



BRUNCH

AVAILABLE 10AM-3PM DAILY

BACON & EGGS Eggs your way, bacon, four seed bread. (GFA)	12
KALE EGGS (VG) Poached eggs, kale, smoked avocado, broccoli, quinoa, dukka, mixed grain seeded cracker. (G)	15
CHILLI SCRAMBLED EGGS (VGA) Spicy chorizo, feta, capsicum, spring onion, chilli, multigrain toast. (GFA)	14
AÇAÍ BOWL (V) Açaí & mixed berries, granola, fresh fruit, peanut butter. (GFA)	12
BACON & EGG TOASTIE Fried egg, bacon, rocket, tomato sauce. (GFA)	9
CHAMPAGNE BREAKFAST Smoked salmon, grilled asparagus, poached eggs, toasted bread, lemon & dill aioli. (GFA)	16
AVO-LANCHE (VG) Smashed avocado, semi-dried tomatoes, crispy capers, lime, feta, sea salt, Rai's homemade mixed grain bread. (GFA) Add Poached Egg.	14 +2.5
LEG HAM BAGEL Leg ham, swiss cheese, lettuce, tomato, honey mustard, pickles.	12
HAM & CHEESE TOASTIE Leg ham, melted tasty cheese, tomato. (GFA)	8
LONA BIG BREAKFAST (VGA) Eggs your way, bacon, mushrooms, sausage, baked beans, hash brown, grilled tomato, toasted bread. (GFA)	18
EXTRA'S	
SPANISH CHORIZO	4.5
SMASHED AVOCADO & FETA	4
BACON	4.5
HASH BROWN	2.5
BAKED BEANS	2.5
POACHED EGG	2.5

GARDEN
OPEN
10AM TIL LATE
7 DAYS

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TAPAS MENU

CROQUETAS (VG) (2PCS) Cheese, creamed leek, smoked aioli.	8
PORK & CRACKLING SLIDERS(2PCS) 12 hour braised BBQ pulled pork, chipotle, jalapenos. (GFA)	14
FISH TACOS (2PCS) Lightly rice crumbed barramundi fillets, chipotle, lime, coriander, salsa. (GFA)	16
JACK FRUIT SLIDERS (V) (2PCS) Slow braised BBQ jackfruit, apple, cabbage, carrot, tumaca. (GFA)	14
LAMB RIBS (4PCS) Twice cooked Flinders Island saltgrass lamb ribs, cumin salt, minted yoghurt. (G)	18
CALAMARI FRITOS Rice dusted & scored, fresh lime, citrus aioli. (G)	16
PATATAS BRAVAS (VG) (VA) Paprika spiced potatoes, tumaca sauce, aioli. (G)	9
CHICKEN SLIDERS (2PCS) Paprika spiced fried chicken, jamon serrano, pineapple, lettuce, chilli, 'Melbourne Hot Sauce' aioli (GFA).	15
CRAB TACOS (2PCS) Soft shell crab, fresh chilli, lettuce, radish, spicy aioli, pickles. (GFA)	18
VEGAN TACOS (V) (2PCS) Ground vegan meat, avocado, shredded lettuce, chilli, corn salsa, vegan mozzarella. (GFA)	17
CHORIZO & PRAWN GAMBAS Char-grilled spanish chorizo, sauteed garlic prawns, fresh parsley, lemon. (G)	14
CRUMBED OLIVES (VG) (VA) Lightly crumbed olives, chipotle aioli.	9
CHEESY GARLIC BREAD (VA) Rai's homemade seeded herb bread, garlic, melted cheese.	6



FEED ME CHEF'S TASTING

6 COURSE
TAPAS
\$35PP

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

72% OF OUR MENU CAN BE GLUTEN FREE.



WE EVEN HAVE GLUTEN FREE BEER!

(G) = Gluten Free
(VG)/(VGA) = Vegetarian/ Vegetarian Available
(V)/(VA) = Vegan / Vegan Available
(GFA) = Gluten Free Available

- Please note there will be additional charges for any changes or added extra's on our menu.

