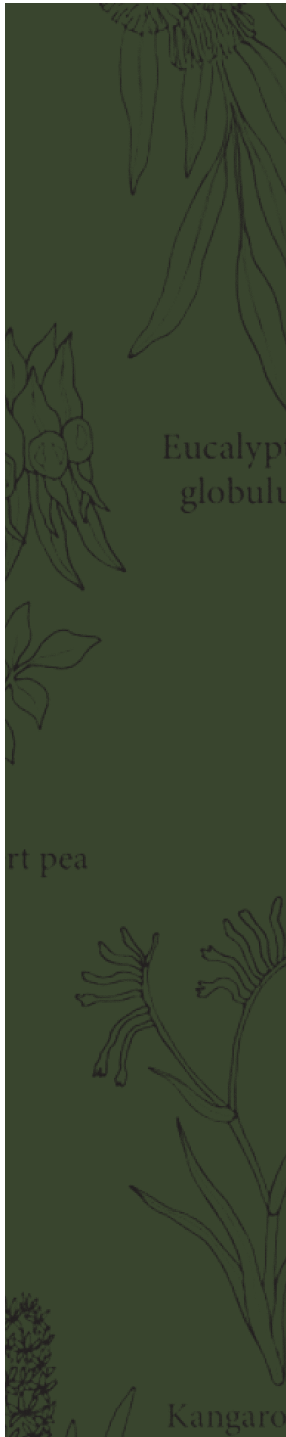
EGGS ON TOAST LOCAL BIODYNAMIC EGGS
(POACHED, FRIED) ON SOURDOUGH TOAST,
SEASONAL HERBS (V, GFO) | 19
SCRAMBLED |+2

BASQUE CHEESECAKE FRENCH TOAST BURNT
CUSTARD BRIOCHE, VANILLA MASCARPONE,
BERRY COMPOTE, CHILLI CHOCOLATE, FRESH
STRAWBERRY (V) | 27

AVOCADO TOSTADA CRISPY CORN TORTILLA,
AVOCADO MOUSSE, TOMATILLO SALSA, SOFT
SCRAMBLED EGGS, BABY COS, RANCH DRESSING,
CORIANDER (GF, DFO, VEO) | 28

CORN FRITTERS SWEET CORN FRITTERS,
ROMESCO, AVOCADO, POACHED EGG, PICKLED
FENNEL SALAD (V) | 30
ADD HOT SMOKED SALMON |+8

BREAKFAST BUN CRISPY BACON, FRIED EGG,
CHEESE, HASHBROWN, BABY SPINACH, AIOLI +
SMOKED CHILLI RELISH ON POTATO BUN (VO) | 24
*MAKE IT VEGO, SWAP TO CRISPY MUSHROOM



SEE
DAILY
SPECIALS

ATTACHED TO
FIRST PAGE

SIDES

/EGG
/AVOCADO
/ROAST SWEET POTATO
/CHILLI RELISH
/ROSTI | 4

/HOUSE MADE
GLUTEN FREE TOAST
/EXTRA SOURDOUGH TOAST
/WILTED GREENS | 6

/BACON
/MUSHROOMS
/CHORIZO
/SMOKED SALMON
/ACHIOTE CHICKEN
/HALOUMI | 8



LITTLE LOLAS

EGG ON TOAST | 12
CHEESE TOASTIE | 12
KIDS BACON + EGG
ROLL W/ CHEESE
+ TOM SAUCE | 16

LITTLE DRINKS

BABYCCINO | 2.5
KIDS SHAKE CHOCOLATE,
STRAWBERRY, VANILLA
OR SALTED CARAMEL | 7
PENGUIN ICE CREAM,
STEAMED MILK +
CHOCOLATE | 5

CHILLI SCRAMBLE SOFT FOLDED EGGS, FIRE
ROASTED CAPSICUM, CHILLI OIL, SMOKED FETTA
+ FRIED POTATOES ON SOURDOUGH (V, GFO) | 29

DIVORCED EGGS CRISPY POTATOES, FRIED EGGS,
BLACK BEAN, SOFT CHEESE, TOMATILLO + SALSA
ROJA, PICKLED CHILLI (GF) | 29
ADD CHORIZO |+8

MUSHROOM SPANISH OMLETTE ROAST POTATO,
SPANISH ONION, GOATS CHEESE, CRISPY SHALLOTS,
HERBS (V, GF) | 26

ACHIOTE CHICKEN BOWL AVOCADO, BLACK BEANS,
RADISH, SHREDDED CABBAGE, CHICKPEAS,
GRILLED CORN, BABY COS, CRUSHED CORN
CHIPS, CHIPOTLE RANCH DRESSING (GF) | 36

