

LolliREDINI RESTAURANT

TWO COURSE 75-
THREE COURSE 95-

OYSTERS

SIX 'MOONLIGHT FLAT' CLAIR DE LUNE ROCK OYSTERS WITH CHAMPAGNE GRANITA,
CUCUMBER BRUNOISE & SPANISH AVRUGA BLACK CAVIAR PEARLS

2015 ROSS HILL BLANC DE BLANC, SPARKLING CHARDONNAY, ORANGE NSW \$16-gls

SIX 'MOONLIGHT FLAT' CLAIR DE LUNE ROCK OYSTERS SERVED NATURALLY, OPENED TO
ORDER, WITH LEMON WEDGES

2017 BORROWED CUTTINGS PIQUEPOUL BLANC, COWRA NSW \$12-gls

ENTRÉE

TWICE BAKED HEIDI GRUYERE CHEESE SOUFFLÉ, CHIFFONADE SALAD OF SPINACH & GRANNY
SMITH APPLE, ROASTED HAZELNUTS, CHARDONNAY DRESSING *GF VEG*

2018 PHILIP SHAW ARCHITECT CHARDONNAY, ORANGE NSW \$14-gls

SAN DANIELE ITALIAN PROSCIUTTO, WILD ROCKET LEAF, BUFFALO MOZARRELLA & LOCAL
FIG SALAD WITH TRUFFLED MALFROYS GOLD HONEY DRESSING & SMOKED SALTED ALMONDS
GF & DF ADAPTABLE

*2018 HOOSEGG 'SORRY FOR THE SLOW REPLY' ROSE, ORANGE NSW \$11-gls
(WINEMAKER-PHILIP SHAW)*

SEARED CANADIAN SEA SCALLOPS, SWEET BABY PEA, SOFT LEEK, PARSLEY, LEMON & CRÈME
FRAICHE RISOTTO WITH BOTTARGA & CRISPY PANCETTA *GF*

2016 DOURTHE NO.1 BLANC, SAUVIGNON BLANC, BORDEAUX FRANCE \$11-gls

STEAMED PORCINI, PINE MUSHROOM & TRUFFLE CUSTARD, PETITE SALAD OF SAUTEED BABY
MUSHROOMS, HAZELNUT CRUMB, RED ELK & SOURDOUGH CROSTINI *VEGETARIAN*

2014 POLIZIANO ROSSO DI MONTEPULCIANO DOC, SANGIO/MERLOT TUSCANY ITALY \$12-gls

'ROTOLO' OF ROASTED BUTTERNUT PUMPKIN, CREMONA MUSTARD FRUITS & PERSIAN FETA
WITH A LEMON, SAGE & AMARETTI BROWNEED BUTTER SAUCE, PECORINO CHEESE SHAVINGS
VEGETARIAN

2018 PHILIP SHAW ARCHITECT CHARDONNAY, ORANGE NSW \$14-gls

MAIN COURSE

PAN FRIED YORKEYS KNOB GROUPER FILLET, TARRAGON & WHITE WINE BUTTER SAUCE,
CAMELISED FENNEL, ZUCCHINI & KIPFLER POTATO, LEMONY BUTTERED SPINACH *GF/DF*

2018 CLONAKILLA RIESLING, CANBERRA DISTRICT \$14-gls

ROASTED RACK OF LACHLAN VALLEY LAMB, SILKY SWEET POTATO PUREE, SICILIAN
CAPONATA OF VEGETABLES, GLOBE ARTICHOKE & ROMA TOMATO, SPINACH, ROSEMARY &
LAMB JUS

2014 POLIZIANO ROSSO DI MONTEPULCIANO DOC, SANGIO/MERLOT TUSCANY ITALY \$12-gls

ROASTED GRASSLAND POULTRY SOMMERLAD' HERITAGE CHICKEN, SOFT CREAMY
MASCARPONE & PARMESAN POLENTA, TUSCAN CAVALO NERO, ASSIETTE OF MUSHROOMS,
RICH CHICKEN & ESCHALOT JUS *GF DF*

2018 PHILIP SHAW ARCHITECT CHARDONNAY, ORANGE NSW \$14-gls

MANDADGERY CREEK FARMED RED VENISON TENDER, JUNIPER & PEPPERBERRY CRUST, PARSNIP & CAULIFLOWER CREAM, ROASTED ONION PETALS, BEETROOT JUS, RED VEIN SORREL, SPINACH & HORSERADISH *GF DF*

2017 ROSS HILL FAMILY SERIES, JACKS LOT SHIRAZ, ORANGE NSW \$12-gls
OR FOR AN EXCEPTIONAL AGED BEAUTY TRY THE
2005 TWOFOLD SHIRAZ, HEATHCOTE, VIC \$30-gls

