

Lona

RESTAURANT-BAR-GARDEN

DRINKS

DRAFT BEER

SEDGLEY & SONS LAGER

Manuka, NZ | Refreshing, clean and easy drinking.

ORCHARD THEIVES APPLE CIDER

Yarra Valley, VIC | Perfect mix of crisp and tart apples.

LOCAL PALE ALE

Melbourne, VIC | A satisfying malt backbone showcasing a mix of tropical hop aromas.

FURPHY ALE

Melbourne, VIC | Clean and crisp refreshing Ale

COLLINGWOOD DRAUGHT

Melbourne, VIC | Moderately Bitter and enriched with Australian aromatic hops.

HAWTHORN GOLDEN ALE

Melbourne VIC | Tropical & citrus fruit hop flavours.

PERONI NASTRO AZZURRO

Rome, ITA | Crisp and refreshing premium lager

POT SCH JUG

\$8.5 \$8.5 \$18

\$8.5 \$8.9 \$19

\$6.9 \$9.5

\$6.9 \$9.5

\$6.9 \$9.5

\$6.9 \$9.5

\$8.9 (300ML)
\$14.5 (600ML)

LONG NECKS

KING BROWN (MELBOURNE BITTER)

Melbourne, VIC 4.6%

COOPERS PALE ALE

Adelaide, SA 4.5%

REKORDERLIG STRAWBERRY & LIME CIDER

Vimmerby, SWE 4%

\$14

\$15

\$15

STUBBIES

MORITZ

Barcelona, 5.4%

CORONA

Mexico City, 4.5%

OTWAY LIGHT

Baronagarook, VIC 2.9%

WHITE RABBIT DARK ALE

Healesville, VIC 4.9%

STONE & WOOD PACIFIC ALE

Byron Bay, NSW 4%

O'BRIEN GLUTEN FREE LAGER

Melbourne, VIC 4.5%

ENDLESS PEAR CIDER

Melbourne, VIC 4.9%

\$9

\$8.5

\$8

\$10

\$10

\$10

\$8.5

WHITE

VN	15	MARKVIEW CHARDONNAY Tumbarumba, NSW	\$7	\$29
	15	BABY DOLL CHARDONNAY Marlborough, NZ	\$9.5	\$44
	15	MARKVIEW SAUVIGNON BLANC Tumbarumba, NSW	\$8.5	\$38
	14	KOOYONGA CHARDONNAY King Valley, VIC	\$10.5	\$46
	16	SQUIRES PEAK SAUVIGNON BLANC Marlborough, NZ	\$9.5	\$44
	17	NORMANS PINOT GRIGIO Barossa Valley, SA	\$9	\$42
	15	MARKVIEW MOSCATO Tumbarumba, NSW	\$8.5	\$39
	13	G.H VON MUMM RIESLING Rheingau, GER	\$12	\$54
	17	ALKOOMI RIESLING Frankland River, WA	\$9.5	\$44
	13	CON UN PAR ALBARINO Rias Baixas, ESP	\$12	\$54
	02	NEPENTHE RIESLING Adelaide Hills, SA	\$98	
	12	MARTIN CODAX ALBARINO Galicia, ESP	\$64	
	16	POST CARD SAUVIGNON BLANC King Valley, VIC	\$46	

RED

VN	14	MARKVIEW SHIRAZ Tumbarumba, NSW	\$7	\$29
	16	SEDGLEY & SONS PINOT NOIR Single Vineyard Mornington Peninsula, VIC	\$11	\$49
	15	CRIMINAL MINDS SHIRAZ Riverland, SA	\$9.5	\$39
	14	HURRY UP NOW PINOT NOIR South Eastern, AUS	\$9.5	\$42
	06	KOOYONGA CABERNET SAUVIGNON King Valley, VIC	\$10	\$48
	16	ONE MILLION CUTTINGS MERLOT Nagambie, VIC	\$45	
	14	PALADINO SANGIOVESE Puglia, ITA	\$9	\$42
	92	HENSCHKE 'MOUNT EDELSTONE' SHIRAZ Adelaide Hills, SA	\$295	
	06	SEDGLEY & SONS SHIRAZ King Valley, VIC	\$52	
	14	BANFI CHIANTI CLASSICO (DOCG) Tuscany, ITA	\$75	
	16	TWO CLOWNS PINOT NOIR Yarra Valley, VIC	\$52	
	15	SILENCE OF THE LAMB SHIRAZ Heathcote, VIC	\$10	\$47

BUBBLES

VN	NV	MARKVIEW BRUT CUVÉE Tumbarumba, NSW	\$8.5	\$36
	NV	KOOYONGA SPARKLING SHIRAZ King Valley, NSW	\$42	
	NV	VEUVE ELISE BLANC DE BLANCS Cote-d'OR, FRA	\$44	
	NV	ANGEL IN THE ROOM PROSECCO King Valley, VIC	\$12	\$49
	NV	C.H.MUMM Champagne, FRA	\$16	\$96

ROSÉ

VN	16	BITCH ROSÉ Angaston, SA	\$7.9	\$35
	15	JULES IGP MEDITERRANÉE ROSÉ Cotes de Provence, FRA	\$12	\$52
	15	CHATEAU LA GORDONNE ROSÉ (1.5Ltr) Cotes de Provence, FRA	\$110	
	15	CHATEAU LA GORDONNE ROSÉ (3Ltr) Cotes de Provence, FRA	\$210	

COFFEE & TEA

Our coffee is proudly sourced from Dimattina. 100% Arabica.