FRIES + SOY MAYO | 13

NOT ALL INGREDIENTS ARE LISTED,
PLEASE ADVISE STAFF OF ANY ALLERGIES

V = VEG
VO = VEG OPTION
VE = VEGAN
VEO = VEGAN OPTION
GF = GLUTEN FREE
GFO - SWAP BREAD TO SWEET POTATO
OR HOUSE MADE GLUTEN FREE BREAD +2

1.5% CARD SURCHARGE.
10% ON SUNDAYS. 15% ON PUBLIC HOLIDAYS



LOLAS



HAPPY HOUR

4PM - 6PM

THURS • FRI • SAT

\$16 COCKTAILS

CLASSIC MARGARITA, SPICY MARGARITA, COCONUT MARGARITA
LEMONCELLO SPRITZ, APEROL SPRITZ
FRENCH MARTINI

\$9 WINE

JUICCE PROSECCO, PINOT GRIS, ROSÉ, SHIRAZ

\$9 SELECTED BEER

GRIFTER LAGER
GOOD FOLK TROPICAL PALE ALE
GOOD FOLK HAZY MID





BEER

ALL TINS

GRIFTER LAGER 4.5% | 11

GOOD FOLK DANNY'S WEDGE TROPICAL PALE ALE 4.4% | 12

GOOD FOLK HAZY MID 3.5% | 11

MODUS HAZY 4.8% | 13

MODUS IPA LIMITED EDITION 6.0% | 13

MODUS DOUBLE LEMON ALCOHOLIC LEMON SQUASH - LOW SUGAR 6.0% | 13

MODUS PALE ALE 5.2% | 12

HEAPS NORMAL QUIET XPA 0.5% | 9

NOT COCKTAILS

HIBISCUS NOT G+T
CROSSIP HIBISCUS SHRUB,
CITRUS, CAPI TONIC | 15

SPICY PINEAPPLE+GINGER SPRITZ
CROSSIP BLAZING PINEAPPLE,
CAPI SPICY GINGER SODA | 15

VIRGIN APPLE PIE APPLE JUICE, LEMON,
CINNAMON SYRUP | 12

ADD YOUR FAVOURITE
HOUSE SPIRIT | +8



NIGHT

THU • FRI • SAT — FROM 4PM

FEED ME | 75PP
CHEFS CHOICE
TASTING MENU

AVAILABLE FOR WHOLE
TABLE ONLY

SNACKS

FOCACCIA
ESPRESSO BUTTER +
MAPLE SYRUP (GF, V)
| 12 PP

MARINATED
OLIVES (GF, V)
| 9

SYDNEY ROCK OYSTER
GAZPACHIO (GF)
| 5 EA

SCALLOP NDUJA, LIME,
PANGRIATATA (GF, V) | 9

WHIPPED COD ROE,
POTATO ROSTI, SALMON
ROE, DILL
| 12 EA

ANCHOVY TOAST
FIRE ROASTED PEPPERS,
BLACK BEAN, PICKLED
CHILLI, FRIED
SOURDOUGH
| 11 EA

MANCHEGO FRITTER
GREEN TOMATO RELISH (V)
| 7 EA

PLATES TO SHARE

ROASTED BEETS SMOKED FETTA, PX, COCOA NIB (V, GF) | 22

JERUSALEM ARTICHOKES AJO BLANCO, PICKLED
GRAPES, SMOKED ALMONDS (VE) | 22

SNAPPER CERVICHE AVOCADO, GREEN OLIVE, ORANGE,
FERMENTED CHILLI, PEPITA (GF) | 28

BEEF TARTARE HOT SOPRESATTA, EGG YOLK JAM,
CRISPY POTATO (GF) | 29

ROASTED PUMPKIN MOLE NEGRO, GOATS CURD,
PEPITA, BURNT ORANGE, GREEN CHILLI (V, GF) | 29

ACHIOTE CHICKEN CHICKEN FAT RICE, FERMENTED
PINEAPPLE, GREEN ONION, BURNT LIME (GF) | 44

BEEF CHEEK CELERIAC, PICKLED SHALLOTS,
HAZELNUT, WATERCRESS (GF) | 52

MARKET FISH SAFFRON POTATOES, MUSSELS, FENNEL,
TOMATO, BROWN BUTTER + LEMON (GF) | MP

POTATO FRIES ROSEMARY SALT, AIOLI (GF, V) | 13

GREEN SALAD ROASTED SHALLOT VINEGAR (GF, V) | 13

BASQUE CHEESECAKE SALTED CHOCOLATE,
STRAWBERRY (GF) | 14

OR ASK STAFF ABOUT TREATS FROM THE CABINET

PLEASE ADVISE STAFF OF ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED

VINO, VINO, VINO



SPARKLING

JUICCE PROSECCO

CENTRAL RANGES, NSW (*ORGANIC*)

