

LolliREDINI RESTAURANT

TWO COURSES 70-
THREE COURSES 90-

OYSTERS

SIX 'MOONLIGHT FLAT KISSES' –SOUTH COAST CLYDE RIVER ROCK OYSTERS, OPENED TO ORDER

WITH CHAMPAGNE GRANITA, CUCUMBER BRUNOISE AND SPANISH BLACK CAVIAR

2013 ROSS HILL 'BLANC DE BLANC' SPARKLING CHARDONNAY, ORANGE NSW \$15-gls

OR

WITH PX SHERRY VINEGAR DRESSING & ESCHALOT 'MIGNONETTE'

2016 BORROWED CUTTINGS, 'PICPOUL BLANC', COWRA NSW \$11-gls 120ml

ENTREE

TWICE BAKED HEIDI GRUYERE CHEESE SOUFFLÉ, CHIFFONADE SALAD OF SPINACH & BEURRE BOSC PEAR, ROASTED HAZELNUTS, CHARDONNAY DRESSING & PARMESAN DUST **GF/VEG**

2013 PHILIP SHAW 'THE DREAMER' VIOGNIER, ORANGE NSW \$12-gls

TARTARE OF CURED MOUNT COOK 'SAIKOU' ALPINE SALMON, JAPANESE STYLE SHREDDED DAIKON, CARROT, SHALLOT & CORRIANDER SALAD, ROASTED SESAME DRESSING **GF DF**

2016 BLOODWOOD RIESLING, ORANGE NSW \$12-gls

PAN ROASTED 'CHAI TEA & JASMINE RICE' SMOKED QUAIL BREASTS, CELERIAC, GREEN APPLE, GRAPE & FENNEL REMOULADE, VINCOTTO DRESSING **DF GF**

2015 ANGULLONG SANGIOVESE, ORANGE NSW \$12- gls

STEAMED PORCINI & SWISS BROWN MUSHROOM CUSTARD, WATERCRESS, SHIMIJI, ENNOKI, OYSTER & SHITAKE MUSHROOM SALAD, CRISPY BRIQUE PASTRY **VEG**

2013 BLOODWOOD PINOT NOIR, ORANGE NSW \$15-gls

SAN DANIELE PROSCIUTTO DE PARMA, SHAWS BUFFALO MOZZARELLA, LOCAL FIGS, TRUFFLE HONEY DRESSING, WALNUT CROSTINI AND ROCKET SALAD

2016 AMBOSELI VICTOIRE 'ROSE' SHIRAZ, ORANGE NSW \$10-gls

DIETRY INFORMATION

GF GLUTEN FREE- OR CAN BE **MODIFIED** TO BECOME GLUTEN FREE **AT YOUR REQUEST**

DF THESE DISHES CAN BE **MODIFIED** TO BECOME DAIRY FREE **AT YOUR REQUEST**

V VEGETARIAN

IT IS IMPORTANT TO MAKE YOUR WAITER AWARE OF YOUR DIETRY NEEDS SO OUR KITCHEN TEAM CAN MODIFY THE DISHES TO SUIT

MAIN COURSE

PAN ROASTED CONE BAY BARRAMUNDI FILLET, ZUCCHINI FLOWERS, BABY FENNEL & HEIRLOOM TOMATOES, KIPFLER POTATO, SOFT BRAISED LEEK, MUSSEL & SAFFRON BUTTER **GF**

2016 BLOODWOOD RIESLING, ORANGE NSW \$12-gls

ROASTED RUMP OF 'DRY AGED' LACHLAN VALLEY COWRA LAMB, SICILIAN CAPONATA OF VEGETABLES, ROMA TOMATO, GLOBE ARTICHOKE, CAVOLO NERO, SOFT POLENTA, ROMESCO SAUCE **GF DF**

2012 MORTIMERS MERLOT, ORANGE NSW \$11-gls

GOONDAWINDI 'BORROWDALE FARM' FREE RANGE PORK BELLY, PRESSED POTATO & CELERIAC GRATIN, APPLE & CLOVE BUTTER, WOM BOK & BROCCOLINI, CARAMELISED GRANNY SMITH APPLES **GF DF**

