



OUR FOOD PHILOSOPHY

Here at Lola's, you don't have to pull your hair out deciding which fork and spoon to use. We serve honest and simple comfort fare that in our opinion, 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.

STARTERS

- 13

LOLA'S SALAD

Mesclun, Avocado, Cherry Tomato, Pumpkin Seed, Baby Corn, Roasted Sesame Dressing
Add-on: Hanjuku Egg +\$5 / Quinoa +2
Grilled Chicken Thigh +4 / Miso Salmon +\$5
- 13

TRUFFLE FRIES

Potato Fries, White Truffle Oil, Grated Parmesan
- 12

NACHO CHEESE TATER TOTS

Tater Tots, Nacho Cheese Sauce & Cajun Spice
- 14

HONEY PAPRIKA CRISPY WINGS

Battered Chicken Wing, Paprika & Honey
- 14

BANGERS & MASH

Pork Sausage, Caramelized Onion & Cider Jus, House-Made Mash Potato
- 12

MISO MAPLE CHARRED BRUSSELS SPROUT

Charred Brussels Sprouts, Miso Maple Glaze, Garlic Chips, Sesame Seed

KIDS MEAL

For little ones under 12 years old, place your order with the crew. Every main comes with a side of Tater Tots & a Sangha Organic Strawberry Milk. Crews may ask for identification to verify ages of children.

- 13

CHICKEN & MASH

Grilled Chicken Thigh, Creamy Potato Mash, Broccoli
- 17

SALMON & MASH

Miso-glazed Salmon, Creamy Potato Mash, Broccoli
- 14

BACON & MUSHROOM CREAM PASTA

Pasta, Bacon, Swiss Mushroom, Cream, Grano Padano
- 14

CHICKEN TOMATO PASTA

Pasta, Grilled Chicken Thigh, Tomato Sauce, Cream, Grano Padano
- 18

MINI LOLA'S BREAKFAST

Weekdays: 8am to 3pm, Weekends & Public Holidays: 8am to 3:30pm
Pork Sausage, Scrambled Eggs, Avocado, Buttered Sourdough Toast

LOLA'S

VEGETARIAN
MAY CONTAIN FISH BONES

ALL DAY MAINS

- 18

BACON & MUSHROOM CREAM PASTA

Pasta, Streaky Bacon, Mushroom Béchamel, Parmesan, Onions
- 28

SPICY TOMATO CRAB RIGATONI

Rigatoni, Blue Swimmer Crab, Tomato Sauce, Garlic, White Wine, Parmesan
Add Prawns (Optional) +6
- 21

MISO SALMON GRAIN BOWL

Quinoa, Miso Salmon, Baby Corn, Avocado, Hanjuku Egg, Spring Onion, Furikake, Roasted Sesame Dressing

BRUNCH

- Weekdays: 10am to 3pm
Weekends & Public Holidays: 8am to 3:30pm

28

CRAB CAKE BENEDICT

English Muffin, Handmade Crab and Prawn Cake, Poached Eggs, Miso Hollandaise, Furikake

17

PULLED PORK & AVOCADO EGGS BENEDICT

6-hr Smoked Chipotle Pulled Pork, Smashed Avocado, Poached Eggs, Light Sourdough, Hollandaise Sauce

17

TSUKUNE SANDO

Brioche, Chicken Tsukune, Furikake Aioli, Tamagoyaki, Cheddar Cheese, Pickled Daikon, Slaw

17

MUSHROOM GRILLED CHEESE SANDWICH

Buttered Sourdough, Cheddar, Emmentaler, Swiss Mushroom, Mustard, Caramelized Onions

18

SHAKSHUKA

Fresh Tomatoes, Red Bell Peppers, Onions, Spices, Poached Eggs, Garlic Oil, Feta, Buttered Sourdough
Add Pork Sausage +3

22

LOLA'S BREAKFAST

Light Buttered Sourdough, Buttered Swiss Mushrooms, Avocado, Bacon Steak, Pork Sausage, Scrambled Eggs, Tomato Relish

Add-on to any brunch item:
Pork Sausage +3 / Bacon Steak +3 / Half Avocado +2.5 / Sourdough (1.5 Slice) +2.5 / Eggs (Poached or Scrambled) +3 / Buttered Mushrooms +3.5
- DINNER
- Daily: 5:30pm to 10pm

23

CHESTNUT PORK COLLAR WITH PEPPERCORN SAUCE

Grilled Pork Collar Steak, Celeries Puree, Peppercorn Sauce, Fried Kale

18

BATTERED FISH & CHIPS

Battered Pollock, Cajun Potato Fries, Passionfruit Tartar Sauce

28

MUSHROOM & RICOTTA RAVIOLI

Hand-made Mushroom Ricotta Ravioli, Black Truffle Brown Butter Sauce, Fried Sage, Walnuts

22

TUSCAN SEAFOOD STEW

Salmon Fillet, Prawns, Mussels, Onion, Tomato, Baby Potato, Cream, White Wine, Oil, Buttered Sourdough, Parmesan Cheese

18

GARLIC SOY FRIED CHICKEN BURGER

Brioche Bun, Garlic Soy Fried Chicken Thigh, Pickled Daikon, Cheddar Cheese, Yuza Mayo, Potato Fries
Additional Chicken Patty +4.5

18

DUCK LEG CONFIT WITH TRUFFLE MASH

House-cured Duck Leg, Creamy Truffle Mash Potato, Arugula, Cider Jus, Pickled Pomegranate, Balsamic Glaze

OUR COFFEE CONVICTION

A great cup of coffee goes through the hands of many before it is served to your table. 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, go ahead and pick your favourite go-to cuppal.

