



Filipino Inspired

Filipino Pork Adobo Rice Bowl 25 National dish of the Philippines Served with potato, boiled egg, soy-vinegar based sauce & fried garlic with rice	Beef ribs in peanut sauce (Kare kare) N 27 Served with eggplant, beans, bok choy in peanut butter sauce and rice
Crispy Pork Knuckle (Crispy Pata) 30 Whole Pork leg served with tangy special sauce, guacamole, tortillas and a choice of Kimchi or Pickled papaya	Filipino Beef Stew Rice Bowl(Caldereta) 25 Beef shoulder, potato, carrots, capsicum, chicken paté in a red sauce and rice
Crispy Pork belly (Lechon Kawali) 23 Served with Lechon sauce, guacamole, tortillas and rice	Beef Salpicao Rice Bowl 25 Beef strips, Mushroom and fried Garlic with rice
BBQ Pork Belly 22 Traditionally marinated Pork belly slice served with rice	Beef steak Rice Bowl (Bistek Tagalog) 25 Marinated beef strips in soy sauce and lemon juice that is served with rice and fried garlic and caramelise onion
BBQ Skewers 22 Traditionally marinated skewers 5 sticks with Tortilla	Filipino Beef Marrow Soup (Bulalo) 29 Slow cooked Osso Buco Served with vegetables & Corn
Pork Spring Rolls 18 Minced Pork, carrots, parsley, onion wrapped in wanton sheet comes in 8 pcs	Sizzling Bulalo 30 Osso Buco smothered with house made gravy bedded in mix vegetables
Sizzling Sisig 27 Combination of Pork, Chicken liver, onion with a hint of lemon, served with rice	Fried Milkfish (Boneless Daing na Bangus) 24 Marinated Boneless Milkfish served with corn salsa, tomato, shrimp paste and rice
Pork Blood Stew (Dinuguan) 25 Served with rice	Traditional Tamarind Soup (Sinigang) Served with bok choy, beans, tomato, onion and rice A choice of the following: Prawn \$24 Milkfish \$24 Pork \$25





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Sautéed Coconut Vegetables | V 22

Pumpkin, beans, bok choy in coconut cream sauce and rice

A choice of the following:

with Prawn \$24

with Kawali \$25

Salted Egg 6.5

Comes with Tomato

Dried Fish Herring (Tuyo) 8.5

Comes in 6pcs served with tomato & vinegar

Sizzling Tofu and Mushroom | V 23

Fried tofu and mushroom sautéed in vegan butter topped with fried garlic and served with rice

Add Ons

Steam Jasmin Rice 3.50

Garlic Rice (good for 2-3) 12

Kimchi 3.50

Pickled papaya 3.50

Sweets

Churros | V 12

Turon ala Monde 12.50

Mais con yelo R 13.50 S 6.50

Banana con yelo R 14.50 S 7.50

Halo halo R 16.50 S 8.50

Lola's Table

Tues - Thurs | 5:00 - 9:00pm Fri - Sun | 12:00 - late
Our sauces, salsas and syrups are house made

Our menu is catered to vegan & vegetarian

Please let staff know of any allergens

DF - Dairy Free GF - Gluten Free V - Vegan

Additional 15% Surcharge on PH




Lola's Table
FILIPINO-MEXICAN BISTRO



Tapas Plates

Pickled Watermelon Rind	8
chilli salt V, GF	
House Beans	12
corn chips V, GF	
Guacamole	14
corn chips V, GF	
Elotes	14
grilled mexican corn skewers vegan parmesan or classic parmesan GF	
Cheese Quesadillas	14
Mexican cheese or Vegan Cheese V	
Quesadillas	17
beef, chicken or mushroom V	
Garlic Prawn Skewers	15
5 skewers GF	
Ceviche (fish in lime juice)	20
pico de gallo, corn chips GF	

Burritos & Bowls

Fried Tofu or Pumpkin	23
Mushroom	24
Chicken or Steak	26
Prawn or Fish	25
Pulled BBQ Beef or Birria or Sisig	27

all served w/ Mexican rice, beans, salsa verde, roasted red capsicum and slaw in a bowl (GF) or wrapped in a toasted flour tortilla

add guacamole \$4
add sour cream \$4

Fajitas | 6 tortillas, guacamole, slaw & dips

Angus Steak	45
Baked Chicken	42
Mushroom	38

Tacos | 2 per serve - Corn or Flour Tortillas

Pumpkin V	18
guac, greens, chipotle	
Fried Tofu V	18
guac, greens, chipotle, aioli	
Halloumi	19
guac, greens, chipotle	
Crispy Mushroom V, N	20
guac, aioli, greens	
Crispy Chicken	22
guac, cream corn, Chipotle, pineapple jalapeno	
Prawn	22
guac, greens, chipotle, mango salsa	
Spiced Fish	22
guac, greens chipotle, corn salsa	
Char Grilled Steak	23
guac, greens, aioli	
BBQ Beef	24
guac, greens, onion, tomato, chipotle	
Birria	24
beef, cheese, w/ dipping sauce	
Sisig	24
pork, guac, greens, chipotle, aioli	

Nachos | GF

Kids Beef, Chicken or Bean V	16
Vegan V	22
Chicken	23
Carne Asada (Pulled Beef)	24
all served w/ guacamole, beans, cheese, corn salsa, jalapeno, sour cream	





PINOY BOODLE FIGHT

\$46 per head min. 4 people
1 day advance order required
all served w/ steamed rice on
banana leaves (6 years old and under free)

Option A

Crispy Pork knuckle, BBQ Pork
Belly, Beef Salpicao, Spring Rolls,
Fried Daing na Bangus (Boneless),
Salted egg with Tomato, Cucumber
and Onion, Steamed Prawns,
Ginataang gulay, seasonal fruits

Option B

Crispy Pork knuckle, Sizzling Sisig,
Caldereta, Spring rolls, Fried Daing
na Bangus (Boneless), Salted egg
with Tomato, Cucumber and Onion,
Steamed Prawns, Ginataang gulay,
seasonal fruits

Option C

Crispy Pork knuckle, Kare-kare,
Adobo, Spring rolls, Fried Daing na
Bangus (Boneless), Salted egg with
Tomato, Cucumber and Onion,
Steamed Prawns, Ginataang gulay,
seasonal fruits

SEAFOOD BOODLE FIGHT

\$55 per head min. 4 people
1 day advance order required for fresh quality
seafood (price may vary depending on season)

blue swimmer crab, tiger prawn, fish fillet,
peeled prawns, mussels, pipis, baby squid,
lobster balls, squid balls

all served w/ steamed rice, potato & corn and
your choice of either housemade, butter garlic or
sweet chilli sauce

Add Ons for seafood boodle fight

Lobster Balls Squid Balls	5
Corn Potato	5
Garlic Rice	12

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