LATTE / CAPPUCCINO / FLAT WHITE | \$4

PICCOLO	\$3.5	LONG MAC	\$3.5
SHORT MAC	\$4	LONG BLACK	\$4
ESPRESSO	\$3.5	ICED COFFEE	\$7
CHAI LATTE	\$4	ICED CHOCOLATE	\$7
HOT CHOCOLATE	\$4	TEA SELECTION	\$4

Soy Milk + 75c | Almond Milk + 75c | Double Shot + | \$1 Decaf + \$1

Ask our staff for this weeks selection.

The Little Softies

THE USUAL SUSPECTS	\$4.5	\$6.5
FRUIT JUICE	\$6	
BEYOND COCONUT WATER	\$5	
LEMON LIME / SQUASH & BITTERS	\$5	
VITTORIA SPARKLING WATER	\$7.5	

COCKTAILS AND PITCHERS

	ESPRESSO MARTINI ABSOLUT vanilla, Kalhwa, and Tia Maria shaken with fresh espresso.	\$19
	PORNSTAR MARTINI ABSOLUT vanilla, Passoa, tangy passion fruit, fresh lime and a small hit of bubbles each sip.	\$19
	MOJITO (PASSIONFRUIT/BLUEBERRY/RASPBERRY) Havana 3, muddled with fresh lime and mint over crushed ice and soda. Its your choice of fruity flavour	\$19 \$39
	PIMMS CUP Classic English Summer, fresh fruits, Pimms liqueur, mint, ginger and lemonade.	\$12 \$36
	APEROL SPRITZ 3, 2, 1...the perfect blend of prosecco, Aperol and soda!	\$12 \$36
	PEACH ICED TEA Jim Beam Bourbon, lemon, maple and peach tea. Move aside Long Island!	\$18
	SANGRIA (WHITE / RED) Shiraz or a Moscato Chardonnay blend. Each infused with summer fruits and berries (passionfruit/blueberry/raspberry).	\$10 \$32
	FROZÉ Too hot? We've got you covered. Keep cool this summer with our frozen rosé! Don't miss out.	\$12
	THE CLASSICS Looking for that classic cocktail? Speak to one of the bartenders and I'm sure we can tailor something to you!	--
	MOCKED UP Fresh and fruity. Let our mixologists create the perfect mocktail for you! No alcohol? It'll be our little secret.	\$10

WELCOME TO THE CARNIVAL

POPCORN COLADA Havana 3, pineapple, fresh lemon, coconut, popcorn mixer.	ADMISSION \$14
CANDY PANTS ABSOLUT Raspberri, Chambord, strawberry purée, lemon and cranberry.	ADMISSION \$14
JAMMY DOUGHNUT ABSOLUT Vodka, Chambord, strawberry purée, topped with Cola.	ADMISSION \$14
CALIPPO COLLINS Beefeater Gin, passionfruit purée, fresh lemon, Angostura bitters, topped with soda.	ADMISSION \$14



BOARDS

SEAFOOD QUADRELLA

Rice dusted and scored calamari, Tasmanian smoked salmon, charred prawns, mussels, lemon, 1000 island dressing (G)

\$39

BEEF BRISKET TACOS (4 PCS, BUILD YOUR OWN)

Bourbon smoked BBQ beef brisket, shredded lettuce, pickles, red onion, tomatoes and Lona's special sauce. (GFA)

\$30

FISH TACOS (4 PCS, BUILD YOUR OWN)

Beer battered flathead tails, pickled red cabbage, smashed avocado, dill aioli, Vietnamese mint, salsa, lime, coriander and crispy shallots.

\$29

QUESO

Chefs selection of cheeses accompanied with Sedgley & Sons quince paste, apple and toasted baguette. (GFA)

\$19

CHARCUTERIE

Jamon Serrano, truffle salami, sevens creek wagyu beef chorizo, spicy chutney and toasted baguette. (GFA)

\$22

BITES

All served on Mary's gone crackers (G)(V) (Certified Organic) (2 pcs)

\$5

TUNA

Yellow fin tuna, spring onion, sesame seeds, fresh lime, chilli salt. (G)

SMOKED SALMON

Tasmanian salmon, capers, chives, avocado, dill aioli. (G)

WILD MUSHROOM

Wild Mushrooms, beetroot, quinoa, corn, spanish onion, tumaca. (G)(V)

PRAWN

Prawns, pickles, lime, corn, salsa, pineapple. (G)

BEEF CARPACCIO

Beef eye fillet, cornichons, truffle, radish. (G)

80% OF OUR MENU CAN BE GLUTEN FREE.



