

Lulu's

CHAMPAGNE GARDEN

Free WIFI : The Lodge Guest Wifi - No Password Needed
Order using QR code on your table, or at the bar inside.

GRAZE

- MARINATED OLIVES \$8
- ROAST SMASHED CHAT POTATOES: Spicy aioli \$12
- TRUFFLE FRIES: Thick cutted fries, truffle, parmesan \$16
- LOCAL MUSSELS: Tomato, white wine, chilli, toasty bread \$25
- JALAPENO CROQUETTES: Honey, mustard, jalapeno mayo \$22
- IBERICO BELLOTA HAM 50G: Aged 24 months, tomato salsa, toast \$34
- NORWEGIAN SMOKED SALMON ON TOAST: Sour cream, dill, pickled cucumber, salmon roe \$26
- BRUSCHETTA OF PROSCIUTTO: Ripen Figs, Goats Cheese, Basil \$25
- HALLOUMI SALAD: Peaches, Cherries, Avocado, rocket, citrus vinaigrette \$24
- GOAT CHEESE AND BEET SALAD: Rocket, baby beetroot, apple, walnut, goat cheese, vanilla & honey dressing \$22
- CHARCUTERIE AND CHEESE: Artisanal Cheese, Assortment of Charcuterie, Condiment \$32

MAIN

- CHICKEN CAESAR SALAD: Chicken tenders, croutons, Parmigiano Reggiano, bacon \$28
- OPEN STEAK SANDWICH: 150g Sirloin, cheddar cheese, avocado, tomato relish, rocket, chips \$32
- LULU'S "BANH MI": Crispy pork belly, pickled root vegetables, fresh coriander, chilli, aioli \$28
- PUMPKIN TAGLIATELLE: Roast pumpkin, goats cheese, burnt butter sage sauce \$26
- FISH AND CHIPS: Beer battered Fish of the Day, tartare, lemon \$32
- OVEN ROASTED BARRAMUNDI: Mashed Potato, Medley tomato, Fennel velouté \$36
- LAMB CUTLET: "Vignarola" with globe artichokes, broad beans, peas, mint jus \$39
- SIRLOIN STEAK 300G: Café de Paris Butter, Broccolini, Fries \$38

PIZZA

- CLAUDETTE: Garlic base, roast pumpkin, onions, goat's cheese, sage, almonds \$28
- DIAVOLA: Hot salami, mushrooms, olives, cheese \$28
- PEPE LE PEW: Camembert, pear, fresh rocket, prosciutto \$28
- LITTLE PIGGY: Garlic base, honey glazed pulled pork, fresh coriander, red onion, chilli, charred lime \$28

KIDS MENU

- (includes ice cream and sprinkles)
- SPAGHETTI BOLOGNESE \$14
- STEAK WITH FRIES OR STEAMED VEGETABLES \$14
- CRUMBED CHICKEN WITH FRIES OR STEAMED VEGETABLES \$14
- LULU'S Hawaiian: ham, cheese, pineapple \$26

DESSERTS

- GELATO See the Gelato Stand for specials \$12
- FLOURLESS CHOCOLATE CAKE Cherries, whipped cream \$16
- ALMOND MILK HONEY SAFFRON PANNA COTTA Mixed Berries \$15
- APPLE & BLACKBERRY CRUMBLE AND VANILLA ICE CREAM \$18
- RASPBERRY & WHITE CHOCOLATE CROISSANT PUDDING WITH ICE CREAM \$16
- PASSIONFRUIT AND VANILLA CHEESECAKE WITH COCONUT SORBET \$16
- LEMON POSSETS BRULEE Biscotti \$16
- CHEESE SELECTION Candied Walnuts, Quince, Crackers \$26

Public Holidays and Sundays surcharge of 10%

COCKTAILS:

APEROL SPRITZ: \$18
NEGRONI: \$22
LULU'S MARTINI: \$22
OLD FASHIONED: \$22
FRENCH CONNECTION: \$20
ESPRESSO MARTINI: \$18
LULU'S SPICY MARGARITA: \$20
BELLINI: \$16
LIMONCELLO SPRITZ: \$16
FRENCH 75: \$20
PORN STAR MARTINI: \$22
AMARETTO SOUR: \$20

GIN BOWLS:

