

LolliREDINI

TWO COURSES 60-
THREE COURSES 75-

ENTRÉE

MOONLIGHT FLAT CLAIRE DE LUNE BOUTON OYSTERS WITH CHAMPAGNE GRANITA,
CUCUMBER SPAGETTINI AND KOSCIUSKO PEARLS

2006 MAYFIELD VINEYARD SPARKLING PINOT CHARDONNAY, ORANGE NSW

MOONLIGHT FLAT CLAIRE DE LUNE BOUTON OYSTERS SERVED NATURALLY WITH
TARRAGON VINEGAR & ESCHALOT DIPPING SAUCE

2009 MOUNT HORROCKS 'WATERVALE' RIESLING, CLARE VALLEY SA

HEIDI GRUYERE CHEESE & TRUFFLE SOUFFLÉ, CHIFFONNADE OF BEURRE BOSC PEAR,
SPINACH & HAZELNUT SALAD

2008 HEDBURG HILL 'LARA' CHARDONNAY, ORANGE NSW

PORT LINCOLN BLUE TAIL KING PRAWNS, GREEN PAPAYA, CUCUMBER, AVACADO & WHITE
RADISH SALAD, FRIED ESCHALOTS AND KAFFIR LIME DRESSING

2009 BRANGAYNE SAUVIGNON BLANC, ORANGE NSW

SQUID INK RISOTTO WITH SEARED SEA SCALLOPS, GRILLED ZUCHHINI, PARSLEY AND
LEMON

2009 MOUNT HORROCKS 'WATERVALE' RIESLING, CLARE VALLEY SA

LAYERED PUFF PASTRY TARTLET OF WARU ORGANIC BEETROOT, ROCKET, BRAISED
FENNEL & JANNEI GOAT CHEESE WITH TRUFFLE HONEY DRESSING

2007 FREEMAN FORTUNA, PINOT GRIS, CHARDONNAY, ALIATICO BLEND, HILLTOPS NSW

**PLEASE NOTE WE HAVE A TWO COURSE MINIMUM CHARGE PER PERSON & THAT THE USE
OF AMEX/DINERS CARDS INCURS A 3% SURCHARGE**

MAIN COURSE

CRISP SKINNED TWICE BAKED DUTTON PARK DUCK, GLOBE ARTICHOKE, SICILIAN VEGETABLE CAPONATA, FONDANT POTATO & CAVALO NERO

2007 GREENSTONE, SANGIOVESE, HEATHCOTE, VICTORIA

'PITHIVIER' OF SLOW BRAISED MOORELANDS BIODYNAMIC LAMB, CARAMELISED BABY ONIONS, TRI-COLOUR HERITAGE CARROTS & PARIS MASH

2007 MAC FORBES 'GRUYERE' SYRAH, YARRA VALLEY VIC

PAN ROASTED 'PALMERS ISLAND' MULLOWAY, PURPLE CONGO POTATOES, PEAS & ASPARAGUS, CHERVIL & PERNOD BEURRE BLANC

2009 MOUNT HORROCKS 'WATERVALE' REISLING, CLARE VALLEY, SA

STRATHBROOK 120 DAY GRAIN FED WAGYU SCOTCH FILLET, SWISS BROWNS, BRAISED RADICCHIO & SPECKLED GREEN LENTILS, POTATO BOULANGERE AND HORSERADISH

2007 CORIOLE SANGRANTINO, SANGRANTINO, McLAREN VALE, SA

'MELANDA PARK' FREE RANGE OLD FASHIONED PORK & CRACKLE, POTATO ROSTI, CARAMELISED APPLE, PRUNE & CIDER SAUCE, SAVOY CABBAGE

2008 GIANT STEPS 'SEXTON VINEYARD' MERLOT YARRA VALLEY, VIC

GRILLED PARMESAN POLENTA WITH CARDAMON SPICED TOMATO SUGO, BUTTERED SPINACH AND STUFFED MUSHROOMS

2007 GREENSTONE, SANGIOVESE, HEATHCOTE, VICTORIA

SIDE DISHES

STEAMED THEN BUTTERED BABY BEANS, BRUSSELS & BROCCOLINI 8-

'PARIS MASH' CREAMY DESIREE POTATO PUREE 8-

WARU ROCKET LEAF SALAD WITH REDINI DRESSING, PEAR & SHAVINGS OF PARMESAN 12-

DESSERT

PANAMA PASSIONFRUIT SOUFFLE IN COPPER POTS WITH PASSIONFRUIT ICE CREAM & HONEY WAFER CIGARS

WARM GINGER BRIOCHE PUDDING, POACHED CUMQUATS, FRENCH VANILLA BEAN ICE CREAM & RUM SYRUP

PRALINE, PISTACHIO & HONEYCOMB 'VACHARIN' WITH STRAWBERRY SORBET, CHANTILLY CREAM AND STRAWBERRIES

BELGIAN DARK & HAZELNUT CHOCOLATE MOUSSE TERRINE, HONEY & MACADAMIA WAFERS, FRANGELICO SABAYON

HOUSE CHURNED ICE CREAM SELECTION- HONEYCOMB, CHOCOLATE , PRUNE & BRANDY WITH SWEET GRISSINI BISCUITS, ESPRESSO SYRUP AND AMARETTI CREAM

CHEESE SELECTION

SERVED WITH MUSCATEL GRAPES, CANDIED CEDRO, TOASTED WALNUT LOAF, FLAT BREAD, PEAR & WALNUTS

BUCHE D'AFINOISE- CREAMY BRIE STYLE COWS MILK CHEESE- FRANCE

ST AGUR- MILD BLUE CHEESE WITH A VERY CREAMY TEXTURE-FRANCE

MANCHEGO-SEMI HARD SPANISH COWS MILK CHEESE-SPAIN

THANK YOU

SIMONN, LEAH & THE TEAM AT LOLLIS

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