GREEN APPLE, PEAR, CITRUS (LEMON, LIME)

| GLS 14 | BTL 58

JUMPING JUICE NV PÉTILLANT NATUREL

RIVERLAND, SA

TANGY, SLIGHTLY SOUR, REFRESHING

| GLS 15 | BTL 61

EKIN PINOT NOIR SPARKLING 2023

LANGHORNE CREEK, SA

RED APPLE, WHITE STRAWBERRY, YELLOW NECTARINE, GRAPEFRUIT RIND

| BTL 64

CAROUSAL BY PATRICK SULLIVAN BLANC DE BLANC

RIVERLAND, SA

SLATE, MELON, YELLOW APPLE, LEMON CURD

| BTL 78

JEAN-PAUL DEVILLE CARTE NOIRE CHAMPAGNE 2023

VERZY, FRANCE

RED APPLE, CITRUS, LIME PEEL, TOASTED BRIOCHE, FINE, PERSISTENT BUBBLES

| BTL 159

ROSÉ/AMBER

JUICCE ROSÉ

CENTRAL RANGES, NSW

STRAWBERRIES, PEACHES & CREAM, CITRUS/CAMPARI-LIKE FINISH

| GLS 14 | BTL 58

BRACKENWOOD ORANGE 2021

ADELAIDE HILLS, SA

SKIN FERMENTED 35 DAYS

GLACE GINGER, WILD THYME, ORANGE APRICOT MARMALADE

| GLS 15 | BTL 62

RUSH PINOT GRIS

LUTRUWITA, TAS

DISTINCTIVE BRONZE HUE DUE TO SKIN CONTACT, HONEY, APPLES, PEARS, AND MELONS

| BTL 89

NON 1 SPARKLING ROSE *NON ALC*

DRY, NOTES OF ORANGE RIND, GINGER SPICE & APRICOT MARMALADE

| BTL 59

WHITE

SWIFTSURE SAUVIGNON BLANC 2023		
ADELAIDE HILLS, SA	GLS 13	BTL 54
TROPICAL FRUITS, CRISP CITRUS, PUNCHY JALEPENOS, FRESH HERBS		
JUICCE PINOT GRIS		
CENTRAL RANGES.NSW (ORGANIC)	GLS 14	BTL 58
PEAR, WHITE PEACH, AND CITRUS		
LS MERCHANTS VERMENTINO		
MARGERET RIVER, WA	GLS 18	BTL 74
ORANGE, LEMON CITRUS PALATE: CRUNCHY, CITRUS, SEA SPRAY		
ADELINA SMITH FAMILY RIESLING 2023		
CLARE VALLEY, SA	GLS 18	BTL 74
PULPY MID-PALATE CONCENTRATION & TEXTURE. BATH SALTS LIME & SPICE		
VELLA PINOT BLANC 2021		
ADELAIDE HILLS, SA	GLS 18	BTL 74
LIFTED AROMAS OF LEMON BLOSSOM, LYCHEE, ROSEWATER AND BEURRE BOSC PEAR		
EKIN CHARDONNAY 2024		
GIPPSLAND, VIC	GLS 15	BTL 62
CASHEW, STONE FRUIT, LEMON RIND, HONEYDEW MELON, WHITE PEPPER		
PATRICK SULLIVAN ‘BAW BAW’ CHARDONNAY 2023		
GIPPSLAND, VIC		BTL 139
QUINCE PASTE, LIME MARMALADE, SAFFRON-INFUSED P EACHES AND CREAMED HONEY		
ENTROPY WILLOW GROVE VINEYARD SAVAGNIN 2023		
GIPPSLAND, VIC		BTL 110
LEMON, PISTACHIO, CUSTARD APPLE, AND SALINITY		



