

LolliREDINI RESTAURANT

TWO COURSES 70-

THREE COURSES 90-

MOONLIGHT FLAT OYSTERS

SIX MOONLIGHT FLAT CLAIR DE LUNES –HAND SELECTED SOUTH COAST ROCK OYSTERS
OPENED TO ORDER & AT THEIR VERY BEST IN WINTER

NATURALLY WITH FRESH LEMON WEDGES

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

WITH CHAMPAGNE & LIME GRANITA, CUCUMBER BRUNOISE AND WASABI FLYING FISH ROE

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

WITH PX SHERRY VINEGAR & ESCHALOT 'MIGNONETTE'

BODEGAS TRADICION AMONTILLADO 'PALAMINO FINO', JEREZ SPAIN \$18-gls

ENTREE

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

2016 HEIFER STATION SINGLE VINEYARD CHARDONNAY, ORANGE NSW \$12-gls

BUCKWHEAT SOBA NOODLE, CELERIAC, GRILLED RED ONION, SHISO, CORRIANDER & ASIAN
MUSHROOM SALAD TOASTED CASHEWS, ROASTED SESAME & GINGER DRESSING **VEGAN DF GF**

2017 HELM WINES RIESLING, ORANGE NSW \$12-gls

BRAISED TREVISO RADICCHIO, RED WINE & PEA RISOTTO, CRISPY PANCETTA & SHAVINGS OF TRUFFLE
PECORINO CHEESE **GF**

2016 ANGULLONG BARBERA, ORANGE NSW \$12- gls

RILLETE OF RARE BREED HERITAGE SOMMERLAD CHICKEN INFUSED WITH BAY, LEMON & THYME,
TOASTED WALNUT SOURDOUGH CROSTINI, RED GRAPE & SHERRY CONFIT, HOT MUSTARD LEAF
SALAD **DF**

2015 LOUIS JADOT GAMAY BEAUJOLAIS-VILLAGES FRANCE \$12- gls

PORCINI, SWISS BROWN & TRUFFLE MUSHROOM CUSTARD, PETITE SHISO LEAF SALAD, SHIMIJI,
ENNOKI, OYSTER & SHITAKE MUSHROOMS, CRISPY BRIQUE PASTRY FEUILLETE **VEG GF**

2012 TOPPER'S MOUNTAIN TEMPRANILLO, NEW ENGLAND NSW \$11- gls

SEARED JUNIPER & BEETROOT CURED MOUNT COOK ALPINE SALMON, AVOCADO, CUCUMBER, BABY
BEET & SHAVED FENNEL SALAD, FRESH HORSERADISH & NASTURTIUM **DF GF**

2016 PHILIP SHAW 'THE GARDENER' PINOT GRIS, ORANGE NSW \$12-gls

MAIN COURSE

PAN ROASTED PALMERS ISLAND MULLOWAY FILLET, ZUCCHINI & HEIRLOOM TOMATOES, SAUTEED KIPFLER POTATO, SOFT BRAISED LEEK & FENNEL, MUSSEL & SAFFRON BUTTER **GF**

2017 HELM WINES RIESLING, ORANGE NSW \$12-gls

BORROWDALE FARM FREE RANGE PORK BELLY, PRESSED POTATO & CELERIAC GRATIN, APPLE & CLOVE BUTTER, SWEET SPICED BRAISED RED CABBAGE, CARAMELISED GRANNY SMITH APPLE & PORK SAUCE **GF DF**

2013 BLOODWOOD SHIRAZ, ORANGE NSW \$13- gls

HERITAGE BREED SOMMERLAD CHICKEN BREAST ROASTED WITH LOCAL TRUFFLES & SAGE, GLOBE ARTICHOKE, SAUTE OF MUSHROOMS, SPECKLED LENTIL SAUCE, KUMERA & CAVOLO NERO **GF DF**

2015 MORTIMERS MERLOT, ORANGE NSW \$12- gls

PĀMU NEW ZEALAND VENISON LOIN GRILLED IN A JUNIPER & BLACK PEPPER CRUST, JERUSALEM ARTICHOKE PUREE, CARAMELISED ESCHALOTS, SPINACH, HORSERADISH CREAM & GLAZED RAINBOW CARROTS **GF DF**