HOUSE	SEASONAL
ROASTED BY DUTCH COLONY CO STRONG & BOLD	ROASTED BY BEAN & BARK ROASTERS MEDIUM BODY & FRUITY
100% Brazil Mines Gerais	100% Uganda Omuhwera
Tasting Notes: Cherries, Nuttiness, Praline, Chocolate	Tasting Notes: Tropical Fruits, Cocoa Nibs
Choose between House and Seasonal Blend for Black, White, Espresso & Piccolo	

COFFEE

	hot	iced
All coffee are served double ristretto		
LOLA'S AFFOGATO		7.5
Espresso, Chocolate Sauce, Cookie Crumbles & Vanilla Bean Ice Cream		
SPECIALTY BLACK COLD BREW	6.5	8.5
BLACK	5.5	6
WHITE	6	6.5
MOCHA (house blend only)	8.5	7
CHOCOLATE	5.5	6.5
ESPRESSO	4	
PICCOLO	5.5	
ADD ESPRESSO SHOT	15	
CHANGE TO SOY OR OAT MILK	12	

TEAS & SODA

	hot	iced
CHAI LATTE WITH SOY MILK	7.5	8
MATCHA GREEN TEA LATTE	7	7.5
HOJICHA LATTE	8.5	7
PINEAPPLE SENCHA	6	
JASMINE WITH LEMONGRASS	6	
FOUR SEASONS GREEN OOLONG	6	
ICED GUAVA GRAPE JASMINE GREEN TEA	8.5	
OSMANTHUS SALTED PLUM MILK FOAM	8.5	
ICED PASSION FRUIT EARL GREY	8.5	
ICED HONEY CHAMOMILE TEA (infused with lemongrass)	8.5	
BASIL MINT LEMONADE	8.5	
DRAGONFRUIT & PINEAPPLE COOLER	7	

CRAFT BEER

18

SPECCY JUICE - Bodriggy Australia

Heavy Session India Pale Ale (355ml can, 3.5% ABV)

18

UTROPIA - Bodriggy Australia

Pale Ale (355ml, 4.9% ABV)

18

ANOTHER ONE - Young Master Hong Kong

All Day Session Ale (330ml, 3.3% ABV)

18

CONTEMPORARY PILSNER - Young Master Hong Kong

Pilsner (330ml, 4.5% ABV)

DESSERT

75% Dark Chocolate, Housemade Vanilla Ice Cream

LEMON MERINGUE TART

Fresh Lemon Curd, Toasted Meringue, Candied Lemon

SEASALT CHOCOLATE TART

Dark Chocolate Ganache, Espresso, Sea Salt

BLACK SESAME TART

Black Sesame White Chocolate Ganache & Whipped Cream

STRAWBERRY PISTACHIO TART

Pure Pistachio White Chocolate Ganache, Vanilla Chant, Strawberries, Gold Flakes

LYCHEE ROSEWATER CAKE

Rosewater Vanilla Sponge & Butter Cream, Lychee, Citrus

LOLA'S CHOCOLATE CAKE

Cocoa Sponge & Butter Cream, Hazelnut Feuilletine, Cream

CARROT CAKE

Carrot Sponge, Cinnamon, Cream Cheese Frosting, Tiramisu

LEMON BASIL CHEESECAKE

Fresh House-made Lemon Curd, Cream Cheese Mousse, Digestive Biscuit Base, Fresh Basil Cream

TIRAMISU

Cocoa Almond Sponge, Coffee Syrup, Mascarpone Mousse, Cookie Crumbles

WAFFLES

HOUSEMADE STRAWBERRY CHEESECAKE ICE CREAM (single)

Crispy Butter Waffles, Frozen Cheesecake Cubes, Maple Syrup & Handcrafted Chocolate Drizzle

HAZELNUT WAFFLE

Housemade Chocolate Hazelnut Ice Cream (single), Crispy Butter Waffles, Hazelnut Chocolate Chunks, Maple Syrup & Handcrafted Chocolate Drizzle

Add-on to any waffle (to make it extra delicious):
Housemade Ice Cream +\$5
Choice of Tiramisu/Strawberry Cheesecake/Chocolate Hazelnut
Frozen Cheesecake Cubes +3
Hazelnut Chocolate Chunks +3

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All prices are subjected to GST and service

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