2015 ANGULLONG SANGIOVESE, ORANGE NSW \$12- gls

SLOW COOKED TABLELANDS 'BLACK ANGUS ONYX' BRISKET, SWEET POTATO, RAINBOW CARROTS, SPINACH, CARAMELISED ESCHALOTS & HORSERADISH MUSTARD CREAM, THYME & GARLIC PANGRATTATO

GF DF

2015 ANGULLONG BARBERA, ORANGE NSW \$12- gls

PASTA ROTOLO OF BUTTERNUT PUMPKIN, PISTACHIO, BUFFALO MOZZARELLA AND BINORI FETA, SAGE & LEMON BROWN BUTTER SAUCE, SHAVINGS OF TRUFFLE PECORINO CHEESE **VEGETARIAN**

NV CANOBOLAS SMITH 'BUTTERSCOTCH' CHARDONNAY, ORANGE NSW \$12-gls

SIDES

WILD ROCKET LEAVES, BUERRE BOSC PEAR & ROASTED MACADAMIA NUT SALAD, PARMESAN SHAVINGS & 'LOLLIS' FAMOUS HOUSE DRESSING 12-

STEAMED GREEN VEGETABLES, LEMON INFUSED OLIVE OIL 8.50-

CREAMY DESIREE POTATO TRUFFLE 'PARIS' MASH 8.50-

HOUSE MADE BREAD ROLLS WITH FRENCH LESCURE BUTTER 3-pp

DESSERT

MASCARPONE & TURKISH DELIGHT PARFAIT, ROASTED RHUBARB RIBBONS & ALPINE STRAWBERRIES, RHUBARB SORBET, PISTACHIO SABLE CRISPS & VANILLA CREAM

2016 LOGANS SPARKLING MOSCATO, ORANGE NSW \$12-

WARM PRESSED RUBY QUINCE & GRANNY SMITH APPLE GALLETTE, SPICED GINGERBREAD, CRÈME ANGLAISE, GREEN APPLE SORBET & STRAWS

2016 OAKRIDGE HAZELDENE VINEYARD, PINOT GRIS, YARRA VALLEY, VIC \$12-

LEMON VERBENA & WHITE CHOCOLATE BAVAROIS, FRESH LOCAL 'MASTRONARDI' FARM TURKISH FIGS & FIG LEAF ICE CREAM, MERINGUE SHARDS **GF**

2015 BLOODWOOD SILK PURSE, RIESLING, ORANGE NSW \$12-

AFFOGATO

BURNT BUTTER ICE CREAM, ESPRESSO VANILLA CREAM, FRANGELICO HAZELNUT LIQUEUR, CHOCOLATE MACADAMIA WAFERS, CINQUE STELLA ESPRESSO SHOT

CHEESE SELECTION

A SELECTION OF FINE CHEESE, SERVED WITH OUR TOASTED WALNUT LOAF & FLATBREAD, FRESH LOCAL BLACK MUSCAT GRAPES & MASTRONADI FIGS, QUINCE PASTE & SALT ROASTED WALNUTS

ST AGUR BLU Rhône-Alps, France

Our favorite blue cheese. The addition of cream during production creates a lusciously soft and creamy cows milk blue that is mild in flavour, ideal for those who say they don't like blue cheese. It is made from pasteurised cow's milk, enriched with cream, and contains 60% butterfat, qualifying it as a double-cream cheese.

QUICKE'S MATURE CLOTHBOUND CHEDDAR Devon, UK

For over 450 years the Quicke family have been farming specially bred Quicke's milking cows, a mixture of Kiwi Friesian, Swedish Red and Montebeliarde at Newton St Cyres in Devon to produce a complex, creamy English cheddar that offers outstanding depth of flavour. Quicke's Mature is handcrafted and cloth-bound by our team of nine expert cheesemakers, then slowly aged to perfection for 12 to 15 months

FROMAGER D'AFFINOIS CAMPAGNIER - Rhône-Alps, France

'Campagnier' comes from the same cheese house as the famed Buche D'Affinois. The cheese maker uses an ultrafiltration technique which boosts protein and calcium levels in the cheese while making it feel and taste like a rich triple creme. Named for the golden wheat fields in the surrounding countryside (campagnier), this cheese has a washed rind with a deep amber color. The inside is gooey and runny, much like Reblochon or Badoz du Jura. You'll love this cheese!