



OUR FOOD PHILOSOPHY

Here at Lola's, you don't have to pull your hair out to decide which fork and spoon to use. We serve honest and simple comfort fare that is best enjoyed with your fingers (napkins are provided).

We design and craft our food with the intention to make you happy, to comfort you and to keep you coming back for more.

OUR COFFEE CONVICTION

A great cup of coffee goes through the hands of many before it is served to you. Every bean, carefully selected and processed before being sent to the finest roasteries in the world, is freshly ground everyday by our meticulous baristas.

We have carefully selected two contrasting coffee profiles, so go ahead and pick your favourite go-to cuppa!

ALL-DAY

- LOADED TATER TOTS** 13
 Tater Tots, Bacon Bits, House-made Smoked Ketchup, Sour Cream, Spring Onion
 Add Guacamole +3.5
- TRUFFLE FRIES** 13
 Potato Fries, White Truffle Oil, Grated Parmesan
- CHARRED HARISSA CAULIFLOWER** 12
 Charred Cauliflower, Harissa, Hummus, Pickled Pomegranate
- HONEY PAPRIKA CRISPY WINGS** 13
 Battered Chicken Wing, Paprika & Honey
- CHARRED BRUSSEL SPROUTS** 12
 Charred Brussel Sprouts, Black Garlic Glaze, Fried Shallots, Sesame, Almond
- MISO SALMON GRAIN BOWL*** 19
 Quinoa, Miso Salmon, Baby Corn, Avocado, Hanjuku Egg, Spring Onion, Furikake, Roasted Sesame Dressing
 *May contain small fish bones
- CHICKEN AVOCADO SALAD** 16
 Mesclun, Grilled Chicken, Avocado, Baby Corn, Pumpkin Seeds, Cherry Tomato, Roasted Sesame Dressing
- FALAFEL QUINOA BOWL** 18
 Falafel, Halloumi Cheese, Kale, Tomato, Quinoa, Pickled Pomegranate, Honey Harissa Dressing
- BANGERS AND MASH** 14
 Pork Sausage, House-made Mash Potatoes, Bacon Jus

BRUNCH

Weekdays 10am to 3pm, Weekends & Public Holiday 9am to 3.30pm

- CRAB CAKE BENEDICT** 20
 English Muffin, Handmade Crab and Prawn Cake, Poached Eggs, Miso Hollandaise, Furikake
 - PULLED PORK & AVOCADO EGGS BENEDICT** 18
 6-hr Smoked Chipotle Pulled Pork, Smashed Avocado, Poached Eggs, Sourdough, Hollandaise Sauce
 - GRILLED CHEESE SANDWICH** 17
 Sourdough, Cheddar, Mozzarella, Halloumi, Honey Mustard, Housemade Spicy Smoked Ketchup
 - LOLA'S BREAKFAST** 23
 Buttered Sourdough, Bacon Steak, Fennel Pork Sausages, Scrambled Eggs, Roasted Baby Potato, Avocado, House-made Spicy Smoked Ketchup
 - SHAKSHUKA** 16
 Fresh Tomatoes, Red Bell Peppers, Onions, Spices, Poached Eggs, Garlic Oil, Feta, Buttered Sourdough
 Add Pork Sausage +3
 - TSUKUNE SANDO** 17
 Brioche, Chicken Tsukune, Furikake Mayo, Tamagoyaki, Pickled Daikon, Slaw, Cheddar Cheese
- ADD-ON TO ANY BRUNCH ITEM
 Pork Sausage +3 / Bacon Steak +3 / Half Avocado +2.50 / Sourdough (1.5 Slice) +2.5 / Eggs (Poached or Sunnyside or Scrambled) +3
- PASTA**
 Weekdays 10am to 3pm, 5.30pm to 9.30pm / Weekends & Public Holiday 9am to 3.30pm, 5.30pm to 9.30pm
 - SPICY CRAB RIGATONI** 20
 Rigatoni, Blue Swimmer Crab, Tomato, Garlic Crumb, Parmesan, Chili, Wine, Cream
 Add Prawns (3pcs) +6
 - BACON CARBONARA** 18
 Handmade Fettucine, Smoked Bacon, Parmesan, Sous-Vide Egg, Cream, Wine
 - DUCK RAGU FETTUCINE** 20
 Handmade Fettucine, Duck Ragù, Parmesan, Lemon, Wine
 - DINNER**
 5.30pm to 9.30pm
 - GRILLED KUROBUTA PORK COLLAR** 23
 Kurobuta Pork Collar, Celeriac Mash, Pickled Pomegranate, Bacon Jus, Fried Kale
 - FISH TACOS*** 19
 Battered Haddock, Guacamole, Chipotle Mayo, Purple Cabbage, Flour Tortilla, Lime
 *May contain small fish bones
 - TUSCAN SEAFOOD STEW*** 23
 Salmon Fillet, Prawns, Mussels, Onion, Tomato, Baby Potato, Cream, Dill, Wine, Buttered Sourdough
 *May contain small fish bones
 - BLACK GARLIC FRIED CHICKEN BURGER** 18
 Brioche Bun, Fried Chicken Thigh, Black Garlic Glaze, Pickled Daikon, Cheddar Cheese, Yuzu Mayo, Potato Fries
 Add Chicken Patty +4.5
 - DUCK LEG CONFIT WITH TRUFFLE MASH** 20
 House-cured Duck Leg, Creamy Truffle Mash Potato, Arugula, Bacon Jus, Pickled Pomegranate, Balsamic Glaze
 - MUSHROOM & RICOTTA RAVIOLI** 20
 Handmade Mushroom & Ricotta Ravioli, Brown Butter, Fried Sage, Walnuts
 - PULLED PORK TACOS** 18
 6-hr Smoked Chipotle Pulled Pork, Guacamole, Chipotle Mayo, Purple Cabbage, Flour Tortilla, Lime