SLOW COOKED PRESSED BELLY OF BORROWDALE FREE RANGE PORK, SPICED APPLE & CLOVE BUTTER, BROCCOLINI STEMS & BRAISED RED CABBAGE, POTATO & CELERIAC GRATIN, GLAZED APPLES *GF DF*

2017 PHILIP SHAW WIRE WALKER PINOT, ORANGE NSW \$14-gls

SICILIAN CAPONATA OF AUTUMN VEGETABLES, SLOW ROASTED TOMATO, SAUTEED CAVOLO NERO, GLOBE ARTICHOKE & KIPFLER POTATO *VEGAN GF DF*

2018 HOOSEGG 'SORRY FOR THE SLOW REPLY' ROSE, ORANGE NSW \$11-gls

SIDES

HOUSE MADE BREAD ROLLS WHIPPED TRUFFLE BUTTER 3-PP

WILD ROCKET, CRISP GREEN PEAR, AVOCADO & ROASTED MACADAMIA SALAD,
HOUSE DRESSING, SHAVINGS OF GRANA PADANO CHEESE 12.50-

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

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

IMPORTANT DIETARY INFORMATION

VEGETARIAN NO MEAT OR FISH BUT MAY HAVE EGG & DAIRY IN DISH- ANIMAL RENNET IS IN SOME CHEESE PLEASE ASK

VEGAN TOTALLY FREE OF ANIMAL PRODUCT OR BI-PRODUCT

GF GLUTEN FREE OR CAN BE MODIFIED TO BECOME GLUTEN FREE UPON REQUEST

DF DAIRY FREE OR CAN BE MODIFIED TO BECOME DAIRY FREE UPON REQUEST

MANY DISHES CONTAIN NUTS SO IF YOU HAVE A NUT ALLERGY PLEASE ADVISE YOUR WAITER SO OUR KITCHEN TEAM CAN ALTER THE DISHES IF NEED BE.

DESSERT

WARM FLOURLESS CHOCOLATE SOUFFLE CAKE, PEARS COOKED IN MULLED WINE, WHISKEY CREAM, VANILLA BEAN ICE CREAM & HOT CHOCOLATE SAUCE

WOBBLY LEMON VERBENA PANNA COTTA, LOCAL 'NORLAND ORCHARD' FIGS & POMEGRANATE, PERSIAN ROSE PETALS, ELDERFLOWER & HONEY SYRUP, FIG SORBET *GF*

FROZEN PEANUT BUTTER DELICE, PEANUT DACQUOISE, ZOKOKO DARK CHOCOLATE MOUSSE, SALTED CARAMEL SAUCE, WHIPPED VANILLA BEAN & CINNAMON MASCARPONE *GF*

DAIRY & GLUTEN FREE SORBET SELECTION- PEACH SORBET, STRAWBERRY & RHUBARB SORBET, FIG & VANILLA SORBET, WITH FRESH FIGS & STRAWBERRIES

'AFFOGATO'

WHIPPED ESPRESSO CREAM, VANILLA BEAN ICE CREAM, BILL'S BEANS COFFEE SHOT, FRANGELICO & HOUSE MADE CRUNCHY ANISEED BISCOTTI

CHEESE

A SELECTION OF FINE PASTURISED CHEESE, SERVED WITH OUR TOASTED WALNUT SOURDOUGH LOAF, FLAT BREAD, FIGS, PEARS, DRIED MUSCATELS & QUINCE PASTE

CABOT CLOTH BOUND CHEDDAR Vermont, United States

ROUZAIRE FROMAGE DE MEAUX Ile-de-France, France
ST AGUR BLU Rhône-Alps, France

RECOMMENDED WITH
2003 QUNITA DO NOVAL VINTAGE PORT, DOURO, PORTUGAL 20-

DESSERT WINES BY THE GLASS

2013 ANGULLONG A RANGE NOBLE, SEMILLON, ORANGE NSW 12-

2017 LOGAN MOSCATO, ORANGE NSW 12-

2011 PATINA STICKY TEA RIESLING, ORANGE NSW 13-

2017 CULLEN LATE HARVEST CHENIN BLANC, MARGARET RIVER WA 12-

2012 FATTORIA SCACCO MATTO, ALBANA, EMILIA-ROMAGNA ITALY 20-

2003 QUNITA DO NOVAL VINTAGE PORT, DOURO, PORTUGAL 20-

PATINA OLD TAWNY NV LIQUEUR, ORANGE NSW 17-

CAMPBELLS TOPAQUE, RUTHERGLEN, VIC 12-

BODEGAS TRADICION PX SHERRY, JEREZ, SPAIN 22-