PURPLE HAZE: Gin, Mint, Juniper, Elderflower \$18
ROSES ARE RED: Gin, Raspberry, Lime \$18
YEEHAA GRANDMA: Gin, Citrus, Yuzu, Cucumber \$18
CHILLI CHILLI BANG BANG: Gin, Elderflower, Chilli, Peach \$18

BEERS:

Peroni \$9
Carlton Draught \$9
Corona \$9
Heineken N/A \$9
Great Northern Mid Strength \$9
Balter XPA \$11
Stone and Wood \$11
Lord Nelson \$11
Stoic Pale Ale \$11 (local brew)
Better Beer \$11 (local brew)

DISGESTIF:

PORT: Warre's Warrior Port, Duora Portugal \$17
LIMONCELLO: Shot of Limoncello \$10

NON ALCOHOLIC:

NO-GRONI: \$14
FRENCH 0.5: \$14
ESPRESSO MARTINI: \$14

SOFT DRINKS \$4

FIZZY:

Brookvale Ginger Beer \$12
Rekordelig Strawberry and Lime Cider \$12
Stoic Apple Cider \$12

FORTIFIED & DESSERT & SHERRY:

Yalumba Museum Release Old Antique
Tawny 15 years \$13 / \$65
Heggies Botrytis Riesling \$70
Warre's Warrior Port \$90

SPARKLING:

Redbank Victorian Prosecco - 750ml \$11 / \$54
Mumm Marlborough Sparkling \$17 / \$70
Riva Dei Frati Prosecco \$60
Dunes & Greene Chardonnay Pinot Noir \$58
Veuve d'Argent Cuvee Prestige Blanc de Blancs Brut \$66
Jansz Premium Non Vintage Cuvee \$68
Deviation Road Altair Sparkling Rosé \$88

CHAMPAGNE:

Perrier Jouet Grand Brut \$28 / \$139
Pierre Gimonnet & Fils Cuvee Cuis 1er Cru Brut Blanc de Blancs \$136
Veuve Clicquot Brut Champagne \$161
Bollinger \$185
Pol Roger Brut Vintage 2015 \$254
Pol Roger Brut Rose Vintage 2015 \$271
Ruinart Champagne Rose NV \$360
Dom Perignon 2006 Vintage \$684
Louise Roederer Cristal \$912
Armand de Brignac Ace of Spades Brut \$969

WHITE WINE:

Greyling Sauvignon Blanc \$12 / \$55
Haha Sauv Blanc \$59
Hay Shed Hill Vineyard Series Sauv Blanc Semillon \$52
Corte Giara Pinot Grigio \$14 / \$60
Tiefenbrunner Pinot Grigio \$72
D'Arenberg Dry Dam Riesling \$14 / \$62
Mesh Eden Valley Riesling \$82
West Cape Howe 'Old School' Chardonnay \$55
Paringa Estate Peninsula Chardonnay \$15 / \$60
Maison Thorin Macon-Villages (Chard) France \$20 / \$90
Olivier Leflaive Bourgogne Blanc \$152
Dandelion Honey Pot Roussanne \$15 / \$66
Jericho Chenin Blanc \$16 / \$65

ROSE:

Ba Rose \$13 / \$55
La Vieille Ferme Cotes du Ventoux Rosé \$57
Chaffey Bros. Not your Grandma's Rosé \$59
Collector Shoreline Rosé \$64
Triennes Rosé IGP Mediterranee \$72

RED WINE:

Twelve Signs Pinot Noir \$12 / \$52
Paringa Coronella Pinot Noir \$18 / \$75
Kingston Estate Merlot \$13 / \$58
Orlando Cellar 13 Grenache \$18 / \$75
Georges Deboef Beaujelaais Villages \$16 / \$75
Langmeil Wild Child Cabernet Sauvignon \$69
Parker Estate Cool Climate Cabernet Sauvignon \$15 / \$66
Joseph Faiveley Chambolle-Musigny \$211
Dandelion Vineyards Menagerie Grenache Shiraz. \$67
D'Arenberg Stump Jump Shiraz \$13 / \$58
Torbreck Struie \$26 / \$112
Wirra Wirra Adelaide Shiraz \$58
Yalumba Distinguished Sites Paradox Shiraz \$89