COFFEE

- LOLA'S AFFOGATO** 7.5
 Espresso, Chocolate Sauce and Cookies & Cream Ice Cream
- SPECIALTY BLACK COLD BREW** 6.5
 Seasonal

HOUSE	SEASONAL
ROASTED BY DUTCH COLONY CO STRONG & BOLD	ROASTED BY LULIROASTS LIGHT & FRUITY
70% Brazil Sao Matheus E Conceicao	100% Ethiopia Guji Shakiso, Natural
30% Indonesia Sumatra Mandheling, Bener Meriah	Tasting Notes Berries, Chocolate
Tasting Notes Cherry, Dark Chocolate, Fruit Cake, Hazelnut	
Choice between House and Seasonal Blend for Black, White, Espresso & Piccolo	

- | | | hot | iced |
|---------------------------------|-----|-----|------|
| BLACK | A B | 5.5 | 6 |
| WHITE | C B | 6 | 6.5 |
| MOCHA (house blend only) | C B | 6.5 | 7 |
| CHOCOLATE | C B | 5.5 | 6.5 |
| ESPRESSO | A B | 4 | |
| PICCOLO | C B | 5.5 | |
| ADD ESPRESSO SHOT | | 1.5 | |
| CHANGE TO SOY MILK | | 1.2 | |
| CHANGE TO OAT MILK | | 1.2 | |

TEA

- | | | hot | iced |
|--|-----|-----|------|
| CHAI LATTE WITH SOY MILK | E A | 7.5 | 8 |
| UJI MATCHA GREEN TEA LATTE | C B | 7 | 7.5 |
| PINEAPPLE SENCHA | A B | 6 | |
| JASMINE WITH LEMONGRASS | A B | 6 | |
| FOUR SEASONS GREEN OOLONG | A B | 6 | |
| ICED SPICED PEAR RHUBARB OOLONG | C B | 6.5 | |
| ICED PASSIONFRUIT EARL GREY | C B | 6.5 | |
| ICED STRAWBERRY THYME GREEN | C B | 6.5 | |

ICED COLD GOODNESS

- BASIL MINT LEMONADE** 6.5
C B
- DRAGONFRUIT & PINEAPPLE COOLER** 7
C B
- YUZU MATCHA SODA** 7
C B
- ARTISANAL KOMBUCHA BY FORRESTBREW** 8
 300ml - Choice of flavour:
 Apple Ginger / Passionfruit / Mint Lime Nojito

CRAFT BEERS

- DRAUGHT-330ML**
- YOUNG MASTER ANOTHER ONE** 11
 All Day Session Ale (ABV 3.3%)
- YOUNG MASTER CONTEMPORARY PILSNER** 11
 Pilsner (ABV 4.5%)
- SEASONAL FEATURE** 13
 Check in with crew on newest variety

DESSERT

- FLOURLESS CHOCOLATE CAKE WITH ICE CREAM** 9
 70% Dark Chocolate, Cookies & Cream Ice Cream
- LEMON MERINGUE TART** 7
 Fresh Lemon Curd, Toasted Meringue, Candied Lemon Zest
- SEASALT CHOCOLATE TART** 7
 Dark Chocolate Ganache, Baileys, Espresso, Sea Salt
- BLACK SESAME TART** 7
 Black Sesame White Chocolate Ganache, Japanese Matcha Cookie
- STRAWBERRY PISTACHIO TART** 9.5
 Pure Pistachio Ganache, Vanilla Chantilly Cream, Strawberries, Gold Flakes
- LYCHEE ROSEWATER CAKE** 7.5
 Rosewater Vanilla Sponge & Butter Cream, Lychee, Crushed Pistachio
- LOLA'S CHOCOLATE CAKE** 7.5
 Cocoa Sponge & Butter Cream, Hazelnut Feuilleline
- CARROT CAKE** 7.5
 Carrot Sponge, Cinnamon, Cream Cheese Frosting, Toasted Walnuts
- LEMON BASIL CHEESECAKE** 8
 Fresh House-made Lemon Curd, Cream Cheese Mousse, Digestive Biscuit Base, Fresh Basil Cream
- TIRAMISU** 8
 Cocoa Almond Sponge, Coffee Syrup, Mascarpone Mousse, Cookie Crumbles

WAFFLES

approx 15-20 minutes (last order 9.15pm)

ICE CREAM BY APIARY ICE CREAMERY

- STRAWBERRY CHEESECAKE WAFFLE** 16
 Caramelised Strawberry Ice Cream (single scoop), Crispy Butter Waffles, Frozen Cheesecake Cubes, Maple Syrup & Handcrafted Chocolate Drizzle
- HAZELNUT WAFFLE** 16
 Chocolate Hazelnut Ice Cream (single scoop), Crispy Butter Waffles, Hazelnut Chocolate Squares, Maple Syrup & Nutella Drizzle

Add-on to any waffle (to make it extra delicious)

- Caramelised Strawberry Ice Cream +5.5
- Chocolate Hazelnut Ice Cream +5.5
- Cookies & Cream Ice Cream +5.5
- Frozen Cheesecake Cubes +3
- Hazelnut Chocolate Squares +3



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All prices are subjected to GST and service charge.

LOLA'S