

LOLA BELLE

GOLDEN HOUR
4PM til 7PM
EVERY DAY

Champagne Lallier \$20
Aperol Spritz \$12
Snaiquiri \$12
Pinot Grigio \$10
XXXX Gold \$7

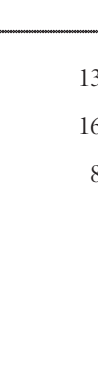
Oysters \$4.5ea

LOLA BELLE
x
MOUNT GAY
Barbados Rum **EST. 1703**

APRIL 2026

Lola Belle is very pleased to work with the amazing Mount Gay from Barbados, the birthplace of Rum. Producing rum for more than 300 years, Mount Gay is the world's oldest continuous rum distillery and a benchmark for bartenders and rum aficionados.

MAN DOWN
Chinola Mango Liqueur, passionfruit syrup, bitters, Mount Gay Black Barrel. 25



COCO CALL YOUR MAMA
Pineapple vermouth, Campari, house toasted Coconut Mount Gay Blend. 25



MOUNT GAY BLACK BARREL 16
MOUNT GAY ECLIPSE 14
MOUNT GAY XO 19

Every Mount Gay Rum or Cocktail is served with a complimentary bite, courtesy of our friends at Mount Gay & Spirits Platform.

BITES
Bajan Oysters
oyster shucked to order served with Bajan style vinaigrette.

Wagyu Beef on Crisp Bread
wagyu bresaola on crisp bread with horseradish and Bajan Pico de Gallo.

Beer & Cider

ON TAP	XXXX Gold Lager 3.5% QLD	9
	Gage Roads Single Fin Summer Ale WA	10
	Matso's Ginger Beer 3.5% WA	13
	Guinness - Pint IRE	16
FRIDGE	Louis Apple Cider 4.5% Yarra Valley VIC	13
	Campari Soda	16
	Drivers (Non-Alc)	8



Wines

Lallier Rosé Brut Grand Cru	Ay FRA	35/245
Lallier R.020 'Reflection' Brut	Ay FRA	35/245
Perrier-Jouët Grand Brut **	Épernay FRA	45/340
Thierry Fournier NV Extra Brut Reserve	Festigny FRA	224
Mumm Marlborough NV Brut Prestige	Marlborough NZ	16/110
Moorak '25 Sparkling Chenin Blanc	Blewitt Springs SA	18/136

\$35 GLS **LALLIER** **\$245 BTL**
 CHAMPAGNE
 AY - FRANCE

Minim '24 'Colbinabbin' Fiano *	Heathcote VIC	19/119
The Gathering '24 Pinot Grigio	VIC	13/86
L'Archetipo '24 Greco Blanc	Puglia ITA	19.5/121
Chateau Acid '25 Chardonnay	Central Ranges NSW	21/130
Domaine Didon '22 Aligote	Bourgogne FRA	195
Arc '21 'Pink Maceration' Pinot Gris (skin contact, coravin)	Baw Baw Shire VIC	17/107
Domaine de Cala '24 'Celesta' Rosé	Côte de Provence FRA	18.5/117
Sven Joshke '25 'L'Ambre' (orange) PX, Muscat, Petit Blanc, Semillon	Barossa SA	16/100
Matassa '22 'Cuvee Marguerite' Muscat Blend (orange, coravin)**	Roussillon FRA	24.5/152
Tidy Town '25 Lambrusco Meistri (chilled red)	Merbein VIC	14/85
Future Perfect 'Carbonique '25 Pinot Noir	Plenty TAS	16/100
Domaine Petit Perou '24 'Tu M'Tiens Au Jus' Beaujolais	Beaujolais FRA	16/100
Minim '23 'Colbinabbin' Nero D'Avola (coravin)	Heathcote VIC	16.5/104

Half Glasses Available
 *really great **really really great

OYSTERS
shucked to order & served with DIY chardonnay vinegar, citrus & hot sauce. GF 39 hlf doz