VINO, VINO, VINO

1.5% CARD SURCHARGE. 10% ON SUNDAYS. 15% ON PUBLIC HOLIDAYS

RED

LS MERCHANTS CHILLED AS RED

MARGERAET RIVER, WA

| GLS 18 | BTL 74

CREAMED RASPBERRY, STRAWBERRY, TART POMEGRANATE

EKIN PINOT NOIR 2024

ADELAIDE HILLS, SA

| GLS 15 | BTL 62

FRESH AND MACERATED BERRIES, HERBACEOUS PINE AND MINT NOTES

WILFRED SANGIOVESE 2023

MCLAREN VALE

SOUR CHERRY, WILD STRAWBERRY, PLUM



| BTL 67

NORD-SUD ROUGE

ADELAIDE HILLS, SA

DRY, JUICY, FRESH, CHERRY, STRAWBERRY, BRAMBLES

| BTL 64

GENTLE FOLK 'SCARY GULLY' PINOT NOIR 2023

ADELAIDE HILLS, SA

BLACK CHERRY, PLUM, SPICE, THYME & BAY, LONG, SAVORY FINISH

| BTL 119

JUICCE SHIRAZ

CENTRAL RANGES, NSW (ORGANIC)

RIPE PLUMS, RED CHERRIES, VANILLA AND TOASTY OAK SPICE

| GLS 14 | BTL 58

DUKES SINGLE VINYARD SHIRAZ

GREAT SOUTHERN, WA

PURPLE BERRY FRUIT, PLUM, CEDAR, CINNAMON, SICHUAN, STAR ANISE

| BTL 62

DUKES WHOLE BUNCH SHIRAZ

GREAT SOUTHERN, WA

*DARK BERRY, SPICY, HERBAL/STEMMY NOTES
FROM THE WHOLE BUNCH FERMENTATION*

| BTL 149

SENTIO GAMAY 2023

KING VALLEY, VIC

*VIBRANT BRIGHT RED-CHERRY, RASPBERRY, PLUM AROMAS,
HERBAL NOTES*

| GLS 21 | BTL 87

ADELINA CABERNET FRANC 2022

CLARE VALLEY, SA

*RASPBERRY, REDCURRANT, BLACKCURRANT, SOME PAPRIKA, D
RIED ROSES, MINT*

| BTL 83

DESSERT WINE

SAUVEROY COTEAUX VIEILLES VIGNES 2020

LOIRE VALLEY, FRANCE

*YELLOW FRUITS, PEACH, APRICOT AND EXOTIC FRUITS,
SOFT, NOTES OF CANDIED FRUITS*

| GLS 9 | BTL 72

SIGNATURE COCKTAILS

MIMOSA

BRUNCH CLASSIC | 15
OJ, PROSECCO

BUTTER ME UP

SMOOTH, SWEET, CITRUS, CREAMY, SEXY | 24
BUTTER VODKA, YUZU LIQUEUR, MANDARIN, BERGAMOT,
PANDAN SYRUP

PASSIONA PALOMA

FRUITY, FRESH, BITTA ZING | 22
TEQUILA, TRIPLE SEC, PASSIONFRUIT, MANGO, LIME, SODA

COCO MARG

CREAMY COCONUT, TROPICAL + FRESH | 22
COCONUT TEQUILA, TRIPLE SEC, COCONUT CREAM, LIME

APPLE PIE

CRISP, CITRUS LIFT, CINNAMON WARMTH | 22
EARP NO.8 GIN, APPLE JUICE, LEMON, CINNAMON

BLOODY LOLA

SPICY, TOMATO-RICH, BRUNCH BEHAVIOUR | 23
VODKA, TOMATO JUICE, LEMON, WORCESTERSHIRE,
TABASCO, CELERY SALT, PEPPER

AUSTRALASIA

FRUITY, SILKY, CITRUS, EARTHY, NUTTY | 24
COCONUT RUM, HONEY MANGO PUREE, COCONUT KEFIR,
CITRUS, FIG-LEAF AND MAKRUT LIME BITTERS

FORGET YOUR X

YOU KNOW HER, YOU LOVE HER, ESPRESSO MARTINI LOLAS WAY | 24
VODKA, COFFEE LIQUER,
ESPRESSO, SIMPLE SYRUP, CARAMEL + SEA SALT

NATIVE TEA SOUR

EARTHY, ZESTY, AROMATIC | 22
OZ NATIVE TEA INFUSED EARP NO.8 GIN,
LEMON, LEMON MYRTLE SYRUP

CRAVING A CLASSIC?

ASK THE BAR
IF WE'VE GOT THE
GOODS WE'LL MAKE
IT HAPPEN!

SPRITZ SEASON

LIMONCELLO | 19
EARP LIMONCELLO,
PROSECCO, SODA, LIME

APEROL | 19
APEROL, PROSECCO,
SODA, LIME

HUGO | 19
ST GERMAINE ELDERFLOWER,
PROSECCO, SODA, LIME

ORANCELLO | 19
EARP ORANCELLO,
PROSECCO, SODA