PUB GRUB

CHICKEN PARMA Crumbed chicken breast, napoli sauce, shaved leg ham, cheese, potato wedges, salad.	24
NACHOS (VG) (VA) Golden baked nachos, melted cheddar and mozzarella cheese, smashed avocado, sour cream, jalapenos. (G)	14
Add BBQ pulled pork OR smoked BBQ jack fruit.	+5
VEGAN BOWL (V) Israeli cous cous, broccoli, sweet potato, cauliflower, tomato, quinoa, corn, cucumber, crispy chickpeas, Spanish onion, pomegranate, smashed avocado. (G)	15
Add Scrambled turmeric tofu Add Chicken breast	+3.5 +4
LONA BURGER Black Angus beef patty, short cut bacon, lettuce, tomato, cheese, pickles, fries.	18
VEGAN 1/4 POUNDER BURGER (V) Quarter pound vegan meat patty, vegan cheese, pickles, tomato, lettuce, onion, fries.	18
BUCKET OF WINGS (10PCS) Rice dusted & lightly seasoned chicken wings in Lona's secret herbs & spices. (G)	19
Choose your flavour; Plum Sauce, 'Melbourne Hot Sauce', Honey BBQ OR Sweet Chilli Sauce.	+2
CAESAR SALAD Cos lettuce, anchovies, bacon, croutons, parmesan cheese, poached egg, caesar dressing. (GFA)	16
Add Chicken breast. Add Sauteed Prawns.	+4 +4
FISH & CHIPS Beer battered hoki fillets, chips, rocket salad, lemon dressing, homemade tartare sauce.	22
LONA CLUB SANDWICH Chicken, Lettuce, spring onion, bacon, tomato, aioli, fries.(GFA)	16
POTATO WEDGES (VG) (VA) Spiced wedges, sour cream, sweet chilli sauce. (G)	9
FRIES (VG) (VA) Lightly seasoned fries with habanero aioli. (G)	8

Known for our vibrant atmosphere and tasty contemporary menu, Lona St Kilda Eatery & Bar is the perfect place to enjoy a meal in St Kilda with friends.

Share your pictures and tag away

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DESSERTS

LEMON CURD TART (VG) (2PCS) Homemade lemon curd, chantilly cream, shortcrust pastry. (G)	10
HOT APPLE TWIST (VG) (2PCS) Lona's twist on an apple pie, served with butterscotch ice cream.	10
CHOCOLATE P.X. TRUFFLE (VG) Chocolate truffle, served with Pedro Ximenez sherry.	6
CHEESE (VG) Chefs selection of cheeses accompanied with Sedgley & Sons quince paste, apple, toasted baguette. (GFA)	19



KIDS ZONE

COCO POPS	4.5
SCRAMBLED EGGS ON TOAST	8
VEGEMITE ON TOAST	6
FISH AND CHIPS	10
MINI BURGER & CHIPS	10
CHICKEN NUGGETS & CHIPS	10
ICE CREAM Served in a cone with 100'S & 1000'S	4



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)

Lona

RESTAURANT · BAR · GARDEN

DRINKS

DRAFT BEER

POT SCH JUG

SEDGLEY & SONS LAGER

Manuka, NZ | Refreshing, clean and easy drinking.

5.5 8.5 18

ORCHARD THEIVES APPLE CIDER

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

6.5 8.9 19

HAWTHORN PALE ALE

Melbourne, VIC | Floral and citrus flavours, specialty malts and balanced bitterness.

6.9 9.5

FURPHY ALE

Melbourne, VIC | Clean and crisp refreshing Ale

6.9 9.5

RED STRIPE PALE LAGER

Jamaica | Amber lager with low butterscotch flavour, full body, smooth palate, light gold colour.

6.9 9.5

HAWTHORN GOLDEN ALE

Melbourne VIC | Tropical & citrus fruit hop flavours.