WE EVEN HAVE GLUTEN FREE BEER!

(G) = Gluten Free

(V)/(VA) = Vegan / Vegan Available

(GFA) = Gluten Free Available - Please note additional cost

- Please note added cost for condiments

LAND

PORK BELLY SLIDERS (2PCS)

Braised pork belly, apple, red cabbage, shredded carrot, green chilli, bbq sauce, white rustic bun. (GFA)

\$15

LAMB RIBS (4PCS)

Twice cooked Flinders Island saltgrass lamb ribs, cumin salt, minted yoghurt. (G)

\$18

BUCKET OF WINGS (10PCS)

Rice dusted & lightly seasoned chicken wings, Lona's secret herbs and spices. (G)

\$19

JAMON CROQUETAS (3PCS)

Jamon Serrano, cheese, leek, chipotle aioli, chia seeds.

\$12

LAMB SLIDERS (2PCS)

Braised lamb, tzatziki, cucumber, apple chutney, fresh mint, soy & flseed bun. (GFA)

\$15

SWEET POTATO & CHORIZO

Char-grilled spanish chorizo, sweet potato, tumaca, feta cheese. (G)

\$12

CHICKEN TACOS (2PCS)

Grilled Chicken breast, melted Brie, crispy bacon, lettuce, tomato, aioli. (GFA)

\$16

CHICKEN SLIDERS (2PCS)

Paprika spiced fried chicken, jamon serrano, tomato, lettuce, 'Melbourne Hot Sauce' aioli, white rustic bun. (GFA)

\$15

KIDS ZONE

FISH AND CHIPS

\$10

MINI BURGER & CHIPS

\$10

CHICKEN NUGGETS & CHIPS

\$10

ICE CREAM

\$4

Served in a cone with 100'S & 1000'S

Our Spanish and South American fusion menu is all designed to share, so enjoy with friends, or maybe even make some new ones. Did we mention you can eat with your hands? So please, pass the dishes around, and make yourselves right at home!

Esperamos que disfrutes!

Sea

FISH TACOS (2PCS)

Lightly rice crumbed barramundi fillets, chipotle, lime, coriander, salsa. (GFA)

\$16

CALAMARI FRITOS

Rice dusted & scored, fresh lime, citrus aioli. (G)

\$16

CRAB TACOS (2PCS)

Soft shell crab, fresh chilli, lettuce, radish, wasabi mayo, pickles. (GFA)

\$18

MUSSELS

Vino blanco, garlic, onion, crusty bread, fresh parsley. (GFA)

\$14

MORETON BAY BUG MINI TOASTIES (4PCS)

Moreton Bay bug tails, mornay sauce, fresh parsley, tarragon, thyme, spring onion.

\$18

DESSERTS

CARAMEL TART - DULCE DE LECHE (2PCS)

Shortcrust pastry, caramel & diced fruit. (G)

\$10

NUTELLA EMPANADAS (2PCS)

Fresh strawberries & double cream.

\$10

CHURROS

Spanish doughnut fingers, white chocolate.

\$12

FEED ME CHEF'S TASTING



THE RULES:

MINIMUM 2 PEOPLE
ALL TABLE MEMBERS MUST TAKE PART
NO DIETARY CHANGES

HAPPY HOUR

3PM - 6:30PM DAILY

\$3.5 Pots / \$5.5 Schooners / \$12 Jugs Lager
\$4.5 Pots / \$6.5 Schooners / \$16 Jugs Cider
\$5.5 Wines - Shiraz / Chardonnay / Sparkling
\$10 Cocktail of the week
(Only on selected products)

EARTH

JACK FRUIT SLIDERS (2PCS)

Slow braised BBQ jackfruit, apple, cabbage, carrot, tumaca, white bun. (G)(V)

\$14

CROQUETAS (3PCS)

Queso iberico (cheese), creamed leek, smoked aioli

\$10

PATATAS BRAVAS

Paprika spiced potatoes, tumaca sauce, aioli. (G)(VA)

\$9

CHIPS

Fries or Thick cut - YOU decide. Lightly seasoned with habanero aioli. (G)(VA)

\$8

TIERRA TACOS (2PCS)

Smoked paprika, salted cauliflower, spicy beetroot, coriander, chilli, salsa, lime. (GFA)(V)

\$14

NACHOS

Golden baked nachos, melted cheddar and mozzarella cheese, smashed avocado, sour cream, jalapenos. (G)

\$14

Add Chilli Con Carne (Pulled Beef)

\$+7

CRUMBED OLIVES

Lightly crumbed olives, chipotle aioli.

\$8

VEGAN BOWL

Israeli cous cous, scrambled turmeric tofu, broccoli, sweet potato, cauliflower, tomato, quinoa, corn, cucumber, crispy chickpeas, Spanish onion, pomegranate. (G)(V)

\$15

GARDEN
OPEN
8AM TIL LATE
7 DAYS

@lonastkilda
(03) 9525 3755
info@lona.com.au
facebook.com/Lonastkilda
www.lona.com.au