

DINNER

To Start

Warmed olives	8
Potato and treacle sourdough with whipped olive oil (vv, nf) per slice	3.5
Roast kumara croquettes with zucchini pickle and cumin salt (vv, nf)	14
Chargrilled pork belly smoked in Applewood, marinated dates, orange and mint (nf, df, gf)	18
Caramelised onion and spiced apple tarte Tartin, cashew mozzarella and aged balsamic (vv, nf*)	17
Carpaccio of white fish cured in beetroot and wild fennel, coconut dressing, pickled ginger and endive (df, nf, gf)	19
Autumn salad of baked beurre bosc pears, pine nuts, goat cheese, marinated raisins and soft herbs (v, gf)	18
Olive's platter for two (gf*)	26

To Follow

Eggplant ravioli, semi-dried tomato, grilled zucchini, puttanesca and hazelnut (vv)	30
Roasted pumpkin risotto, seed crumble, ricotta, pickled lemon and fried sage (v, nf, gf)	29
Smoked fillet of salmon, sautéed cucumber, new potatoes, horseradish beurre blanc, fines herbes (gf, nf)	37
Spiced lamb rump with a spinach and feta pie and mint sauce (nf)	35
White fish with crispy skin, sour grape compote, almond dukkah, pommes Anna and lime leaf sauce (gf, df)	34
Chargrilled dry aged scotch fillet with hand cut chips, house-made mustard and a wild bush pepper (gf, nf, df*)	40
700g rib of beef <i>with accompaniments, for two</i>	76
Fries with tarragon mayonnaise	4.5
Baby cos with marinated peppers, croutons & Caesar dressing (vv, gf*)	10
Seasonal vegetables	9

vv= vegan, v= vegetarian, gf= gluten free, gf*= available as gf, nf = nut free, df = dairy free

Menu prepared by James Morgan and Andrew Liddell

Olive.