6.9 9.5

PERONI NASTRO AZZURRO

Rome, ITA | Crisp and refreshing premium lager

8.9 (300ML)
14.5 (500ML)

LONG NECKS

KING BROWN (MELBOURNE BITTER)

Melbourne, VIC 4.6%

14

COOPERS PALE ALE

Adelaide, SA 4.5%

15

REKORDERLIC STRAWBERRY & LIME CIDER

Vimmerby, SWE 4%

15

STUBBIES

CORONA

Mexico City, 4.5%

8.5

OTWAY LIGHT

Barongarook, VIC 2.9%

8

STONE & WOOD PACIFIC ALE

Byron Bay, NSW 4%

10

O'BRIEN GLUTEN FREE LAGER

Melbourne, VIC 4.5%

10

ENDLESS PEAR CIDER

Melbourne, VIC 4.9%

9

TINNIES

KONA BIG WAVE GOLDEN ALE

Hawaii, USA, 4.4%

10

DOSS BLOCKS IRON LAK PALE ALE

Australia, 4.4%

10

KONA LONGBOARD LAGER

Hawaii, USA, 4.6%

10

KAIJU BLACK IPA

Australia, 6.5%

10

WHITE

15 MARKVIEW CHARDONNAY

Tumbarumba, NSW

7 29

15 BABY DOLL CHARDONNAY

Marlborough, NZ

44

14 KOOYONGA SAUVIGNON BLANC

North East, VIC

8.5 38

17 SQUIRES PEAK SAUVIGNON BLANC

Marlborough, NZ

10.5 46

14 KOOYONGA CHARDONNAY

King Valley, VIC

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

14 MARKVIEW SHIRAZ

Tumbarumba, NSW

7 29

17 SEDGLEY & SONS PINOT NOIR

Single Vineyard Mornington Peninsula, VIC

12 52

15 CRIMINAL MINDS SHIRAZ

Riverland, SA

39

14 ST MAGNUS PINOT NOIR

Adelaide Hills, SA

9.5 42

06 KOOYONGA CABERNET SAUVIGNON

King Valley, VIC

11 49

16 ONE MILLION CUTTINGS MERLOT

Nagambie, VIC

45

14 PALADINO SANGIOVESE

Puglia, ITA

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

11 47

BUBBLES

NV MARKVIEW BRUT CUVEE

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 G.H.MUMM GRAND CORDON

Champagne, FRA

96

ROSÉ

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

4

SHORT MAC

4

LONG BLACK

4

ESPRESSO

3.5

ICED COFFEE

7

CHAI LATTE

Dirty + \$1

4.5

ICED CHOCOLATE

7

HOT CHOCOLATE

Served with marshmallows

4.5

TEA SELECTION

Ask our staff for this weeks selection.

4

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

The Little Softies

THE USUAL SUSPECTS

Pepsi, Diet Pepsi, Lemonade, Ginger Ale, Squash

4.5 6.5

FRUIT JUICE

Orange, Cranberry, Apple, Pineapple, Tomato

6

BEYOND COCONUT WATER

5

LEMON LIME / SQUASH & BITTERS

5

SAN PELLEGRINO SPARKLING WATER

500mls

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



WHITE CHOCOLATE PASSIONFRUIT

ABSOLUT vanilla, Passoa, white chocolate, ruby grapefruit.

19



FIREBALL SOUR

Fireball whiskey shaken with lemon, bitters, gomme.

18



MOJITO (PASSIONFRUIT/BLEUBERRY/RASPBERRY)

Havana 3, muddled with fresh lime and mint over crushed ice and soda. Its your choice of fruity flavour.

18

39



APEROL SPRITZ

3, 2, 1...the perfect blend of prosecco, Aperol and soda!

14

36



SANGRIA (WHITE / RED)

Shiraz or a Moscato, Chardonnay blend. Each infused with seasonal fruits and berries.

9

32



MARGARITA

The classic way! Olmeca Reposado, Cointreau, citrus, agave nectar and salted rim.

19



PINK FIZZ

Beefeater pink gin, bubbles, lemon, strawberries.

19



OLD FASHIONED

Makers Mark or Jamesons Black Barrel muddled with bitters, raw sugar and orange. We'll help you kick back old school!

22



MOCKED UP

Fresh and fruity. Let our mixologists create the perfect mocktail for you! No alcohol? It'll be our little secret.

10



THE CLASSICS

Looking for that classic cocktail? Speak to one of the bartenders and I'm sure we can tailor something to you!

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