2015 GEORGE VIGOUROUX 'PIGMENTIUM' MALBEC , CAHORS SOUTH WEST FRANCE \$12- gls

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

2015 ANGULLONG VERMENTINO, ORANGE NSW \$11- gls

SICILIAN STYLE CAPONATA OF VEGETABLES WITH OLIVES, PINE NUTS & CAPERS, GRILLED GLOBE ARTICHOKE & SOFT POLENTA, BABY CAVOLO NERO SAUTEED IN OLIVE OIL & GARLIC **VEG/VEGAN**

2016 ANGULLONG BARBERA, ORANGE NSW \$12- gls

SIDES

WILD ROCKET LEAVES, BUERRE BOSC PEAR & ROASTED MACADAMIA NUT SALAD, PARMESAN SHAVINGS & 'LOLLIS' FAMOUS HOUSE DRESSING 12.50-

STEAMED GREEN VEGETABLES, GARLIC, LEMON INFUSED OLIVE OIL
SMALL 8.50- LARGE 12.50-

CREAMY DESIREE POTATO TRUFFLE 'PARIS' MASH
SMALL 8.50- LARGE 12.50-

HOUSE MADE ORGANIC WHOLEGRAIN BREAD ROLLS WITH FRENCH 'LESCURE' BUTTER
3-EACH

DIETRY INFORMATION

GF GLUTEN FREE- OR CAN BE **MODIFIED** TO BECOME GLUTEN FREE

DF DAIRY FREE OR CAN BE **MODIFIED** TO BECOME DAIRY FREE

VEG VEGETARIAN **VEGAN** VEGAN OR VEGAN MODIFIED

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

DESSERT

SQUASHED CHOCOLATE SOUFFLE CAKE, MANDARIN & THYME SORBET, WINTER ORANGES & ORANGE BLOSSOM CREAM

WARM SPICED GINGERBREAD PUDDING WITH GINGER ICE CREAM, SPICED CREAM AND SLOW COOKED RUBY RED QUINCE

RICOTTA & WHITE CHOCOLATE CHEESECAKE, BEURRE NOISSETTE CRUMBLE, PASSIONFRUIT ICE CREAM & MARSHMALLOW, LEMON MERINGUE

A SELECTION OF HOUSE CHURNED SORBETS & ICE CREAMS, YOUR WAITER WILL LET YOU KNOW ABOUT TODAY'S SELECTION

AFFOGATO

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

CHEESE SELECTION

A GENEROUS SELECTION OF FINE CHEESE, SERVED WITH OUR TOASTED WALNUT LOAF & FLATBREAD, PEARS, MUSCATELS, QUINCE PASTE & SALT ROASTED WALNUTS

CARR VALLEY CLOTHBOUND CHEDDAR Wisconsin, USA

This cave-aged Cheddar variety has a creamy color and distinctive rind that develops in the open-air cave, where natural molds flourish and add beautiful character to the cheese. Sid says its earthy flavor is reminiscent of the cheese his family made more than 100 years ago.

BUCHE D’AFFINOISE Rhône-Alpes, France

This French white mould cheese has an unusual brick shape and is produced near the City of Lyon. The milk is ultra-filtrated giving an extremely fine, silky texture. The flavour develops as the cheese matures but being a double crème with minimum fat content of 60%, it remains creamy and subtle, with a well rounded finish that leaves a lingering rich buttery flavour on the palate. A decadent rich creamy cheese matched by no other.

ST AGUR BLU Rhône-Alps, France

Our favorite blue cheese. The addition of cream during production creates a lusciously soft and creamy cow's 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.

BUFFALO MILK ROBIOLA Campania, Italy

This robiola is a great option for anyone who likes soft, creamy cheeses but may be looking for something a little different to a regular brie. Made with 100% buffalo milk, the flavour is incredibly rich and creamy with the characteristic sweet, slightly grassy flavour on the end palate. With a smooth, velvety texture this little cheese is a real delight.