COCKTAILS

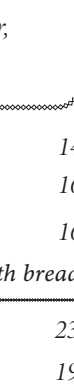
SNAIQUIRI
Beenleigh White Rum, sugar, lime oleo. It's a tiny Daiquiri! 14



Daiquiri

Lime & sugar are a rum's best friends. Originating in Cuba in the late 1800s, the Daiquiri is sublime in its simplicity. Our Daiquiris are available Snack-Sized as a 'Snaiquiri'

HEMINGWAY DAIQUIRI
Takamaka Rum Blanc, acidified grapefruit cordial, grapefruit bitters, salt. 14/25



LIGHT DAIQUIRI
Husk Pure Cane, El Dorado 3yo lime oleo, lime juice. 14/25



DARK DAIQUIRI
Plantation O'D, Goslings Black Seal, Plantation OFTD, Appleton Signature, black strap molasses, lime juice. 14/25*



OLD CUBAN
Havana Club 7, mint, lime juice, prosecco, demerara sugar. 14/25



*"Oh F&S That's Delicious". Dave Wondrich

HiBalls

Our HiBalls elevate classic spirit & soda pairings & take you on a fruit filled journey with some of our favourite rums.

APPLE & MINT
With Redmill Classic Rum. 19

STRAWBERRY & BASIL
With Husk Pure Cane. 19

EARL GREY & BERGAMOT
Jimmy Rum Silver. 19

Signature

Signature Cocktails are our time to shine. Our cocktail philosophy places fresh, fun & interesting flavours first.

SUMMERTIME SGROPPINO
Ketel One Vodka, Marionette Nocino, Paranubes Rum, Red Mill Classic Rum, Davidson's Plum cordial, lemon sorbet, Prosecco. 27

TROPICANA
Chinola Mango Liqueur, Pusser's Rum, Pennyweight Oloroso, Tanqueray Dry Gin, lemon, egg white. 23

BRAVA ROSA
Tromba Tequila Blanco, Amaro Rabarbaro, lemon, sugar, grenadine, olive brine 23

HOUSE MARTINI
Never Never Oyster Shell, Never Never Vodka, Cocchi Americano, Hinoki Bitters, beeswax. Served w choice of: olive, pickle, shallot, lemon twist. 25

Prince Nagaya Sake

"The Champagne of Sake..."
 Crafted using one of the oldest known Sake recipes still in production, this rich and golden-hued brew is truly unique. Unearthed on wooden tablets during an archeological excavation in Japan's historic Nara region, this recipe dates back over 1300 years, predating even the earliest records of Champagne.

PRINCE NAGAYA SAKE
Served Chilled. 25

THE HIGBALL PRINCE
Prince Nagaya Sake, house apple & mint soda. 25

PRINCE'S NECTARINE GIMLET
Prince Nagaya Sake, nectarine cordial. 27

PRINCE NAGAYA MARTINI
Prince Nagaya Sake, Neft Vodka, Lillet Blanc. Served w choice of: olive, pickle, shallot, lemon twist. 27

Food

Pafritas truffle crisps	6
corn nuts	4.5
bread with olive oil	6
'Gucci' olives GF	9.5

OYSTERS
shucked to order & served with DIY Chardonnay vinegar, citrus & hot sauce. GF 39 hlf doz

whipped goats' curd*	14
burrata*	16
Cantabrian anchovies*	16

*served with bread

Wagyu bresaola GF	23
capocolla GF	19
truffle salami GF	18
Six Farms brie**	17
Ford Farm cheddar**	12

**served with bread & crackers
 *GF/gluten free crackers available on request

BAR FAVOURITES
Cuban Sandwich
'Mojo' roast pork, ham, Swiss & tasty cheese, jalapeno & Fancy Sauce, Cuban Bread, toasted. 16

Poached Chicken Sandwich
poached chicken, seeded mustard & herb ranch, in buttered white bread, toasted. 15

Allergens such as, but not limited to, milk, soy, nuts, eggs, etc. may be present in our food and cocktails. Please let us know before ordering if you have any allergies.

10% SURCHARGE APPLIES SATURDAYS & SUNDAYS

